Bluecat Snack Bar

HS Campus - Breakfast



Special Announcements:

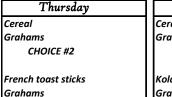
- Choice of milk each day
- Orange juice served Monday, Wednesday and Friday
- * Apple juice served Tuesday and Thursday

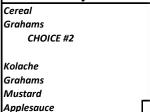


March

Tuesday

Wednesday Cereal Grahams CHOICE #2 Egg/cheese burrito Grahams





Friday

Cereal
Grahams
CHOICE #2
Breakfast pizza
Grahams

Pears



Grahams

Diced peaches

П	Grahams	
	сною	
	Pancake sti	
П	Grahams	

Mixed fruit

Cereal

Picante sauce

Pineapple tidbits

Grahams	
CHOICE #2	
Pancake stick	
Grahams	
Syrup	

Cereal Grahams CHOICE #2

Syrup

Pears

Sausage / biscuit Grahams Jelly Applesauce

Cereal Grahams CHOICE #2

Egg/cheese burrito Grahams Picante sauce 10 Diced pineapple



Spring Break



13

Cereal Grahams CHOICE #2 French toast sticks Grahams Syrup 20

Cereal	
Grahams	
CHOICE #2	
Sausage / biscuit	
Grahams	
Jelly	

Cereal	
Grahams	
CHOICE #2	
Pancake stick	
Grahams	
Surun	

Mixed fruit

Mixed fruit

Cereal Grahams CHOICE #2 Banana nut muffin

Grahams Mandarin oranges Cereal Grahams CHOICE #2

Breakfast pizza Grahams

Diced pineapple

24

Diced peaches Cereal Grahams CHOICE #2

Kolache Mini pancakes Grahams Grahams Mustard Diced peaches Pears

Cereal Grahams CHOICE #2

Pears

Cereal Grahams CHOICE #2 Pancake stick Grahams Syrup

CHOICE #2 Blueberry muffin Grahams Applesauce

Cereal

Grahams

Grahams CHOICE #2

30

Cereal

Egg/cheese burrito Grahams Picante sauce 31 Diced pineapple

Basic Scrambled eggs

Did You Know?

Eggs are a great source of

gluten free, carb free, and

sugar free! Eggs contain

Vitamin A, Vitamin D, all

choline and protein. They

help build muscle strength,

maintain brain and memory

function, produce energy, and help your immune

system. The average

American eats 250 eggs

the B Vitamins, iron,

protein! They are also

Ingredients

per year!

4 eggs

1/4 cup milk 2 tsp. butter

salt & pepper as desired Instructions

- 1. Beat eggs, milk, salt and pepper in medium bowl until blended.
- 2. Heat butter in large nonstick skillet over medium heat, pour in egg
- 3. As eggs begin to set, gently pull eggs across pan, forming large curds
- 4. Continue cooking and folding eggs until no visible liquid remains. Remove from heat and serve.