

JUNE 2018 SNACK MENU

Monday	Tuesday	Wednesday	Thursday	Friday
				1 BLUEBERRY MUFFINS ZUCCHINI AND CARROTS (1'S STEAMED CARROTS) WITH CHEESE
4 CINNAMON RAISIN BREAD AND JELLY CHEESE STICKS AND WHOLE WHEAT CRACKERS)	5 PRETZELS (1'S HAPPY PUFFS) APPLES DIPPED IN PEANUT BUTTER	6 RAISIN SCONES WHOLE WHEAT MUFFINS; ORANGES	7 APPLE RICE CAKES (1'S THIN STACKERS) TUNA CUCUMBER WRAPS	8 BANANAS PINEAPPLE WITH YOGURT
11 MULTIGRAIN CHIPS GRAPES AND APPLES; WHOLE WHEAT BREAD WITH HONEY	12 CARROT MUFFINS FROZEN FRUIT BARS AND WHOLE GRAIN CRACKERS	13 CELERY IN HUMMUS (1'S ZUCCHINI) CHEESE AND CUCUMBER SANDWICHES	14 BANANAS FRUIT PINWHEELS	15 SMOOTHIES WHOLE WHEAT BREAD AND PEANUT BUTTER
18 CANTALOUPE FRUIT SLUSHEES WITH LOW SUGAR GRANOLA	19 BREAD WITH APPLE BUTTER ZUCCHINI AND CARROTS (1'S STEAMED) IN HUMMUS	20 BROCCOLI AND CAULIFLOWER FROZEN BANANAS DUNKED	21 PUMPKIN MUFFINS CHEESE BREAD	22 OAT AND FRUIT BARS CELERY (1'S ZUCCHINI) AND CUCUMBERS IN HUMMUS
25 BANANAS FRUIT SALSA WITH MULTIGRAIN CHIPS	26 NO BAKE GRANOLA BALLS EGG AND FRUIT SALAD	27 BLUEBERRY SCONES VEGGIE WRAPS	28 APPLESAUCE WATERMELON AND CORN MUFFINS	29 APPLES EGG SALAD WITH CRACKERS

*All fruits and vegetables are fresh. Any grain will be whole wheat or multi-grain. All milk based products such as cheeses are 2% or low fat. All meats should be lean cut and low sodium. Any dip will be low fat or fat free. All snacks served with water unless otherwise noted. All foods are non-GMO if not all organic. Some substitutions may be made for 1 year olds as needed.

