Appletree Day

Care, Inc.

Fall North Carolina CACFP Seasonal Menus





Appletree Child Development

Center, Inc.

FallCycle 1	Monday Date: 3/26/18	Tuesday Date: 3/27/18	Wednesday Date: 3/28/18	Thursday Date: 3/29/18	Friday Date: 3/30/18
Breakfast Meal Pattern					
Vegetable or Fruit	Apple Wedges	Sliced Pears	Raisins	Orange Wedges	
Vegetable					
Meat or Meat Alternative (optional)					
Grains/Bread	Pancakes	Grits	Oatmeal	Waffles	
Milk, fluid	Milk2 ,Milk3	Milk2 ,Milk3	Milk2 ,Milk3	Milk2 ,Milk3	Apple ree
Other Foods (optional)		Butter			Appicaliee
Lunch or Supper Meal Patte	rn				Appletree Will be
Vegetable or Fruit	Applesauce	Peaches	Pineapple Tidbits	Diced Pears	Appletree Will be Closed March 30th
Vegetable	Sweet Potatoes	Sweet Peas	Carrots	Green Beans	For
Meat or Meat Alternative	Chicken Sticks	Teriyaki Beef Dippers	Swedish Meatballs	Roasted Turkey	TUTT
Grains/Breads	Whole Grain Bread	Mac & Cheese	Rice	Mashed Potatoes	GOOD
Milk, fluid	Milk ² ,Milk ³	EDIDAV			
Other Foods (optional)			Gravy	Gravy	FRIDAY
Snack Meal Pattern (choose	2 below)	·			
Fruit			Apple Slices	Fresh pears	
Vegetable				•	
Meat or Meat Alternative			Soy Butter & Grape Jelly	String Cheese	
Grains/Breads	Ritz Crackers	Vanilla Gold Fish	Whole Wheat Bread		
Milk, fluid	Apple Juice	Grape Juice	Water	Water	

¹Meat or Meat Alternate: Can be served in place of grains/breads up to three times per week at breakfast

²Milk: 1 yr old: Unflavored whole milk; 2-5 yr old: unflavored skim or 1% low-fat milk; 6 yr old and older: unflavored skim or 1% low-fat milk; flavored skim/fat-free milk

³Milk: Lactaid Milk (1%), Lactose, Soy 8th cont, Organic 1%

These cycle menus are designed to promote dietary variety, support seasonal, locally grown foods and comply with USDA Child and Adult Care Food Program (CACFP) guidelines. Use along with the CACFP Meal Patterns and the Food Buying Guide for Child Nutrition Programs (<u>http://www.fns.usda.gov/tn/foodbuying-guide-child-nutrition-programs</u>. *This institution is an equal opportunity provider.*

Revised 1/8/2018

Fall North Carolina CACFP Seasonal Menus



Week of April 2nd-6th 2018

Appletree Day

Care, Inc.





Appletree Child Development

Center, Inc.

FallCycle 2	Monday	Tuesday	Wednesday	Thursday	Friday		
	Date: 4/2/18	Date: 4/3/18	Date: 4/4/18	Date: 4/5/18	Date: 4/6/18		
Breakfast Meal Pattern	Breakfast Meal Pattern						
Vegetable or Fruit	Diced Pears	Fresh Pears	Orange Wedges	Apple Wedges	Mandarin Oranges		
Vegetable							
Meat or Meat Alternative (optional)							
Grains/Bread	Whole Wheat Bagels	Whole Wheat French Toast	Cheese Toast	Grits	Buttered Whole Wheat Toast		
Milk, fluid	Milk ² ,Milk ³						
Other Foods (optional)	Cream cheese	Syrup		Butter			
Lunch or Supper Meal Patte	rn						
Vegetable or Fruit	Applesauce	Pineapple Tidbits	Mixed Fruit	Diced peaches	Apple Wedges		
Vegetable	Field Peas	Star Potatoes	Cabbage	Sweet Peas	Green beans		
Meat or Meat Alternative	Chicken Nuggets	Cheese Burgers	Meatloaf Patties	Chicken	Turkeyroni		
Grains/Breads	Whole Wheat Bread	Whole Wheat Bun	Mashed Potatoes	Rice	Macaroni		
Milk, fluid	Milk ² ,Milk ³						
Other Foods (optional)							
Snack Meal Pattern (choose 2 below)							
Fruit							
Vegetable				Carrots w/ Ranch			
Meat or Meat Alternative	Cheese		Cream Cheese	Cheese Cubes			
Grains/Breads	Saltines	Gold Fish	Whole Wheat Bagel		Assorted Medley Crackers		
Milk, fluid	Grape Juice	Orange Juice	White Grape Juice	Water	Fruit Punch		

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Fall North Carolina CACFP Seasonal Menus



Appletree Day

Care, Inc.



Appletree Child Development

Center, Inc.

