

To God be the glory, who
by the power at work
within us is able to do
far more abundantly
than all we ask, or think.

Ephesians 3:20-21

MENU



AUGUST

Ephesians 3:20-21			5		6		7		
	10		11		12		13		14
	17	Orientation Night Open House	18		19		20	Entree: Donato's Pizza - cheese or pepperoni slices. GF: Whole 12' Cheese	21
Entree: Guthrie's Chicken Tenders with Garlic Bread, Guthrie's Chicken Tender Sandwich on bun - All entrees come with Guthrie's Sauce GF:Chicken Tenders	24	Entree: Beef Soft Taco or Taco Salad Sides: Salsa, Tortilla Chips, Fresh Strawberries, Sour Cream GF: Beef Soft Taco, Salsa, Strawberries, Sour Cream, Tortilla Chips	25	Entree: Cheeseburger Sides: Baked Beans, Tossed Salad, Watermelon GF: Cheeseburger GF&VEG: Watermelon, Tossed Salad	26	Entree: Buffalo Chicken Wrap Sides:Grapes, Ranch Pasta Salad, Tossed Salad GF&VEG: GF Peanut Butter & Honey Sandwich, Grapes, Tossed Salad	27	Entree: Donato's Pizza - cheese or pepperoni slices. GF: Whole 12' Cheese	28
Entree: Guthrie's Chicken Tenders with Garlic Bread, Guthrie's Chicken Tender Sandwich on bun - All entrees come with Guthrie's Sauce GF:Chicken Tenders	31								

GF = Gluten Free
VEG = Vegetarian
**All juice served are GF
and Dye Free**

Items Offered Everyday

Drinks: Chocolate Milk, White Milk, Juice
Sides: Plain Lays+GF, Assorted Fruits
and/or Vegetables.

AlaCarte Items are available daily and
range from \$.50 to \$2.00 cash only.

**Some items are subject to change based on
availability**

**Taco Salad-Frito's, lettuce,shred cheddar, sour cream,
taco meat,salsa, dressing.

**Tossed Salad+GF:Lettuce, Shredded Cheese,
Cucumber-choice of dressings. Unless otherwise notated.

Use your FACTSMGT

Account to order your
students lunch. If you have
any questions please reach
out to our Food Service
Director, Mrs. Carpenter.



***Allergen Advisory- Food Allergies & Gluten-Free Options in the CCS Cafeteria:**We are pleased to offer gluten-free items in our cafeteria to help support families managing dietary needs. However, please note that our kitchen is **not a certified gluten-free facility**. Because our meals are prepared in a shared space and we work with outside vendors, cross-contamination may occur. We cannot guarantee that any menu item is completely free of gluten or other food allergens. Our kitchen also handles common food allergens, including but not limited to milk, eggs, peanuts, tree nuts, and wheat. While we take care to reduce the risk of cross-contamination, all items are prepared on shared equipment, and we cannot guarantee that any dish is entirely free of these allergens. **If your child has celiac disease, a severe gluten sensitivity, or a serious food allergy, please consider these risks when deciding whether to participate in school meals.** The safety and well-being of every student is our top priority, and we want to partner with you in making the best choices for your child.