

Heritage Summer Breakfast Menu

June 2021

Mon	Tue	Wed	Thu	Fri
	<i>1</i> 1oz Reduced Sugar Cinnamon Toast crunch with 1/2c Diced Pears	<i>2</i> Pasteurized Scrambled Eggs with WGR Toast and 1/2c Potato Hash	<i>3</i> Multigrain Cheerios with Fresh Banana	<i>4</i> 4oz Warm Grits, 1/2c Cinnamon Apples
<i>7</i> Sausage WGR Biscuits with 1/2c Diced Pears	<i>8</i> 1oz WGR Honey Scooters with 1/2c 100% Apple Juice	<i>9</i> 2oz Chocolate Muffin with 1/2c 100% Orange Juice	<i>10</i> 1oz Frosted Mini Wheats with 1/2c Diced Peaches	<i>11</i> Belgian Waffle with 1/2c Diced Pears
<i>14</i> 2oz Banana Muf- fin with 1/2c Dried Cranberries	<i>15</i> 1oz Corn Flakes with 1/2c Diced Peaches	<i>16</i> English Muffin with Apple But- ter and 1/2c Diced Pears	<i>17</i> 1oz Kix Cereal with 1/2c Pine- apple Tidbits	<i>18</i> 2oz Wild Berry Muffin with 1/2c Fresh Banana
<i>21</i> 1 slice Lemon Bread, Fresh Ba- nana	<i>22</i> 1oz Reduced Sug- ar Cinnamon Toast crunch, 1/2c Diced Pears	<i>23</i> 4oz Coconut Oatmeal with 1/2c Tropical Fruit	<i>24</i> 1oz Multigrain Cheerios, Fresh Banana	<i>25</i> Pasteurized Scrambled Eggs with WGR Toast 100% Orange Juice
<i>28</i> CN Breakfast Piz- za with 1/2c Fresh Banana	<i>29</i> 1oz Frosted Mini Wheat with 1/2c Diced Peaches	<i>30</i> WGR Pancakes with Syrup, Fresh Apple	Breakfast is Served with Milk! 8oz 1% White or 1% Chocolate All Juices served are 100% and Pasteurized Menu is Subject to Change.	