



WALDRON MERCY ACADEMY

Menu for Week of May 4, 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	Assorted Breakfast Sandos
KETTLE SOUP	Egg Drop	Potato Soup	Chicken Noodle	Vegetable 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	Chicken Nuggets, French Fries, Hamburger, Cheeseburger, Hotdog
CHEF'S TABLE	General Tso Chicken	Chicken & Cheese Quesadilla	Plain or Pepperoni Pizza	Mac & Cheese Bites	Grilled Cheese
ON THE SIDE	Steamed Broccoli	Mixed Veggies	Buttered Corn	Steamed Carrots	French Fries
PASTA VILLAGGIO	Chef's Pasta with Butter	Chef's Pasta with Marinara	Chef's Pasta with Butter	Chef's Pasta with Marinara	Chef's Pasta with Butter
DOWNTOWN SANDOS	Tuna Salad on Multigrain with Lettuce & Tomato	Turkey BTL on White Bread	Chicken Salad on Kaiser Roll	Chicken Caesar Wrap	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