



WALDRON MERCY ACADEMY

Menu for Week of May 25, 2026

Managed by CulinArt Group

Chef Manager: John Barber

MAKE THE CHOICE THAT'S RIGHT FOR YOU.



EAT WELL



LOCALLY SOURCED



VEGETARIAN



VEGAN



ORGANIC



PLANT-CENTRIC

BREAKFAST LUNCH	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WAKIN' UP		Assorted Breakfast Sandos	Assorted Breakfast Sandos	Assorted Breakfast Sandos	Assorted Breakfast Sandos
KETTLE SOUP		Chicken Noodle	Cream of Broccoli	Butternut Squash Soup	Tomato Soup
CITY GRILL		Chicken Nuggets, French Fries, Hamburger, Cheeseburger, Hotdog	Chicken Nuggets, French Fries, Hamburger, Cheeseburger, Hotdog	Chicken Nuggets, French Fries, Hamburger, Cheeseburger, Hotdog	Chicken Nuggets, French Fries, Hamburger, Cheeseburger, Hotdog
CHEF'S TABLE		Crispy Chicken Sandwich on Brioche Bun	Plain or Pepperoni Pizza	Pierogies with Onions & Sour Cream	Mac & Cheese Bites
ON THE SIDE		Buttered Corn	Steamed Carrots	Mixed Veggies	Roasted Cauliflower
PASTA VILLAGGIO		Chef's Pasta with Marinara	Chef's Pasta with Butter	Chef's Pasta with Marinara	Chef's Pasta with Butter
DOWNTOWN SANDOS		Ham & American Cheese on Kaiser Roll	Chicken Salad Wrap	BLT Sandwich	Egg Salad on Croissant with Lettuce and Tomato

ALWAYS AVAILABLE FOR BREAKFAST

Fruit Juice, Hot and Cold Cereal, Whole Grain Breads, Breakfast Pastries, 2% Chocolate Milk, 2% Milk

ALWAYS AVAILABLE FOR LUNCH:

Free Zone, Seasonal, Hand Fruits, Assorted Snacks Iced Tea, 2% Chocolate Milk, 2% Milk



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your chance of foodborne illness

MENU SUBJECT TO CHANGE