



Regular • Vegetarian • With Fish

Wee	k 1	Monday	Tuesday	Wednesday	Thursday	Friday
Morning Snack	Ŕ	> Bubbly Banana	> Awesome Apple	> Kooky Kiwi	> Outstanding Orange	> Cantaloupe Cubes
	vā	> Milk) Milk	→ Milk) Milk	> Milk
Breakfast	Í Ç	➤ Yogurt Parfait & Granola ➤ Cantaloupe Cubes		Oaty Oatmeal Outstanding Orange		> Tropical Fruit Loaf > Bubbly Banana
	<u>v</u> Ō	> Milk) Milk) Milk	> Milk	> Milk
Lunch		*	> Chicken Souvlaki with Tzatziki	> Beef Sliders	> Hip Hawaiian ◆► Fish	> Turkey Bolognese
	ary K	> Jammin' Jambalaya	> Bean Souvlaki with Tzatziki	> Veggie Sliders	+ > Hip Hawaiian Fillet	> Veggie Bolognese
		> Brilliant Brown Rice > Crazy Carrots	> Playful Pita > Cucumber Coins	> Rock n' Roll > Bold Broccoli	Confetti Couscous Spring Veggie Medley	> Whole Wheat Pasta > Peas & Carrots
	K	➤ Outstanding Orange	> Honeydew Melon Munchies	> Cantaloupe Cubes	Perfect Pear	Awesome Apple
	V	> Milk)) Milk) > Milk) Milk +	Milk
Afternoon Snack		> Pineapple Whip > Perfect Pear	Peach Cobbler Groovy Grapes I	Banana Bread Awesome Apple	> Blueberry Smoothie > Trail Mix	Cheese Bites & Crackers Honeydew Melon Munchies
- Q	V	> Water) > Water) > Water	> Water) Water

Spring Veggie Medley: Broccoli, Cauliflower & Carrot I Super Sunrise Veggies: Green Bean, Orange Carrot & Yellow Carrot



Chef Lisa's Tip:

Mother Nature has turned up the heat, so it's important to stay hydrated. If you find it hard to drink your eight glasses of water daily, try mixing it up! Naturally flavour your water with fresh fruits, vegetables or herbs for a change of pace. Try cool combinations like raspberry lime or pineapple mint. Yummy!



Kidco Kitchen Fun Fact:

Jambalaya is one of many famous dishes from New Orleans! Since 1968, Louisiana has hosted an annual festival dedicated to this flavourful creation, where they celebrate with local competitions and hundreds of different jambalaya recipes. The Kidco Kitchen has joined in on the fun with a vegetarian version on this menu!

What We Stand For



OUR FOOD IS CLEAN — free of chemicals, additives, preservatives and unnecessary salt and fat.



WE PROVIDE A GRAB N' GO SNACK for the children to take with them on their trip home.















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Week 2		Monday	Tuesday	Wednesday	Thursday	Friday
Morning Snack	K	> Honeydew Melon Munchies	Bubbly Banana	> Awesome Apple	> Cantaloupe Cubes	➤ Outstanding Orange
	vā	> Milk	> Milk	> Milk	> Milk	> Milk
Breakfast	ÍĢ	➤ Whole Grain Cereal ➤ Outstanding Orange	> Whole Wheat Pancake & Fruit Spread > Awesome Apple	> Whole Wheat Bagel & Cream Cheese > Perfect Pear	Peach Smoothie Bowl Magical Muesli	> Stunning Strawberry Muffin > Kooky Kiwi
	vā.	> Milk)) Milk	> Milk	> Milk	> Milk
Lunch	ar y	arak.	> Tantalizing Turkey Tetrazzini	> Molten Meatball Sub	> Shake n' Bake Chicken	> Jolly Jerk Chicken
		> Campfire Baked Beans	> Tantalizing Veggie Tetrazzini	Nolten Bean Sub	+	> Jolly Jerk Beans
		> Corn Bread > Petite Peas	> Whole Wheat Pasta > Glorious Green Beans	> Rock n' Roll > Super Sunrise Veggies	> Confetti Couscous > Bold Broccoli	> Brilliant Brown Rice > Crazy Carrots
	K ÖĞ	➤ Pineapple Tidbits	► Sooky Kiwi	Outstanding Orange	Awesome Apple	▶ Perfect Pear
	v Ö	> Milk	Milk	> Milk	> Milk	> Milk
Afternoon Snack		➤ Tangy Tzaziki & Playful Pita ➤ Cucumber Coins		Datmeal Cookie Delia Pineapple Tidbits I	 > Banana Roll Up > Bubbly Banana 	> Happy Hummus & Dipping Sticks > Honeydew Melon Munchies
- 4	<u>d</u>	> Water	 > Water 	> Water) > Water +) > Water

