



West Yellowstone Wolverine Lunch Menu

May 2017

Monday	Tuesday	Wednesday	Thursday	Friday
1 Hot Dog on A Bun Sweet Potato Mash Peas & Carrots Cinnamon Apples Sandwich Option Milk FF-1%	2 Chicken Quesadillas Refried Beans Golden Corn Mandarin Oranges Sandwich Option Milk FF-1%	3 Wolverine Burgers Baked Beans French Fries Pears Sandwich Option Milk FF-1%	4 Lasagna Fresh Salad Steamy Broccoli Peaches Sandwich Option Milk FF-1%	5 Dip N Day Veggies w/Ranch Apples w/Caramel Pudding Sandwich Option Milk FF-1%
8 Turkey/Roast Beef Sandwich Pea Salad Cauliflower Bananas Sandwich Option Milk FF-1%	9 Egg Rolls With Rice Oriental Salad Stir Fry Veggies Pineapple Sandwich Option Milk FF-1%	10 Cheese Enchiladas Refried Beans Steamy Broccoli Orange Slices Sandwich Option Milk FF-1%	11 Turkey Roast Sweet Potato Casserole Green Beans Applesauce Sandwich Option Milk FF-1%	12 Burritos w/Salsa Fiesta Salad Green Peas Peaches Sandwich Option Milk FF-1%
15 Mac N Cheese Polish Sausage Baked Beans Cauliflower Applesauce Sandwich Option Milk FF-1%	16 Chicken Fajitas Black Beans Golden Corn Fruit Option Sandwich Option Milk FF-1%	17 Beef w/Broccoli Oriental Salad Stir Fry Veggie Mandarin Oranges Sandwich Option Milk FF-1%	18 Spaghetti w/Meat Sauce Hot Carrots Steamy Broccoli Cinnamon Apples Sandwich Option Milk FF-1%	19 Fish Sandwich Fresh Salad Green Peas Peaches Sandwich Option Milk FF-1%
22 Chicken Nachos Refried Beans Golden Corn Bananas Sandwich Option Milk FF-1%	23 May & June Birthdays Chicken Fried Steak Au Gratin Potatoes Green Beans Applesauce Sandwich Option Milk FF-1%	24 Wolverine Burgers Coleslaw French Fries Mix Fruit Sandwich Option Milk FF-1%	25 Hot Dog on A Bun Green Peas Veggie Option Fruit Salad Sandwich Option Milk FF-1%	26 Dip N Day Veggie w/Ranch Apples w/Caramel Pudding Sandwich Option Milk FF-1%
29 No School	30 Chef's Choice Veggie Options Fruit Option Milk FF-1%	31 No Hot Lunch Served Have a Great Summer!		

Try a Recipe at Home!

Ole! Guacamole (4 servings)

2 ripe avocados
 ½ fresh tomato, chopped
 1 green onion
 1 ½ TBSP fresh cilantro, chopped fine
 ½ fresh lime
 ½ tsp hot sauce
 Pinch of salt

Slice avocados in half; remove the pits, scoop out the insides. Mash with fork until chunky (not smooth). Add tomato, green onion, cilantro and salt. Squeeze the lime; add the juice. Stir gently. Add hot sauce if desired. Serve right away or cover tightly with plastic wrap and refrigerate.

Source: Chopchopmag.org

Menu Prices:

K-6 \$1.75
7-12 \$2.25
Adults \$3.50
Milk \$.40

**Menu subject to change.
 Notice is given when possible.**