



April

2025

GRADES

6-12

LUNCH

MENU

CUISINE DAY

Monday
Americana
Fresh Farm Picks

Tuesday
SOUTH OF THE BORDER

Wednesday
asian

Thursday
Homestyle

Friday
ITALIAN

Daily Dishes

	1	2	3	4
	* Grilled Stuffed Burrito * Lime & Chili Sweet Corn	* Orange Popcorn Chicken Brown Rice	✓ * Macaroni & Cheese Bar * * Toppings: Bacon, Pulled BBQ Pork, & Taco Meat	• * Baked Beef Penne ✓ * Herb Focaccia
7	8	9	10	11
* Chicken Noodle Soup ♦ ✓ * Toasted Cheese	• ✓ * Taco Flatbread	* Chicken & Ham Fried Rice	✓ * Chicken Pot Pie	* Pasta Bar ✓ * Herb Focaccia
14	15	16	17	18
• * Smash Burger Bar Tater Tots	* * Al Pastor Pork Tacos Tortilla Chips ✓ * Spring Cookie	* Sweet and Sour Chicken Brown Rice NO MIDDLE SCHOOL!	* * Pork Poutine ✓ * Jalapeno Cheddar Cornbread NO MIDDLE SCHOOL!	NO SCHOOL!
21	22	23	24	25
♦ ✓ * Gourmet Grilled Cheese * Ranch Tater Tots	* * White Bean Pork Chili * Cheese Quesadilla	✓ * Cinnamon Roll * Sausage Patty Hash Brown	Hot Dog Bar • * Beef Chili & Queso Tater Tots	* Chicken Parmesan Sandwich * Italian Tater Tots
28	29	30		
* * BBQ Pork Sandwich * Cajun Tater Tots	* Chicken & Cheese Enchilada Tortilla Chips	* Ramen Bar		

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KEY

- ▼♦* Egg Salad
- ▼* Nachos w/ ✓ Meat & Cheese
- ▼♦* Hummas Plate w/ Vegetables & Tortilla Chips
- ▼* Tuna Salad
- ▼♦* Deviled Eggs
- ★ New
- Painted Hills Natural Beef
- ✕ May contain pork
- ▼ Gluten Free
- Draper Valley Farms
- ☼ Shellfish Allergy
- ✓ Camas Country Mills Flour
- ♦ Vegetarian
- ✕ Shrimp Allergy
- ♥ Oregon Caught
- * Made fresh from scratch
- ☼ Peanuts

SERVED DAILY:

Lowfat & Nonfat White Milk, Nonfat Chocolate Milk, Variety of Fruits,
Salads, Fresh Vegetables, Fruit Juice, Dessert when menued

B E N D L A P I N E
S c h o o l s



- This institution is an equal opportunity provider.
- Menu subject to change • Printed on Recycled Paper