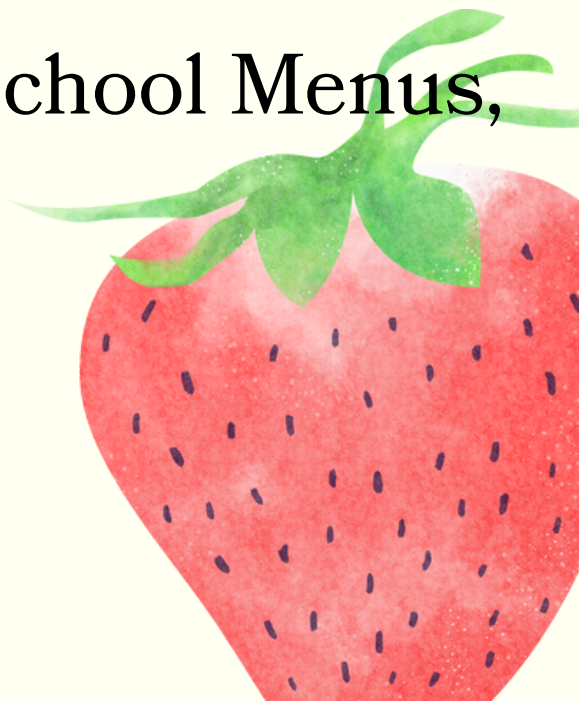


Monticello Elementary School Menus,
June 2025



Popsicles- Ones everyone will like!

Source: [Jessica Gavin](#)



Peach Strawberry Yogurt Popsicles

3 Cups Strawberries, pureed to 1.5 Cups

3 Cups Peaches, peeled and sliced, pureed to 1.5 Cups

2 TB Honey

$\frac{2}{3}$ Cups Vanilla Greek Yogurt

- In a blender, puree strawberries with four teaspoons honey then set aside. Clean blender, puree sliced peaches with two teaspoons of honey, set aside.
- Layer the popsicles as follows; 2 teaspoons strawberry puree, 1 teaspoon yogurt, 2 teaspoons peach puree and repeat. Make a fruit puree your last layer.
- Tap the mold on the counter to make sure all of the layers settle. Use a small spoon to drag vertically from the bottom to the top of the mold a few times to create a swirled pattern.
- Gently tap the molds on the countertop to remove any air bubbles. Insert the popsicle sticks, and then freeze for at least 6 hours, or overnight.

Minty Watermelon Popsicles

3 Cups Watermelon Slices, divided

1 TB Fresh Mint Leaves

1.5 Cups Coconut Water

2 TB Lime Juice

1 TB Honey

- In a blender, puree 2 $\frac{1}{2}$ cups diced watermelon pieces, mint leaves, coconut water, lime juice, and honey. Cut the remaining $\frac{1}{2}$ cup watermelon slices into $\frac{1}{4}$ -inch cubes.
- Evenly divide the diced watermelon into the molds, tapping them down to the bottom.
- Stir the popsicle mixture then evenly divide it among the popsicle molds.
- Insert the popsicle sticks, if it does not stay in place use a piece of tape to hold them into place. Freeze for at least 6 hours, or overnight.

Blackberry Lemon Popsicles

$\frac{2}{3}$ Cup Lemon Juice, Plus Zest from Lemons

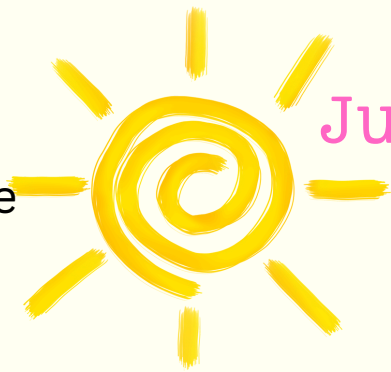
2.5 Cups Vanilla Greek Yogurt

2.5 Cups Blackberries

2.5 Cups mixed berry Greek Yogurt

- In a medium-sized bowl whisk together lemon juice, zest, and vanilla yogurt, set aside.
- Puree blackberries and mixed berry yogurt, set aside.
- Layer the popsicles as follows; 1 tablespoon lemon, 1 tablespoon blackberry, repeat. Swirl layers if desired.
- Gently tap the molds on the countertop to remove any air bubbles. Insert the popsicle sticks, and then freeze for at least 6 hours, or overnight.

