



Regular • Vegetarian • With Fish

Week 1		Monday	Tuesday	Wednesday	Thursday	Friday
Morning Snack	K	➤ Outstanding Orange	> Bubbly Banana	> Pineapple Tidbits	Groovy Grapes	> Awesome Apple
	vā	> Milk) Milk	> Milk	> Milk	> Milk
Breakfast	Í Ģ	➤ Yogurt Parfait & Granola ➤ Cantaloupe Cubes		Oaty Oatmeal Outstanding Orange		> Tropical Fruit Loaf > Perfect Pear
	T	> Milk	> Milk) Milk) M ilk	> Milk
Lunch		> Beef Sliders	> Chicken Souvlaki with Tzatziki	*	> Hip Hawaiian ◆► Fish	> Turkey Bolognese
	ATT KE	> Veggie Sliders	> Bean Souvlaki with Tzatziki) Jammin' Jambalaya	> Hip Hawaiian Fillet	> Veggie Bolognese
		> Rock n' Roll > Crazy Carrots		> Brilliant Brown Rice > Bold Broccoli		> Whole Wheat Pasta > P's & Q's
	K	➤ Awesome Apple	→ Perfect Pear	Cantaloupe Cubes	→ Kooky Kiwi	▶ Outstanding Orange
	vÕ.	> Milk) Milk	> Milk	> Milk	> Milk
Afternoon Snack		Cheese Bites & CrackersPineapple Tidbits	Peach Cobbler Stroovy Grapes	Banana Bread Awesome Apple I	Blueberry Smoothie Trail Mix	Dipping Sticks Dipping Sticks Dipping Sticks Moneydew Melon Munchies
	D	> 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 refined sugars, 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	I	➤ Pineapple Tidbits	> Kooky Kiwi	➤ Outstanding Orange	> Cantaloupe Cubes	> Perfect Pear
	7Ō	> Milk	> Milk	> Milk	> Milk	> Milk
Breakfast	K	> 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
	T	> Milk) > Milk	> Milk	> Milk	> Milk
Lunch	all de	arak.	> Tantalizing Turkey Tetrazzini	> Molten Meatball Sub	> Cuckoo Coconut Chicken	> Jolly Jerk Chicken
		> Campfire Baked Beans	> Tantalizing Veggie Tetrazzini	Nolten Bean Sub	Cuckoo Coconut Fillet	+
		> Corn Bread > Petite Peas	> Whole Wheat Pasta Solorious Green Beans	> Rock n' Roll > Super Sunrise Veggies	> Confetti Couscous > Bold Broccoli	> Brilliant Brown Rice > Sweet Corn
	ŢĠ	> Honeydew Melon Munchies	l I > Groovy Grapes	l > Bubbly Banana	l > Awesome Apple	Outstanding Orange
	V Ö	> Milk	> Milk	> Milk	> Milk	> Milk
Afternoon Snack		➤ Banana Sushi ➤ Bubbly Banana	 > Rainbow Berry Bar > Cantaloupe Cubes 	Datmeal Cookie Delia Pineapple Tidbits	> Tangy Tzatziki & Playful Pita > Cucumber Coins	Vanilla Chia Pudding Honeydew Melon Munchies
	V Ö	> 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















Regular • Vegetarian •



Wee	k 3	Monday	Tuesday	Wednesday	Thursday	Friday
Morning Snack	K	➤ Groovy Grapes	> Pineapple Tidbits	> Awesome Apple	> Kooky Kiwi	Honeydew Melon Munchies
	T	> Milk	> Milk	> Milk	> Milk	> Milk
Breakfast	ÍĞ	Yogurt Parfait & GranolaOutstanding Orange	Oaty Oatmeal Cantaloupe Cubes	> Raisin Bread > Bubbly Banana	> Zany Zucchini Loaf > Pineapple Tidbits	> English Muffin & Wow Butter > Perfect Pear
	<u>d</u>	> Milk) Milk	Milk) M ilk) Milk
Lunch		nd L	> Turkey Taco Tuesday	> Best BBQ Chicken	*	> Teriyaki Meatballs
	ATT LE	> Tex Mex Madness	> Veggie Taco Tuesday	> Best BBQ Beans	> Veggie Pad Thai	> Teriyaki Tofu
		> Brilliant Brown Rice > Petite Peas	> Whole Wheat Tortilla > Crazy Carrots	Nifty New Potatoes Spring Veggie Medley	Terrific Thai Noodles Sweet Corn	Confetti Couscous P's & Q's
	ŢĞ	> Bubbly Banana	Perfect Pear	Dutstanding Orange	> Awesome Apple	> Cantaloupe Cubes
	V Ö	> Milk) Milk) Milk	> Milk	Milk
Afternoon Snack		> Cheesy Flatbread > Awesome Apple	> Peach Cobbler > Kooky Kiwi	> Happy Hummus & Dipping Sticks > Honeydew Melon Munchies	Cheese Bites & Crackers Cucumber Coins	Nango Smoothie Trail Mix I
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:

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, eggs, pork and pork products.















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Week 4		Monday	Tuesday	Wednesday	Thursday	Friday
Morning Snack	K	➤ Pineapple Tidbits	> Cantaloupe Cubes	Honeydew Melon Munchies	> Perfect Pear	> Awesome Apple
	T	> Milk	> Milk	> Milk	> Milk	> Milk
Breakfast	Í Ģ	> Whole Grain Cereal > Awesome Apple	Whole Wheat Pancake & Fruit Spread Outstanding Orange	> Strawberry Smoothie Bowl > Magical Muesli	Whole Wheat Bagel & Cream Cheese Cantaloupe Cubes	Classy Carrot Muffin Kooky Kiwi
	T	> Milk	> Milk) M ilk	> Milk) M ilk
Lunch	ar s	> 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	> Terrific Thai Noodles> Petite Peas	Comfy Coconut Rice Super Sunrise Veggies	Confetti Couscous Solorious Green Beans	> Rock n' Roll > Bold Broccoli
	ŢĠ	> Bubbly Banana	l > Kooky Kiwi	Awesome Apple	Doutstanding Orange	> Honeydew Melon Munchies
	V Ö	> Milk) Milk	> Milk) Milk)) Milk
Afternoon Snack		➤ Tangy Tzatziki & Playful Pita ➤ Cucumber Coins	> Rainbow Berry Bar > Perfect Pear 	 > Oatmeal Cookie > Pineapple Tidbits 	1	Vanilla Chia Pudding Groovy Grapes
∀	vē.	> 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









