



Monday

Tuesday

Wednesday

Thursday

Friday



Sizzle & Main



Red Beans and Rice  
Smoked Sausage  
Buttermilk Biscuits  
Mixed Vegetables

Pork al Pastor Tacos  
Spanish Rice  
Chipotle Spiced Broccoli

Teriyaki Chicken Stir-Fry Noodles  
or  
Steamed Rice  
Salted Edamame

BBQ Pork Sandwich  
Seasoned French Fries  
Potato Salad  
Cole Slaw

Beef and Cheese Nachos  
Chef Eric's Yellow Rice  
Cumin Roasted Cauliflower



Aller-Free Eats



Jerked Chicken  
Caribbean Rice  
Seasoned Black Beans

Beef and Broccoli  
Steamed White Rice  
Ginger Roasted Carrots

Portabella Pizza  
Gluten Free  
Tomato-Basil  
Pasta Salad

Chicken Tikki Masala  
Basmati Rice  
Spiced Vegetables

Chicken Tinga Tacos  
Cilantro-Lime Rice  
Roasted Corn Salad



Salad Bar Includes: Romain Lettuce, Mixed Greens, Twelve Fresh Toppings and House-Made Dressings.

ChefAdvantage is committed to serving nutritious and delicious meals. We use locally sourced ingredients whenever possible. We do not use MSG, Trans Fats or High Fructose Corn Syrup



# Lunch Menu



# St. James



April 27 - May 1

Monday

Tuesday

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Thursday

Friday



## Sizzle & Main



*Chef Marco*

Korean Fried Chicken  
Asian Style Rice  
Korean Corn Cheese

Honey-Lime Chicken Tacos  
Arroz Rojo  
Street Corn

Chicken Parmesean  
Penne Pasta  
Marinara Sauce  
Steamed Cauliflower  
Focaccia Bread

Beef Pho  
Rice Noodles  
Broccoli Stir-Fry  
Cilantro, Lime, and Mint

White Beans and Rice  
Smoked Sausage  
Warm Dinner Roll  
Mixed Vegetables



## Aller-Free Eats



*Chef Marco*

Chicken Pad Thai  
Lime Glazed Mixed Vegetables

Ropa Veja`  
Steamed White Rice  
Cilantro-Lime Plantains

Pernil Asado  
Arroz Adobo  
Black Beans  
Lime Wedges

Smoked Chicken  
Boiled Potatoes  
Roasted Brussels Sprouts

Crispy Chicken Nuggets  
Waffle Fries  
Glazed Carrots  
Variety of Dipping Sauces



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# Lunch Menu



# St. James



May 4 - 8

Monday

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## Sizzle & Main



Galaxy Grilled Cheese  
Tatooine Tomato Soup  
Vader Taters  
Boba Fett's Broccoli

Ultimate Taco Bar  
Beef Soft Tacos  
Cilantro-Lime Rice  
Charro Beans  
Salad Bar Takeover

Chicken Tonkatsu  
Ramen  
Pork Egg Rolls  
(Corn, Edamame, Carrots, and Egg)

Tilapia Portofino with Shrimp  
Seasoned Rice  
Sauteed Green Beans

Hamburger on Bun  
Steak Fries  
Mixed Vegetables  
(Lettuce, Tomato, and Pickle)

## Aller-Free Eats



Chicken Shawarma  
Grecian Rice  
Cucumber and Tomato Salad

Pork Verde  
Yellow Rice  
Pinto Beans  
Corn Tortilla Chips

Moroccan Beef  
Tagine  
Jollof Rice  
Spiced Cauliflower

Chicken Fajita Bowl  
Steamed White Rice  
Seasoned Corn

Pork Gyoza Bowl  
Steamed Jasmine Rice  
Lime Wedges



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Teacher Appreciation



White Beans and Rice  
Smoked Sausage  
Honey Cornbread  
Blackened Cauliflower

Cubano Sandwich  
Tajin Spiced French Fries  
Black Beans

Tarragon Chicken Mashed Potatoes  
Sauteed Green Beans  
French Bread

Buttermilk Biscuit Day  
Chicken Biscuit  
Hash Browns  
Fresh Fruit

Pork Ban Minh Sandwich  
Umami Kettle Chips  
Pickled Carrots and Daikon Radish



Aller-Free Eats



Meatloaf  
Mashed Potatoes  
English Peas

Balsamic Roasted Chicken  
Gnocchi Verdi  
Roasted Carrots

Pork Kielbasa Sausage  
Roasted Potatoes  
Peppers and Onions

Beef Pot Roast  
Roasted Potatoes  
Beef Gravy  
Steamed Broccoli

Nashville Hot Chicken  
Crispy French Fries  
Carolina Cole Slaw



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# 5th Grade Favorites



Corn Dogs  
Crispy French Fries  
Corn on the Cob

Chicken and Sausage Gumbo  
Steamed White Rice  
Mixed Vegetables  
French Bread

Chicken and Waffles  
Sweet Potato Fries  
Roasted Cauliflower

Buttermilk Pancakes  
Scrambled Eggs  
Pork Sausage  
Creamy Grits  
Fresh Fruit

Early Dismissal



# Aller-Free Eats



Crispy Chicken Wings  
Crispy Potato Wedges  
Carrots and Cucumber

Sweet and Sour Pork  
Sticky Rice  
Roasted Broccoli

Chicken Cacciatore  
Italian Style Potatoes  
Sauteed Zucchini and Squash

Orange Chicken  
Jasmine Rice  
Steamed Broccoli



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