All Menus are
Subject to
Change



June 2nd - June 6th

Tuesday 6.3.25

Hot Entree-
Pizza Pasta Casserole
with Caesar Salad

Monday 6.2.25

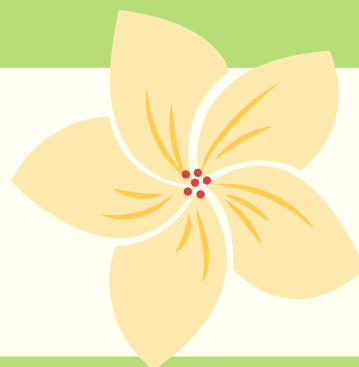
Hot Entree-
Teriyaki Chicken Thighs with
Seasoned Rice, Green Beans, and
Chow Mein Noodles

Wednesday 6.4.25

Hot Entree-
BBQ Pork Rib Sandwich on a Whole
Grain Bun. Served with Pickles, Baked
Beans, and Potato Wedges

Thursday 6.5.25

Hot Entree-
Bosco Sticks with a Side of Marinara
Sauce, Corn and Broccoli with Ranch
for dipping



Friday 6.6.25

Hot Entree-
Assorted WG Pizza Choices served
with Sliced Cucumbers and Greek
Salad

Daily Specials-
WG PBJ & String Cheese
WG Turkey or Ham Sandwich
WG Cheese Sandwich
Chef Salad w. WG Roll
Fruit & Yogurt Parfait w. Granola



June 9th - June 13th



Monday 6.9.25

Hot Entree-

Seasoned Bone-in Chicken with an
Kale Apple Salad and Corned Bread

Tuesday 6.10.25

Hot Entree-

Cheeseburger on a Whole Grain
Bun, served with Roasted Broccoli
and Coleslaw

Wednesday 6.11.25

Hot Entree-

Chicken Patty on a Whole Grain Bun
with Sweet Potato Wedges and
Seasoned Peas

Thursday 6.12.25

Hot Entree-

NACHOS! or Soft Taco
Seasoned Ground Beef with
Cheese, Lettuce, Sour Cream,
Salsa, and a side of Mexican
Street Corn

Daily Specials-

WG PBJ & String Cheese

WG Turkey or Ham Sandwich

WG Cheese Sandwich

Chef Salad w. WG Roll

Fruit & Yogurt Parfait w. Granola

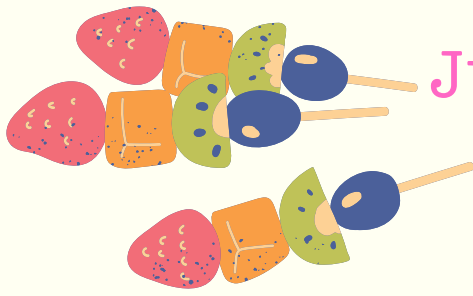
Friday 6.13.25

Hot Entree-

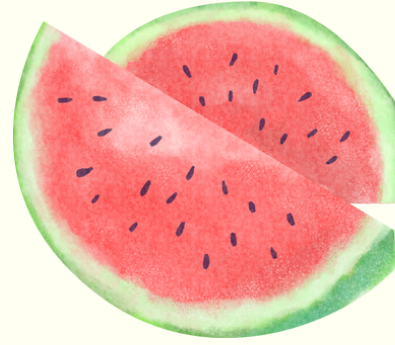
Assorted WG Pizza Choices served
with Watermelon Cucumber Salad with
Feta and a Tossed Salad

All Menus are
Subject to
Change





June 16th - June 20th



Daily Specials-

WG PBJ & String Cheese

WG Turkey or Ham Sandwich

WG Cheese Sandwich

Chef Salad w. WG Roll

Fruit & Yogurt Parfait w. Granola

Monday 6.16.25

Hot Entree-

Fish Sandwich on a Whole Grain Bun,
served with Coleslaw and Tartar
Sauce, Potato Wedges

Tuesday 6.17.25

Hot Entree-

Chicken Pesto Pasta, served with a
Tomato and Cucumber Salad

Wednesday 6.18.25

Hot Entree-

Bosco Sticks with Marinara Sauce
and a Greek Salad

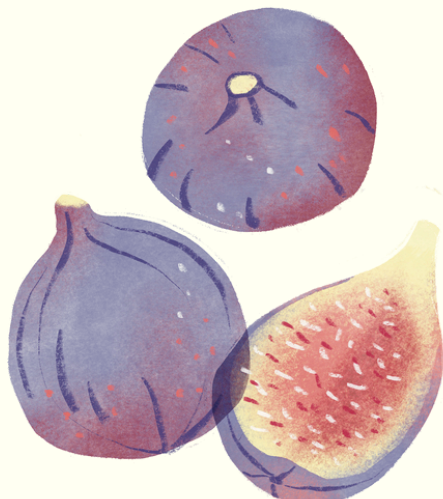
Thursday 6.19.25

MCSD Closed- Juneteenth!

Friday 6.20.25

Hot Entree-

Assorted WG Pizza Choices
served with Veggie Sticks



All Menus are
Subject to Change

June 23rd - June 27th



Monday- 6.23.25

Kitchens Choice
Dependent by Building

All Alternates will be available

Tuesday 6.24.25

Kitchens Dependent by Building

All Alternates will be available

Wednesday 6.25.25

Half Day- Kitchens Choice
Dependent by Building

All Alternates will be available

Thursday 6.26.25

Half Day- Kitchens Choice
Dependent by Building

All Alternates will be available



Daily Specials-
WG PBJ & String Cheese
WG Turkey or Ham Sandwich
WG Cheese Sandwich
Chef Salad w. WG Roll
Fruit & Yogurt Parfait w. Granola

Friday 6.27.25

Half Day- Kitchens Choice

HAPPY SUMMER VACATION

hello
Summer

All Menus are
Subject to Change