



WALDRON MERCY ACADEMY

**Menu for Week of February 9, 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				
KETTLE SOUP	Potato Soup	Beef Stew	Cream of Mushroom	Carrot Soup	Egg Drop Soup
CITY GRILL	Chicken Tenders, French Fries, Hamburger, Cheeseburger, Hotdog				
CHEF'S TABLE	Sausage Peppers Sandwiches	Pierogies with Sour Cream & Onions	Cheese or Pepperoni Pizza	Chicken Tenders	Tuna Melt Sandwiches
ON THE SIDE	Buttered Corn	Roasted Broccoli	Steamed coin Carrots	Mixed Veggies	Roasted Cauliflower
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	Egg Salad on Wheat	Roast Beef & Cheddar on Kaiser Roll	Chicken Caesar Wrap	Chef's Selection

**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

MENU SUBJECT TO CHANGE

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