

Lunch Menu



St. James



September 21 - 25

Monday

Tuesday

Wednesday

Thursday

Friday



Sizzle & Main



Chili-Cheese Hot Dog
Spiral French Fries
Baby Carrots and Cucumbers

Baja Chicken Tacos
Papas Rancheros
Chili-Spiced Broccoli

Brunch'n Lunch
French Toast
Scrambled Eggs
Hash Browns
Sausage Patty
Fresh Fruit

Beef Bolagnese
Linguine Pasta
Roasted Garlic Green Beans
Fresh Baked Focaccia

National Quesadilla Day!
Chicken and Cheese Quesadilla
Crispy French Fries
Cumin Roasted Cauliflower
Snickerdoodle Cookie



Aller-Free Eats



Beef and Broccoli
Jasmine Rice

Pork Chop
Roasted Sweet Potato
Sauteed Spinach

Pot Roast
Roasted Potatoes
Beef Gravy
Roasted Broccoli

Grilled Kielbasa
Sausage
Roasted Red Potatoes
Roasted Bell Peppers and Onions

Pork Gyoza Bowl
Jasmine Rice
Steamed Broccoli



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



September 29 - October 02

Monday

Tuesday

Wednesday

Thursday

Friday



Sizzle & Main



Pulled Pork Sandwich
Crispy French Fries
Potato Salad
Cole Slaw
Watermelon

Soft Beef Taco
Arroz Rojo
Street Corn

Brunch'n Lunch
Belgian Waffle
Scrambled Eggs
Hash Browns
Sausage Patty
Fresh Fruit

Honey Sriracha Chicken Ramen Bowls
Boiled Egg, Green Onions, and Carrots
SoyGlazed Edamame

Cubano Sandwich
Tajin Spiced Kettle Chips
Honey Glazed Plantains



Aller-Free Eats



BBQ Chicken
Smoky Rice Pilaf
Cucumber and Tomato Salad

Chicken Fajita
Yellow Rice
Charro Beans

Pot Roast
Roasted Potatoes
Beef Gravy
Roasted Broccoli

Blackened Chicken
Seasoned Rice
Sauteed Zucchini and Squash

Hamburger Steak
Beef Gravy
Roasted Potatoes
English Peas



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Lunch Menu



St. James



October 5 - 9

Monday

Tuesday

Wednesday

Thursday

Friday



Sizzle & Main



Red Beans and Rice
Smoked Sausage
Mixed Vegetables
Honey Cornbread

National Noodle Day!
Spaghetti and Meatballs
Buttered Corn
Fresh Baked Bread

Chicken and Sausage
Jambalaya
Sauteed Green Beans
Warm Dinner Roll



Fall Break



Aller-Free Eats



Jerked Chicken Thighs
Caribbean Rice
Cilantro-Lime Plantains

Dairy-Free Chicken Alfredo
Gluten Free Penne Pasta
Arugula Salad

Balsamic Roasted Chicken
Gnocchi Verdi
Steamed Carrots

Fall Break



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Lunch Menu



St. James



October 12 - 16

Monday

Tuesday

Wednesday

Thursday

Friday



Sizzle & Main



National Gumbo Day!
Chicken and Sausage
Or
Shrimp and Okra
White Rice
French Bread
Smothered Green
Beans

Pork Al Pastor
Tacos
Yellow Rice
Black Beans

Chicken and
Cheese Tortellini
Fresh Garden Salad
Fresh Baked Bread

Beef Torta
Tortilla Chips
Roasted Corn
Salsa Verde

Spiced-Roasted Pork
Tenderloin
Herbed Rice Pilaf
Butter and Thyme
Roasted Carrots
Chocolate Chip
Cookie



Aller-Free Eats



Non-Dairy Chicken
Tikka Masala
Basmati Rice
Gobi Matar

Beef Meatballs
Steamed White Rice
Chili Crisp Carrots

Eggroll Bowl
Jasmine Rice
Steamed Broccoli

Chicken Cacciatore Day
Chicken Cacciatore
Roasted Red Potatoes
Italian-Style Green
Beans

Pernil Asado
Arroz Adobo
Seasoned Black
Beans



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Twelve Fresh Toppings and House-Made Dressings.

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Lunch Menu



St. James



October 19 - 23

Monday

Tuesday

Wednesday

Thursday

Friday



Sizzle & Main



Chicken and Waffles
Sweet Potato Fries
Roasted Cauliflower

Honey-Lime Chicken Tacos
Refried Beans
Southwest Corn

**Parent/
Teacher
Conference**

Tarragon Chicken
Mashed Potatoes
Haricot Verts
French Bread

**Fresh Cheese Pizza
Crispy French Fries
Garlic Butter Green Beans
Sugar Cookie**



Aller-Free Eats



Meatloaf
Roasted Red Potatoes
Mixed Vegetables

Beef Quesadilla
Cilantro-Lime Rice
Charro Beans

**Parent/
Teacher
Conference**

Pork Banh Mi Bowl
Steamed White Rice

Chicken Pad Thai
Roasted Carrots and Onions



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Lunch Menu



St. James



October 26 - 30

Monday

Tuesday

Wednesday

Thursday

Friday



Sizzle & Main



Chicken Teriyaki
Fried Rice
Stir Fry Vegetables

Beef Nachos
Supreme
Mexicali Rice
Cumin Roasted
Cauliflower

Creamy Chicken
Alfredo Pasta
Seasoned Green
Beans
Parmesan
Breadstick

Beef Bolognese
Buttered Pasta
Garlic Green Beans
Garlic Bread

Chicken Nuggets
French Fries
California
Vegetable Medley
Chocolate Chip
Cookies



Aller-Free Eats



Chicken Piccata
Mashed Potatoes
Steamed Green Beans

Chipotle Citrus-
Marinated Carne Asada
Yellow Rice
Black Beans

Pork Char Sui
Jasmine Rice
Steamed Broccoli

Crispy Eggplant
Gluten-Free Pasta
Salad
Balsamic Roasted
Zucchini

Barbacoa Beef Bowl
Spanish Rice
Charro Beans
Cilantro, Lime, and
Onions



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