

Check out some of our new offerings!

Philly Cheesesteak

We are slow roasting fresh whole top round, then thinly slicing it and serving it on a whole wheat bun with peppers, onions, and swiss cheese.

Butternut Squash Mac n' Cheese

A healthier spin on a classic dish, we add pureed butternut squash to our cheese sauce, and then pour it over whole grain macaroni noodles.

Shredded Pork Tacos

Utilizing our new combi-ovens at our main kitchen, we are slow roasting whole pork butt, then shredding it up and serving it on whole grain tortillas with crisp lettuce, salsa, and cheddar cheese.

Greetings from your neighborhood kitchen!

It's been a busy year for us so far, and we just wanted to take a second to share some of the updates you may or may not have noticed!

Transition to More Scratch Based Cooking

As we announced at the beginning of the school year, one of our top priorities has been transitioning more of our menu items to incorporate scratch cooking. We have accomplished this by purchasing more whole proteins such as beef top round, pork shoulder, and whole turkey breast.

Many parents were able to experience this first hand at our annual Holiday Dinner in December, when we seasoned, roasted, and sliced whole turkey breast.



A “Refined” Focus on Whole Grains

While we attempt to incorporate as much scratch cooked food as possible, with an operation of our size we still have to utilize pre-made foods from time to time.

Our commitment is that whenever these items are included on our menu, we ensure that these options are far more health focused than what you would traditionally find in grocery stores. For example all of our breakfast cereals are reduced sugar options, and all of our chicken products utilize whole grain breading. Rest assured knowing that even our chicken nuggets fall under all ODE and USDA nutritional guidelines.

A Wealth of Options for our Students

As most of our students crave variety, many of you may have noticed on our monthly menus that we also offer two main entrée choices at the Elementary level in addition to a selection of fruits and vegetables. At the Middle and High School levels, students have at least eight different entrée options including a full service sandwich bar.

