

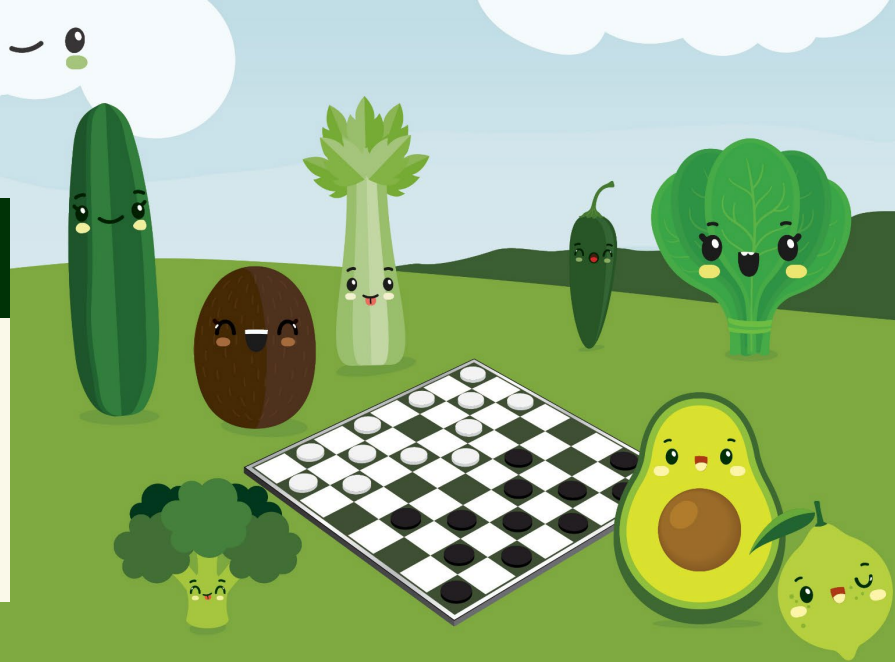
APRIL 2026 Gregory





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>Breakfast Burrito ¹</p> <p>A. Chicken Tenders w/ Fresh Garlic Breadstick & Ranch Pizza Sauce B. Cheese Quesadilla C. Pretzel, Yogurt & Cheese Pack D. Sun Butter & Jelly</p>	<p>Easter Break ²</p> 	<p>Easter Break ³</p> 
 <p>⁶</p>	<p>Mini Strawberry Bagel ⁷</p> <p>A. Salisbury Steak B. Hot Dog C. Ham & Cheese Sandwich D. Sun Butter & Jelly</p>	<p>Breakfast Burrito ⁸</p> <p>A. Chicken Patty Sandwich B. Cheeseburger C. Apple, Yogurt & Cheese Pack D. Sun Butter & Jelly</p>	<p>Breakfast Sandwich ⁹</p> <p>A. French Toast Sticks w/ Egg Patty B. Bean & Cheese Burrito C. Popcorn Chicken Salad D. Sun Butter & Jelly</p>	<p>Donut ¹⁰</p> <p>A. Cheese Pizza B. Pepperoni Pizza C. Turkey & Cheese Sandwich D. Sun Butter & Jelly</p>
<p>Pancakes w/ Egg Patty ¹³</p> <p>A. Bosco Sticks B. Hamburger C. Vegetable Baja Salad D. Sun Butter & Jelly</p>	<p>Breakfast Pizza ¹⁴</p> <p>A. Beef Nachos B. Chicken Tenders C. Ham & Cheese Sub D. Sun Butter & Jelly</p>	<p>Breakfast Burrito ¹⁵</p> <p>A. Popcorn Chicken Potato Bowl B. BBQ Rib C. Pizza Flatbread Aceable D. Sun Butter & Jelly</p>	<p>Breakfast Sandwich ¹⁶</p> <p>A. Donut w/ Cheese Omelet B. Chicken Nuggets C. Italian Salad D. Sun Butter & Jelly</p>	<p>Donut ¹⁷</p> <p>A. Cheese Pizza B. Pepperoni Pizza C. Turkey & Cheese Sandwich D. Sun Butter & Jelly</p>
<p>Waffles w/ Sausage Patty ²⁰</p> <p>A. Corn Dog B. Meatball Sub C. Chicken & Cheese Salad D. Sun Butter & Jelly</p>	<p>Breakfast Pizza ²¹</p> <p>A. Horseshoe B. Cheese Quesadilla C. Turkey & Cheese Sandwich D. Sun Butter & Jelly</p>	<p>Breakfast Burrito ²²</p> 	<p>Breakfast Sandwich ²³</p> <p>A. Pancakes w/ Cheese Omelet B. Chicken Patty Sandwich C. Taco Salad D. Sun Butter & Jelly</p>	<p>Donut ²⁴</p> <p>A. Cheese Pizza B. Pepperoni Pizza C. Ham & Cheese Sandwich D. Sun Butter & Jelly</p>
<p>Bosco Cheese Stick ²⁷</p> <p>A. Breaded Fish Sticks B. Chicken Nuggets C. Popcorn Chicken Salad D. Sun Butter & Jelly</p>	<p>Breakfast Pizza ²⁸</p> <p>A. Chicken Patty Sandwich B. Cheese Pizzadilla C. Ham & Cheese Sandwich D. Sun Butter & Jelly</p>	<p>Breakfast Burrito ²⁹</p> <p>A. Spaghetti w/ Meat Sauce B. Chicken Tenders C. Pizza Bagel Aceable D. Sun Butter & Jelly</p>	<p>Breakfast Sandwich ³⁰</p> <p>A. Waffles w/ Egg Patty B. Mini Corn Dogs C. Egg Chef Salad D. Sun Butter & Jelly</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.**