Hello Students, Parents, Guardians, and Staff,

The Birch Hills Public School Commercial Cooking 10 and 30 Classes will be holding hot lunches for all kindergarten to grade 12 students and staff at noon on Tuesday, Wednesday, and Thursdays. We will be strictly following the SHA COVID Restaurant Guidelines and SRPSD Guidelines for preparing and serving food. The following is a preorder form for May/June; I suggest that you preorder to guarantee lunch for your child. **We ask that you preorder and pay for lunches by Wednesday, May 19/2021, please hand in the order form and money to your homeroom teacher.**

**PLEASE READ THE FOLLOWING:**

1. **If you require a copy of the menu in a calendar format, please see the school’s webpage.**
2. **If you need another pre-order sheet, it available on the school’s webpage.**
3. **Please keep track of what days your child has ordered.**
4. **If you order a meal for your child and your child is sick or is absent, we cannot wrap and save the meal due to food safety concerns**. **We will also not be refunding your money as we have already purchased the food. Rest assured we will give the lunch to someone that needs it.**
* **The cost of a meal is $5.00; this will include an entrée, soup OR salad, a fresh fruit, and a small dessert.**
* **Drinks are not provided.**
* **Payment can be cash or cheque made out to Birch Hills Public School.**
* **Please fill out this form for EACH child in your home.**

Thank you so much for supporting the Commercial Cooking Class, we are very excited to be cooking for the students and staff in our school. If you have any questions or concerns please contact me at **rstanford@srsd119.ca**

* **Wednesday, May 26/2021**

Beef & Cheddar Sliders (Lettuce and Mayo)

Potato Salad

Chocolate Chip Cookies

Seasonal Fruit

* **Thursday, May 272021**

Chicken Caesar Salad Wrap (Chicken, Caesar Dressing, Bacon Bits, Parmesan Cheese, Romaine)

Veggies & Dip

Jell-O

Seasonal Fruit

* **Tuesday, June 1/2021**

Smokie in a Bun

Perogies – Please chose the following toppings

* + Sour Cream
	+ Green Onions
	+ Bacon Bits

Lemon Meringue Tart

Seasonal Fruit

* **Wednesday, June 2/2021**

Mexican Beef, Cheese and Rice Burrito with salsa and sour cream

Tater Tots

Mexican Lime Ice Box Cake

Seasonal Fruit

* **Thursday, June 3/2021**

6” Submarine Sandwich (Lettuce, tomato, red onion, pickles, ham, turkey, mayo, and sub sauce)

Veggies & Dip

Pudding

Seasonal Fruit

* **Tuesday, June 8/2021**

Philly-Style Beef Dip

 (Shaved roast beef with caramelized onions and mushrooms topped with cheddar cheese and served on a bun)

Caesar Salad

Oatmeal Raisin Cookie

Seasonal Fruit

* **Wednesday, June 9/2021**

Chicken Bacon Penne Alfredo

Garlic Toast

Haystack Cookie

Seasonal Fruit

* **Thursday, June 10/2021**

Grape & Chicken Salad Pita

 (Chicken salad with grapes, celery, and green onions – sorry we cannot take the grapes out!)

Veggies & Dip

Strawberry Pretzel Parfait

Seasonal Fruit

* **Tuesday, June 15/2021**

Pork Souvlaki Kabob

Greek Salad with Feta

Lemon & Dill Rice

Ravini Cake

* **Wednesday, June 16/2021**

Chili Cheese Dog

Veggies & Dip

Lemon Bar

Seasonal Fruit

* **Thursday, June 17/2021**

Ham & Cheddar Croissant (red onion, lettuce, and mayonnaise)

Fruit Salad

Jell-O

Total Lunch Days: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_Total Paid: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_