HIGH SCHOOL BREAKFAST MENU
November 2026

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
2 Mini Cinni Rolls Pumpkin Bread	**3** Assorted Toasted Bagels Yogurt Cup with Granola	**4** Mini Maple Waffles Blueberry Bread	**5** Assorted Toasted Bagels Yogurt Cup with Granola	**6** French Toast Sticks Banana Bread
9 No School	**10** Assorted Toasted Bagels Yogurt Cup with Granola	**11** Egg, Sausage & Cheese Maple Flatbread Blueberry Bread	**12** Assorted Toasted Bagels Yogurt Cup with Granola	**13** Apple Strudel Banana Bread
16 Mini Cinni Rolls Pumpkin Bread	**17** Assorted Toasted Bagels Yogurt Cup with Granola	**18** Chocolate Chip French Toast Blueberry Bread	**19** Assorted Toasted Bagels Yogurt Cup with Granola	**20** Dutch Waffle Banana Bread
23 Mini Pancakes Pumpkin Bread	**24** Assorted Toasted Bagels Yogurt Cup with Granola	**25** Egg & Cheese Croissant Blueberry Bread	**26** Happy Thanksgiving	**27** No School
30 No School				

MAKE IT A MEAL!
Choose at least 3 of 4 meal components for the school breakfast price:
Meat/Meat Alternative, Whole Grain, Fruit, Vegetable, Milk

A minimum ½ cup serving of fruit or vegetable must accompany a breakfast.

Breakfast Prices

Student	$0.00
Adult	$3.05

Available Daily
Assorted cereals

Fruit Selection
Canned peaches, applesauce, pears, pineapple, fruit cocktail, mandarin oranges, 100% juice (apple, orange), fresh fruit selection including apples, bananas and oranges
Students may choose two ½ cup servings.

Milk Selection
1% White Milk & Fat-Free Chocolate Milk

Your Dining Services Team
Emily Biechy, General Manager
(610) 826-3155 ext. 2218|
emily.biechy@metzcorp.com

(V) Vegetarian | (VG) Vegan
(GF) Gluten-Free | (H) Halal

Menu subject to change due to product availability. This institution is an equal opportunity provider and employer.

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CULINARY MANAGEMENT
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