

March 2026

DINNER MENU CACFP BOYS & GIRLS CLUB OF TRUCKEE MEADOWS



BOYS & GIRLS CLUB
OF TRUCKEE MEADOWS

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
4OZ CHICKEN FAJITA 4OZ REFRIED BEANS 1 EACH BANANAS 2OZ FRITOS WG 8OZ MILK 2	1 EACH /4OZ BISQUITS & GRAVY* WW 4OZ GREEN BEANS 2OZ SLICED APPLES 8OZ MILK 3	4 EACH BREAKFAST SAUSAGE LINKS 4OZ BROCCOLI W/RANCH 2OZ FRESH SEASONAL FRUIT 1 EACH PANCAKES WW 8OZ MILK 4	1 EACH CHEESEBURGER FOCACCIA PIZZA WW 4OZ CARROTS 1 EACH BANANAS 8OZ MILK 5	1 EACH CHICKEN PARMESAN 4OZ MASHED POTATOES 2OZ CLEMENTINES 1 EACH GARLIC BREAD WW 8OZ MILK 6
4OZ CHICKEN GUMBO* 4OZ BROCCOLI 1 EACH BANANAS 2OZ BROWN RICE WG 8OZ MILK 9	4OZ/2 EACH GROUND BEEF STREET TACOS WG 4OZ CHEESY REFRIED BEANS 2OZ SLICED APPLES 8OZ MILK 10	4OZ ORANGE CHICKEN 4OZ CARROTS 2OZ FRIED RICE WG 2OZ FRESH SEASONAL FRUIT 8OZ MILK 11	4OZ SLOPPY JOE 4OZ COLESLAW 1 EACH BANANAS 1 EACH BUN WG 8OZ MILK 12	3OZ BBQ PULLED PORK 4OZ POTATO WEDGES 2OZ CLEMENTINES 1 EACH CORNBREAD WG 8OZ MILK 13
1 EACH HOT DOGS 4OZ BAKED BEANS 1 EACH BANANAS 1 EACH BUNS WW 8OZ MILK 16	2OZ/3 EACH MARINARA PASTA* W/MEATBALLS WW 4OZ ITALIAN SALAD 2OZ SLICED APPLES 8OZ MILK 17	1 EACH BEAN & CHEESE BURRITO WW 4OZ MEXICAN CORN SALAD 2OZ FRESH SEASONAL FRUIT 8OZ MILK 18	4OZ BBQ CHICKEN FOCACCIA PIZZA WW 4OZ CARROTS 1 EACH BANANAS 8OZ MILK 19	6 EACH CHICKEN NUGGETS WG 4OZ BROCCOLI 2OZ CLEMENTINES 8OZ MILK 20
2OZ HUMMUS POWER PLATE 4OZ CELERY STICKS 2OZ BANANAS 2OZ PITA WG 8OZ MILK 23	6OZ BAKED ZITI PASTA* WW 4OZ POTATO WEDGES 2OZ SLICED APPLES 8OZ MILK 24	4OZ TERIYAKI CHICKEN STIR FRY 4OZ CARROTS 2OZ BROWN RICE WG 2OZ FRESH SEASONAL FRUIT 8OZ MILK 25	6OZ CHICKEN CASSEROLE* WW 4OZ CUCUMBER SLICES 1 EACH BANANAS 8OZ MILK 26	2OZ/2OZ BEEF & CHEESE NACHOS WG 4OZ BLACK BEANS 2OZ CLEMENTINES 8OZ MILK 27
4OZ SHEPHERD'S PIE* 4OZ MASHED POTATOES 1 EACH BANANAS 1 EACH DINNER ROLL WW 8OZ MILK 30	2OZ TACO TUESDAY 4OZ BROCCOLI & RANCH 2OZ SLICED APPLES 1 EACH WW TORTILLAS 8OZ MILK 31			

MENU SUBJECT TO CHANGE. THIS INSTITUTION IS AN EQUAL OPPORTUNITY PROVIDER
 MENU PREPARED BY DONALD W. REYNOLDS CULINARY TEAM AND LEAD BY FABIAN GUERRERO
 THE BOYS AND GIRLS CLUB STRIVES TO SIGNIFICANTLY REDUCE PROCESSED FOOD ON EVERY MEAL ITEM
 *NOTATES HOMEMADE ITEMS