Spring Veggie Medley: Broccoli, Cauliflower & Carrot I Super Sunrise Veggies: Green Bean, Orange Carrot & Yellow Carrot



Chef Lisa's Tip:

Want a creamy texture in your dish but can't have dairy? Try using coconut milk in your cooking! The fresh taste of coconut milk adds a tantalizing aroma to all your yummy meals! Coconut milk pairs perfectly when incorporated with tropical flavours like lemon, pineapple, mango and curry.



Kidco Kitchen Fun Fact:

Berries may be small in size, but they pack a powerful punch! Berries provide benefits such as nutrients, vitamins, fibre and antioxidants just to name a few. They keep your mind sharp and help maintain a healthy heart while fending off sickness. On top of all that, they taste berry yummy!

What We Stand For



ALL MEALS HAVE BEEN DEVELOPED BY OUR IN-HOUSE **NUTRITIONIST**, Lisa Ruscica and surpass the requirements outlined in Canada's Food Guide.



OCEAN FISH sustainably sourced fish















2021 Spring Menu

Regular • Vegetarian •



Week 3		Monday	Tuesday	Wednesday	Thursday	Friday
Morning Snack	K	> Bubbly Banana	> Outstanding Orange	> Cantaloupe Cubes	> Kooky Kiwi	> Awesome Apple
Moi	vā	> Milk	> Milk) Milk	> Milk	> Milk
Breakfast	I Ø	Yogurt Parfait & GranolaOutstanding Orange	Oaty Oatmeal Cantaloupe Cubes	> Raisin Bread > Bubbly Banana	> Zany Zucchini Loaf > Pineapple Tidbits	> English Muffin & Wow Butter > Honeydew Melon Munchies
	D	> Milk) Milk	Milk +	Milk	> Milk
		nd L	> Bravo Beef Tacos	> Best BBQ Chicken	*	> Teriyaki Meatballs
	ATT KE	> Tex Mex Madness	> Bravo Bean Tacos	> Best BBQ Beans	> Veggie Pad Thai	> Teriyaki Tofu
Lunch		> Brilliant Brown Rice > Sweet Corn	> Whole Wheat Tortilla > Crazy Carrots	Nifty New Potatoes Spring Veggie Medley	> Terrific Thai Noodles > Bold Broccoli	> Confetti Couscous > Peas & Carrots
	K	> Perfect Pear	> Honeydew Melon Munchies	Awesome Apple	Outstanding Orange	│ 〉 Cantaloupe Cubes
	vÕ	> Milk) Milk) Milk	> Milk	> Milk
Afternoon Snack		> Pineapple Whip> Awesome Apple	Peach Cobbler Nooky Kiwi	Corn Salsa & Playful Pita Perfect Pear	Cheese Bites & Crackers Cucumber Coins	Nango Smoothie Trail Mix
	<u>d</u>	> Water	> Water +	> Water +	> Water 	> Water

Spring Veggie Medley: Broccoli, Cauliflower & Carrot | Super Sunrise Veggies: Green Bean, Orange Carrot & Yellow Carrot



Chef Lisa's Tip:

Early Saturday mornings are filled with excitement and wonder as the local farmer's markets explode with fresh produce. You can never go wrong with whatever veggies you choose from buttery salad greens, juicy heirloom tomatoes, tender asparagus and perfect new potatoes. Fill half your plate with these delicious, nutritious fresh legumes! Consider growing vegetables because it is fun, easy and provides your family with daily exercise, healthy food and reduced grocery costs!



