


June 2013 BREAKFAST MENU

Monday	Tuesday	Wednesday	Thursday	Friday
 <p>Catering for a Cause</p>				
<p>3 Blueberry Scones Almonds and Raisins</p>	<p>4 Egg and Cheese English Muffin and Cantaloupe</p>	<p>5 Rice Krispies Cereal® and Watermelon</p>	<p>6 Cranberry Nut Bread and Berry Yonana®</p>	<p>7 Whole Wheat Bagels with Cream Cheese and Fruit Salad</p>
<p>10 Oatmeal Squares and Honey Dew Melon</p>	<p>11 Pumpkin Pancakes and Pineapple</p>	<p>12 Raisin Bread Cottage Cheese and Cinnamon Apples</p>	<p>13 Carrot Bread and Fruit Salad</p>	<p>14 Blueberry Muffins and Grapefruit Slices</p>
<p>17 Banana Flax Muffins and Orange Slices</p>	<p>18 Farina® and Dried Fruit Medley</p>	<p>19 Raspberry Crunch Muffin and Fruit Salad</p>	<p>20 Pumpkin Raisin Scones and Cantaloupe</p>	<p>21 Grape Nut® Yogurt and Grape Parfaits</p>
<p>24 Steel Cut Oats and Blueberries</p>	<p>25 Whole Wheat Waffles with Raisin Apple Compote</p>	<p>26 Banana Bread and Grapes</p>	<p>27 Strawberry Scones and Pineapple</p>	<p>28 Whole Wheat Bagel with Peanut Butter and Watermelon</p>

*All fruits and vegetables are fresh. Any grain should be whole wheat or multi-grain. All milk based products such as cheeses are 2%. All meats should be lean cut and low sodium. Any dip should be low fat or fat free. All meals served with milk.