



February 2026 Menu

Vegetarian and vegan options are available for all meals • All meals come with fresh seasonal fruit or berries • Menu is subject to change depending upon vendor availability

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
2 Mini Cinnamon Roll, cream cheese icing	3 Stuffed Mushroom Day Coconut-Agave Chia Pudding Cup, fresh berries	Strawberry-Banana Smoothie	4 Corn Flakes, Sliced Fresh Banana	5 Sunbutter & Apple dipper wedges
Apple Pie Yogurt Overnight Oats Cup, dried blueberries & cocoa nibs	Cheesy Grits, crispy turkey bacon crumble	Tomato & cheddar Egg Bites	Apple Cider-Cinnamon Yogurt Chia Pudding, maple syrup & dried fruits	Cinnamon Raisin Toast, turkey bacon
Loaded Baked Potato Soup, turkey bacon, cheddar, chive sour cream	Battered Cod, French fries, mushy peas & tartar sauce	Honey Mustard Chicken, squash, beets, potatoes & root veggies	Turkey Tetrazzini with celery, peas & mushrooms, cheesy breadcrumb crust	Chicken "shawarma", warm pita, couscous, tzatziki sauce
Tempura Chicken Nuggets, Chic-fil-a Sauce	La Mere "trail mix", chocolate coated pretzels, seeds & dried fruits	Cheesy Stuffed mushroom, turkey pepperoni	Brazilian Cheese bread, guava paste	Chocolate Sugar Cookie Bar, cheese cubes
9 Apple Cider-Cinnamon Yogurt Chia Pudding, maple syrup & dried fruits	10 Sunbutter & banana sourdough toast, agave drizzle & chia seeds	Cinnamon-Agave Applesauce, Chic Sausage	11 Tropical Fruit Yogurt Parfait, toasted coconut	12 National Tortellini Day Strawberry-Banana Smoothie
Mini Bagel, strawberry cream cheese	Green Smoothie with Coconut Yogurt	Avocado Sourdough Toast, everything bagel seasoning	Spinach & Mozzarella Cheese Egg Bites	Red Velvet Waffle, cream cheese schmear
Roasted Chicken Sausage & Cabbage, root veggies & butternut squash	Tamale Pie with Ground Turkey, pico de gallo, green chile cornbread topping	BBQ Salmon Filet, Loaded Cauliflower Casserole	Veggie Lasagna with Spinach, Carrots & zucchini, marinara & mozzarella	"Marry Me" Chicken Tortellini Soup, buttered sweet yeast roll
Veggie Chips, homemade ranch dip	Mini Turkey Corn Dogs, Honey Mustard	Strawberry Jam Thumbprint Cookie, cheddar cheese cubes	Lemon-Basil Tuna Salad, crackers	Red Beet Hummus, veggie chips
16 Lunar New Year	17 Ramadan	18	19 National Cherry Pie Day	20
Cinnamon Raisin Toast, turkey bacon	Corn Flakes, Sliced Fresh Banana	Mixed Berry-Banana smoothie	Cheesy Scrambled Eggs, buttered sourdough toast	Tomato & Cheddar Egg Bites
Coconut & Agave sweet grits, toasted coconut	French Toast, maple syrup & turkey bacon	Potato, Pinto Bean & Cheese Burrito	Apple Pie Yogurt Overnight Oats Cup, dried blueberries & cocoa nibs	Buttermilk Biscuit, maple butter schmear & chicken sausage link
Creamy Tomato Bisque, Grilled Cheese Sandwich	Sticky Orange Chicken, Cilantro Rice & Bok Choy	Bruschetta Chicken, tomato-basil relish, creamy orzo pasta "risotto"	Chicken Tinga Taco, spanish rice & confetti corn	Stir-fried Pepper Chicken, steamed jasmine rice & garlic green beans
Gruyere Cheese & Thyme Phyllo Roll-ups with Gold Leaf	Veggie Eggrolls, Sweet Soy drizzle	Caramelized onion-greek yogurt dip with kettle potato chips	Cranberry-apple smoked chicken salad, crackers	Mini Cherry Pie, sliced turkey pepperoni
21 National Banana Bread Day	23	24	25 Fairytale Day	26 National Chili Day
Apple Cinnamon Mini Muffin	Egg & Corn Tortilla Megas, pico de gallo	Mango-coconut yogurt smoothie	Sourdough Toast with Salted Butter & strawberry jam	Potato, Pinto Bean & Cheese Burrito
Vanilla Yogurt Parfait, granola & blueberries	Cheesy Zucchini Whole Grain Muffin	Cinnamon Roll, cream cheese icing	Uncured Ham & Cheddar Croissant	Cheesey Grits
Red Beans & Rice with Smoked Sausage, Peppers & onions	Ricotta Cheese Tortellini with Basil Marinara & roasted broccoli	Green Chile Chicken Enchiladas, Black Bean-Corn Relish, Spanish Rice	Poulet Chasseur (Roasted Chicken, mushrooms, pearl onions), yukon gold mashed potatoes	Turkey, Butternut Squash & Bean Chili, Cheesy Cornbread Muffin
Protein Whole Wheat Banana Bread with Chocolate Chips	Naan Bread Cheese Pizza with turkey pepperoni	Spinach & Artichoke Dip, crackers	Chocolate "tea cup" with cookies n' cream mousse, brie & lavash crackers	Red Velvet Cupcakes, Whipped Strawberry Cream Cheese-Greek Yogurt Frosting