





APRIL 2026 Bond

More Info...

- All breads are whole grain
- All juice is 100% fruit juice
- Fresh fruits and vegetables served daily
- White or chocolate milk offered each meal



ACE'S CORNER

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
		<p>1</p> <p>Oatmeal Chocolate Chip Bar Assorted Cereal</p> <p>A. Chicken Tenders w/ Fresh Garlic Breadstick & Ranch Pizza Sauce B. Cheese Quesadilla C. Sun Butter & Jelly</p>	<p>2</p> <p>Easter Break</p> 	<p>3</p> <p>Easter Break</p> 
<p>6</p> 	<p>7</p> <p>Mini Cinnamon Cream Cheese Bagel Assorted Cereal</p> <p>A. Salisbury Steak B. Hot Dog C. Ham & Cheese Sub</p>	<p>8</p> <p>Donut Holes Assorted Cereal</p> <p>A. Chicken Patty Sandwich B. Cheeseburger C. Sun Butter & Jelly</p>	<p>9</p> <p>Apple Frudel Assorted Cereal</p> <p>A. French Toast Sticks w/ Egg Patty B. Bean & Cheese Burrito C. Popcorn Chicken Salad</p>	<p>10</p> <p>Benefit Bar Assorted Cereal</p> <p>A. Pepperoni Pizza B. Cheese Pizza C. Sun Butter & Jelly</p>
<p>13</p> <p>Chocolate Chip Breakfast Round Assorted Cereal</p> <p>A. Bosco Sticks B. Hamburger C. Sun Butter & Jelly</p>	<p>14</p> <p>Vanilla Confetti Snack'n Assorted Cereal</p> <p>A. Beef Nachos B. Chicken Tenders C. Turkey & Cheese Sub</p>	<p>15</p> <p>Trix French Toast Assorted Cereal</p> <p>A. Popcorn Chicken Potato Bowl B. Hot Dog C. Sun Butter & Jelly</p>	<p>16</p> <p>Lumberjack Assorted Cereal</p> <p>A. Glazed Donut w/ Cheese Omelet B. Chicken Nuggets C. Italian Salad</p>	<p>17</p> <p>Cinnamon Bun Crackers Assorted Cereal</p> <p>A. Pepperoni Pizza B. Cheese Pizza C. Sun Butter & Jelly</p>
<p>20</p> <p>Nutri-Grain Bar Assorted Cereal</p> <p>A. Meatball Sub B. Mini Corn Dog C. Sun Butter & Jelly</p>	<p>21</p> <p>Sausage, Egg & Cheese Breakfast Burrito Assorted Cereal</p> <p>A. Horseshoe B. Hot Dog C. Turkey & Cheese Sub</p>	<p>22</p> <p>Mini Strawberry Cream Cheese Bagel Assorted Cereal</p> 	<p>23</p> <p>Cinnamon Toast Crunch Cereal Bar Assorted Cereal</p> <p>A. Pancakes w/ Cheese Omelet B. BBQ Rib C. Taco Salad</p>	<p>24</p> <p>Cinnamon Breakfast Bun Assorted Cereal</p> <p>A. Pepperoni Pizza B. Cheese Pizza C. Sun Butter & Jelly</p>
<p>27</p> <p>Oatmeal Chocolate Chip Bar Assorted Cereal</p> <p>A. Breaded Fish Sticks B. Chicken Nuggets C. Sun Butter & Jelly</p>	<p>28</p> <p>Cheese Bosco Breadstick Assorted Cereal</p> <p>A. Chicken Patty Sandwich B. Cheese Pizzadilla C. Ham & Cheese Sandwich</p>	<p>29</p> <p>Mini Confetti Pancakes Assorted Cereal</p> <p>A. Spaghetti w/ Beef Sauce B. Chicken Tenders C. Sun Butter & Jelly</p>	<p>30</p> <p>Pop-Tart Assorted Cereal</p> <p>A. Waffles w/ Egg Patty B. Mini Corn Dogs C. Egg Chef Salad</p>	

JOLLY GREENS

Great for the body and mind, most green fruits and veggies—including broccoli, cucumbers, granny smith apples, and green peppers—contain the antioxidants lutein and zeaxanthin, which have been shown to protect eye health and fight some cancers. Dark leafy greens also contain folate, a B-vitamin and form of folic acid that can help boost concentration, energy levels, and mood. So grab some greens, your body will thank you.

DISCOVER : KIWI

Not to be confused with the bird or New Zealanders, tangy kiwis are coming to the menu this month. In season during the winter, these juicy berries are packed with vitamin C, fiber, and antioxidants



CELERY:

Filled with vitamins, fiber, & antioxidants
Peak Season: Apr. – Dec.

SPINACH: Hearty dose of protein, calcium, & potassium
Peak Season: Mar – Jun.



AVOCADO: Packed with vitamins, phytonutrients, & minerals
Peak Season: Apr. – Mar.

CHALLENGE OF THE MONTH: SPOT THE DIFFERENCE

Circle the difference between each pair below. There are four difference for each pair. How fast can you find them?



BROCCOLI



APPLE

ANSWERS: Apple: stem, eye lashes, spots, cheek; Broccoli: flower head, stem, glasses, tongue

This institution is an equal opportunity provider.



ACE'S RECIPE OF THE MONTH:

THAI COCONUT & BROCCOLI SOUP*

Serves 4

INGREDIENTS:

- 1/3 cup green curry paste
- 1 (13.5-ounce) can coconut milk
- 3 cups water
- Sea salt and cracked black pepper to taste
- 1 pound broccoli florets, chopped
- 2 cups baby spinach leaves, plus more to serve
- 2 cups cilantro leaves
- 2 scallions, shredded
- Crispy shallots or onions, to serve

PREPARATION:

1. Place curry paste in a medium saucepan over medium heat and cook, stirring, for one minute.
2. Add the coconut milk, water, salt, and pepper and bring to a boil.
3. Add the broccoli, cover, and cook for 10 minutes or until the broccoli is tender.
4. Remove from the heat and add the spinach leaves and half the cilantro.
5. Using an immersion blender, blender, or processor, blend the soup until smooth.
6. Divide among serving bowls and top with the extra spinach, remaining cilantro, scallions, and shallots.

***DO NOT attempt to chop ingredients or cook without adult supervision.**