




Williams Academy HS Lunch Menu — December 2026

Monday	Tuesday	Wednesday	Thursday	Friday
	December 1 Mini Cheese Ravioli & Sauce WG Roll PB&J Sandwich Garden Salad Black-eye Peas Chilled Peaches Fresh Fruit Choice of Milk	**December 2** Chicken Fajitas Black Beans Sweet Yellow Corn Chilled Pears Fresh Fruit Choice of Milk	**December 3** Sloppy Joe on WG Bun Broccoli & Cheese Coleslaw Mandarin Oranges Fresh Fruit Choice of Milk	**December 4** Club Croissant Sweet Potato Fries Green Beans Fresh Apple Slices Fresh Fruit Choice of Milk
December 7 Hamburger / Cheeseburger Tater Tots Baked Beans Mixed Fruit Fresh Fruit Choice of Milk	**December 8** Chicken Noodle Soup w/ Grilled Cheese Sandwich Green Beans Mixed Vegetables Chilled Pears Fresh Fruit Choice of Milk	**December 9** Beefy Nachos Pinto Beans Sweet Yellow Corn Fresh Apple Slices Fresh Fruit Choice of Milk	**December 10** Orange Chicken WG Fried Rice Steamed Broccoli Glazed Carrots Pineapple Fresh Fruit Choice of Milk	**December 11** Pizza Sticks w/ Marinara Turkey Wrap Carrot Sticks w/ Dip Garden Salad Peach Cobbler Fresh Fruit Choice of Milk
December 14 Chicken & Cheese Quesadilla Sweet Yellow Corn Black Beans Chilled Pears Fresh Fruit Choice of Milk	**December 15** WG Cheese or Pepperoni Pizza PB&J Sandwich Carrot Sticks with Dip Garden Salad Fresh Apple Slices Fresh Fruit Choice of Milk	**December 16** Ham Slider w/ Mac & Cheese Broccoli w/ Dip Black-eye Peas Mixed Fruit Fresh Fruit Choice of Milk	**December 17** WG Corn Dog Baked Beans Potato Wedges Mandarin Oranges Fresh Fruit Choice of Milk	**December 18** No School
December 21	**December 22**	**December 23**	**December 24**	**December 25**
December 28	**December 29**	**December 30**	**December 31**	

Families Making the Connection

*Menu subject to change.

N.C. Jr. Chefs Create New Recipes for School Meals

This is the 10th year of the N.C. Junior Chef Competition (NCJCC)! The NCJCC was created to inspire the next generation of culinary professionals, stimulate interest in locally produced agriculture, increase participation in School Nutrition Programs, and encourage healthy eating. The competition seeks student created and approved recipes for school meals and recognizes students for their ability to work as members of a team to demonstrate valuable skills in recipe development, food preparation, marketing, public presentation, organization, and local food systems.

Teams of two to four high school students, grades 9-12, work with their teachers and local School Nutrition Programs to create a recipe for a school lunch entrée that:

- adheres to National School Lunch Program requirements,
- includes at least two North Carolina-grown ingredients and one USDA Foods item, and
- appeals to students.

Based on applications and recipes submitted, up to eight finalist teams are selected to compete in a statewide cook-off. The first-place team advances to the Southeast Jr. Chef Competition. Student Jr. Chefs receive chef hats, coats and aprons, certificates, and medals based on team score. Student members of the top three teams at the state and regional level are offered scholarships. Also, top student recipes are being scaled up for N.C. school meals. Learn more at https://go.ncdpi.gov/ncjrchef.

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https://go.ncdpi.gov/ncschoolmeals