

Alamo

Oct-Nov Menu

Breakfast Menu

Monday

Egg and Cheese Burrito

Tuesday

Scones

Wednesday

Yogurt Parfait

Thursday

Sausage and Egg Sandwich

Friday

Fresh Chocolate Croissants

*Fresh, baked bagels
available each day too!*

Featured Sides

Fresh, seasonal fruit will be offered every day at breakfast and lunch.

Each day at lunch a salad bar with feature an assortment of tossed salads, roasted vegetables & entrée toppers. We strive to offer produce that is fresh and preferably in season... never canned or frozen!

Lunch Menu

Monday

Chicken Sandwich—Breaded and seasoned or spicy chicken patty on a local fresh baked bun

Hummus Box—Fresh scoop of hummus, veggies and flatbread in a bento box

Tuesday

Meatball Sub — Beef meatballs, marinara and melted cheese on a hoagie roll

Pasta in Marinara with meatballs— Beef meatballs in warm marinara sauce, melted cheese over a bed of pasta noodles, served with a dinner roll (**Vegetarian option available**)

Wednesday

Hot Dog—100% nitrate-free all beef frank in a fresh bun

Orange Chicken Rice Bowl—Crispy popcorn chicken with zesty orange sauce on a bed of jasmine rice with a colorful assortment of veggies (**Vegetarian option available**)

Thursday

Three Bean Chili with Tortilla Chips—Multi-bean chili with vegetables and seasonings, served with Tostito's Scoops

Impossible Burger— Plant-based impossible patty on local fresh baked bun

Friday

Locally Baked Pizza (Pepperoni or Cheese)—Delivered fresh daily and baked on site

Café Highlights — What's Cookin' This School Year?

Breakfast & Lunch are FREE to all Students!!

Welcome back to the new school year! We have been busy this summer, testing yummy, new recipes to add to the menu this year! **MEALS ARE FREE TO ALL STUDENTS in Vacaville Unified School District.** This means students can pick up breakfast or lunch on any day of the week. Come on by to see the fun changes we have made!

What's cookin'? We have hired another chef to help us with adding more scratch items. Welcome to the team, Chef David! New recipes have been testing recipes this summer to give a new spin on meals at school. This summer, some of our Cook/Baker staff were able to go to culinary school for 2 days in Napa. They got to cook with professional chefs to learn how to make more homemade items using fresh fruits, vegetables & beans! **We are continuing to work on updating equipment to make sure we can make all meals from scratch, so that they feel homemade.**

Have you ever tried our breakfast? We serve homemade delicious options like breakfast sandwiches, French toast casserole, pancakes, breakfast burritos and more! We are proud of our breakfast items but honestly don't see very many students come through the line. **Breakfast at school is a great way to save money at home and to make sure students start the day with the energy needed to focus in class!**

Did you say new products? This year we have added new meat products from local farmers who use sustainable or organic farming practices to make meats of high quality and extra tasty! We have been having a lot of fun this summer with offering local fruits that are in season like strawberries, nectarines and peaches. Yum!! They are so sweet and juicy—we will continue offering fruits like this in the cafeterias this year. **Did you know that fruits and vegetables that are considered "in season" are typically sweeter and more delicious? This is because they are picked at peak ripeness and have extra vitamins compared to fruits and vegetables that aren't in season.**

What about the long lines? We know the lines can feel long sometimes, but we are working on making this better. We have added new equipment in the cafeterias to help get things moving faster. We will continue to work on this, but we promise the food is worth the wait! We are proud of the food we serve and hope to continue to make it better.

Stop by the cafeteria this week to check out **what's cookin'!** Let us know if you have questions or comments.