

APRIL

Vulture Peak Menu



Questions or Comments?
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 Director of Dining Services
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Be a Vegetarian for a Day!

Every Tuesday during the month of April we will have a special vegetarian menu.

Our entrées and salad bar will include locally grown fruits and veggies.

Pump it up with more fruits and veggies SFE style!

DAILY SELECTIONS

- Cheeseburger
- Spicy Chicken Sandwich
- Cheese or Pepperoni Pizza
- Build your own Taco & Burrito Bar

DAILY SELECTIONS

- Deli Subs & Wraps
- Fresh Fruit and Vegetable Bar
- Assorted Low Fat Milk



This institution is an equal opportunity provider.

Monday Tuesday Wednesday Thursday Friday



Menu is subject to change.



Fresh Fruit Selection & Reduced Sugar Cereals Available Daily at Breakfast



3 Lunch
 Green Chile Chicken Enchiladas
 Crispy Beef Tacos
 Colorful Mexicorn

Breakfast
 Biscuits & Gravy with Sausage patty

4 Lunch
 Cheesy Layered Garden Vegetable Lasagna
 Kyoto Popcorn Chicken
 Crispy Buffalo Chicken
 Fresh Broccoli with Cheese

Breakfast
 Whole Grain Breakfast on a Stick

5 Lunch
 Beef Dipper Sliders
 BBQ Glazed Chicken
 Turkey Power Wrap
 Buttered Green Beans

Breakfast
 Scrambled Egg Spicy Chorizo with Whole Grain Tortilla

6 Lunch
 Crispy Popcorn Chicken
 Potato Bowl
 Cheesy Meatball Sub
 Seasoned Corn

Breakfast
 Whole Grain French Toast Sticks

7 Lunch
 Sloppy Joe Sandwich
 Green Chile Chicken Enchiladas
 Seasoned Green Peas

Breakfast
 Classic Whole Grain Mini Blueberry Pancakes

10 Lunch
 Baked Seasoned Beefy Rotini
 Classic Whole Grain Coney Dog
 Seasoned Green Peas

Breakfast
 Golden Pancakes with a Savory Sausage Patty

11 Lunch
 Fresh Veggie Wrap
 Chicken Corn Dog
 Spaghetti in Homemade Marinara
 Smooth Cut Carrots

Breakfast
 Homemade Bacon, Egg & Cheese Burrito,

12 Lunch
 Green Chile Chicken Enchiladas
 Crispy Beef Tacos w/ Spanish Rice
 Colorful Mexicorn

Breakfast
 Blueberry Snack'n Waffle

13 Lunch
 Cheese-Filled Breadstick with Homemade Marinara
 Seasoned Beefy Macaroni
 Buttered Green Beans

Breakfast
 Cinnamon Rolls w/ Icing & Sausage Patty



17 Lunch
 Oven Baked Chicken Pot Pie
 Whole Grain Cheesy Meatball Sub
 Seasoned Corn

Breakfast
 Egg, Ham, Potato & Cheese Bowl w/ Buttery Toast

18 Lunch
 Rotini noodles in Homemade Marinara
 Fresh Veggie Wrap
 BBQ Pork Rib Sub
 Buttered Crinkle Cut Carrots

Breakfast
 Sausage & Cheese Whole Grain English Muffin

19 Lunch
 Kung Pao Beef & Oriental Vegetables
 Green Chile Chicken Enchiladas
 Colorful Mexicorn

Breakfast
 Whole Grain French Toast Sticks

20 Lunch
 Meatloaf Potato Bowl
 Texas Dog
 BBQ Chicken Wrap
 Buttered Green Beans

Breakfast
 Biscuits & Gravy with Sausage patty

21 Lunch
 Tangy Crispy Orange Chicken with Seasoned Brown Rice
 Chicken Corn Dog
 Crispy Chicken Wrap
 Seasoned Broccoli

Breakfast
 Scrambled Egg Spicy Chorizo w/ Buttery Toast

24 Lunch
 Crispy Chicken Nugget Potato Bowl
 Savory Pulled Pork Sandwich
 Turkey & Cheese Wrap
 Buttered Cut Carrots

Breakfast
 Whole Grain Sausage, Egg & Cheese Panini

25 Lunch
 Veggie Lovers Pizza
 Fresh Veggie Wrap
 Turkey Pesto Panini
 BBQ Glazed Chicken
 4 Way Mixed Vegetables

Breakfast
 Egg, Sausage & Cheese Whole Grain English Muffin

26 Lunch
 Hawaiian BBQ Kahlua Pork w/ Fried Rice
 Texas Dog
 Small Fresh Chef Salad
 Seasoned Green Peas

Breakfast
 Golden Pancakes with a Savory Sausage Patty

27 Lunch
 Seasoned Fajita Chicken
 Baked Potato
 Orange Chicken w/ Rice
 Large Chicken Caesar Salad
 Buttered Green Beans

Breakfast
 Cheesy Scrambled Egg & Pepper w/ Buttery Toast

28 Lunch
 Cheesy Green Chile Chicken Enchiladas
 Mozzarella Cheese Quesadilla
 Colorful Mexicorn

Breakfast
 Whole Grain French Toast Sticks

Breakfast Meal Price: Paid \$1.75 / Reduced \$0.30 Lunch Meal Price: Paid \$2.75 / Reduced \$0.40 Adult Meal Price: \$3.00