Kidco Kitchen Fun Fact:

Spring is in the air which means there will be many varieties of fresh local veggies available! Everyone knows that I LOVE veggies, preparing 2–3 different varieties daily and cutting down on traditional starches. Keep in mind that most veggies are also a source of carbohydrates!

What We Stand For



Our team of food experts work to **ACCOMMODATE ALL ALLERGIES AND FOOD RESTRICTIONS**.



OUR KITCHENS ARE STRICTLY FREE of peanuts, tree nuts, shellfish, whole eggs, pork and pork products.















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Wee	k 4	Monday	Tuesday	Wednesday	Thursday	Friday
Morning Snack	K	> Honeydew Melon Munchies	> Cantaloupe Cubes	Outstanding Orange	Perfect Pear	> Awesome Apple
	T Õ	> Milk	> Milk	> Milk	> Milk	> Milk
Breakfast	ÍĢ	> Whole Grain Cereal > Awesome Apple	Whole Wheat Pancake & Fruit Spread Outstanding Orange	> Strawberry Smoothie Bowl > Magical Muesli	> Whole Wheat Bagel & Cream Cheese > Cantaloupe Cubes	Blushing Blueberry Muffin Kooky Kiwi
	T	> Milk) Milk	> Milk) Milk	> Milk
Lunch	atig	> Roaring Red Lentil Pasta	> Kool Korean Meatballs	> Monster Mango Chicken	> Shake n' Bake Chicken	> Turkey Sloppy Joe's
			> Kool Korean Beans	> Monster Mango Fillet	+ > Shake n' Bake Tofu	> Veggie Sloppy Joe's
		> Whole Wheat Pasta > Sweet Corn	•	Comfy Coconut Rice Super Sunrise Veggies	1	> Rock n' Roll > Bold Broccoli
	K	> Bubbly Banana	↑ ↑ > Kooky Kiwi	Awesome Apple	Doutstanding Orange	Pineapple Tidbits
	V Ö	> Milk) Milk	Milk) M ilk	> Milk
Afternoon Snack		➤ Tangy Tzatziki & Playful Pita ➤ Cucumber Coins	> Rainbow Berry Bar > Perfect Pear 	Datmeal Cookie Delia Pineapple Tidbits I	> Banana Roll Up > Bubbly Banana 	→ Happy Hummus & Dipping Sticks → Groovy Grapes
- - -	<u>d</u>	> Water	 > Water 	> Water 	 > Water 	> Water

Spring Veggie Medley: Broccoli, Cauliflower & Carrot I Super Sunrise Veggies: Green Bean, Orange Carrot & Yellow Carrot



Chef Lisa's Tip:

There are so many ways to make a scrumptious chia pudding! Put your own spin on it by using a variety of milks such as oat or coconut milk. Try mixing in fresh fruits for tartness and a splash of maple syrup for sweetness. For that extra elevation, add some juice from a freshly squeezed orange!



Kidco Kitchen Fun Fact:

Because it has such a unique taste, a small amount of dill can go a long way. The feathery texture of dill leaves look beautiful and a small sprig can add a noticeable aroma — notching up the flavour profile. It's also good in any soup, stew, cured fish, dill pickles, tzatziki, and is the key ingredient in homemade ranch dressing!

What We Stand For



OUR CHILDREN ENGAGE IN FAMILY-STYLE DINING, which empowers them to make their own food choices and develop fine motor skills.



A VARIETY OF PROTEIN SOURCES, including plant based options