FallCycle 3	Monday	Tuesday	Wednesday	Thursday	Friday	
	Date: 4/9/18	Date: 4/10/18	Date: 4/11/18	Date: 4/12/18	Date: 4/13/18	
Breakfast Meal Pattern						
Vegetable or Fruit	Apple Wedges	Sliced Banana's	Mixed Fruit	Fresh pears	Mandarin Oranges	
Vegetable					_	
Meat or Meat Alternative (optional)						
Grains/Bread	Grits	Pillsbury Biscuits	Buttered Whole Wheat Toast	Blueberry Muffins	Whole Wheat French Toast	
Milk, fluid	Milk² ,Milk³	Milk ² ,Milk ³	Milk ² ,Milk ³	Milk ² ,Milk ³	Milk ² ,Milk ³	
Other Foods (optional)	Butter	Jelly			Syrup	
Lunch or Supper Meal Patte	rn					
Fruit		Diced peaches	Apple Wedges	Diced peaches	Orange Wedges	
Vegetable	Green beans	Sweet Peas	Veg. Baked Beans	Pinto beans	Field Peas	
Meat or Meat Alternative	Meat sauce	Salisbury Steaks		Whole Grain Bun	Chic Popcorn Smackers	
Grains/Breads	Ravioli	Whole Grain Rice	Cheese Quesadilla Whole Grain Tortilla	Chicken Filet	Whole Grain Mashed Potatoes	
Milk, fluid	Milk ² ,Milk ³	Milk ² ,Milk ³	Milk ² ,Milk ³	Milk ² ,Milk ³	Milk ² ,Milk ³	
Other Foods (optional)		Gravy				
Snack Meal Pattern (choose 2 below)						
Fruit						
Vegetable					Carrots* w/ Ranch Dressing	
Meat or Meat Alternative			Cheese Sauce	Turkey & Cheese		
Grains/Breads	Gold fish	Elf Grahams	Pretzels	Tortilla Wrap	Oyster Crackers	
Milk, fluid	Apple juice	Grape Juice	Fruit Punch	Grape Juice	Water	

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Revised 1/08/2018

Fall North Carolina CACFP Seasonal Menus





Appletree Day Care, Inc.



Appletree Child Development Center, Inc.

FallCycle 4	Monday	Tuesday	Wednesday	Thursday	Friday		
	Date: 4/16/18	Date: 4/17/18	Date: 4/18/18	Date: 4/19/18	Date: 4/20/18		
Breakfast Meal Pattern							
Vegetable or Fruit	Raisins	Apple Wedges	Baked Apples	Diced Pears	Mandarin Oranges		
Vegetable							
Meat or Meat Alternative (optional)							
Grains/Bread	Oatmeal	Whole Wheat Bagels	Pillsbury biscuits	Buttered English Muffins	Apple Cinnamon Cereal		
Milk, fluid	Milk ² ,Milk ³	Milk ² ,Milk ³	Milk ² ,Milk ³	Milk ² ,Milk ³	Milk ² , Milk ³		
Other Foods (optional)		Cream Cheese	Jelly				
Lunch or Supper Meal Patte	Lunch or Supper Meal Pattern						
Vegetable or Fruit	Diced Peaches	Pineapple Tidbits	Mixed Fruit	Applesauce	Orange Wedges		
Vegetable	Veg. Baked Beans	Toss Salad	Sweet Peas	Collards Greens	Garden Veg. Soup		
Meat or Meat Alternative	Cod Sticks		Meat Sauce	Beef Sticks	Turkey & Cheese Whole Grain Bread		
Grains/Breads	Whole Grain Rolls	Cheese Pizza	Spaghetti	Whole Grain Bread	Whole Grain Bread		
Milk, fluid	Milk ² ,Milk ³	Milk ² ,Milk ³	Milk ² , Milk ³	Milk ² ,Milk ³	Milk ² ,Milk ³		
Other Foods (optional)		Ranch Dressing					
Snack Meal Pattern (choose	Snack Meal Pattern (choose 2 below)						
Fruit	Curious George Fruit Snacks						
Vegetable	Carrot Sticks w/ Ranch						
Meat or Meat Alternative					Cheese		
Grains/Breads		Vanilla Gold Fish	Graham Crackers	Cheez-its	Ritz Crackers		
Milk, fluid	Orange juice	Grape Juice	Apple Juice	Fruit Punch	Grape Juice		

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- To personalize these menus electronically, enter your center name here:
- These menus are designed to inspire programs to use seasonal, locally grown foods when possible.
- Recipes for the items listed in **bold** on the menu are linked to USDA-approved standardized recipes.
- Many foods can be **choking hazards** for children under four years of age. Please be sure to cut, steam, or mash them as appropriate. Avoid these foods altogether for children under age four: *nuts and seeds, hot dogs, whole grapes, chunks of meat or cheese, hard chunks of raw vegetables or fruits (cut into thin strips before serving). Encourage children to chew completely before swallowing to ensure safety.*
- Want to find out what's in season in North Carolina? Download this colorful chart:
 - o <u>What's in Season? North Carolina Fruit and Vegetable Availability</u>
- Like to learn more about Farm to Preschool? **Gardening and Farm to Preschool Resources** can be found on the North Carolina Nutrition Services Branch website: <u>http://nutritionnc.com/snp/kesmm.htm</u>
 - Farm to Preschool Toolkit From the ASAP (Appalachian Sustainable Agriculture Program)
- Where's your Local Farmers Market?
 - o Local Food Directories: National Farmers Market Directory
- Selecting Cereal to Meet the New Meal Pattern
 - o Healthier Cereal Choices for use in the North Carolina CACFP

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