

Williams Academy HS Lunch Menu

December 2025

Monday	Tuesday	Wednesday	Thursday	Friday
December 1	December 2	December 3	December 4	December 5
Chicken Tenders	Spaghetti w/ Meat Sauce	Chicken Fajitas	Sloppy Joe on WG Bun	Turkey Club Croissant
WG Roll	WG Roll	Black Beans	Broccoli & Cheese	Sweet Potato Fries
Mashed Potatoes	Garden Salad	Sweet Yellow Corn	Coleslaw	Green Beans
Glazed Carrots	Black-eye Peas	Chilled Pears	Mandarin Oranges	Fresh Apple Slices
Applesauce	Chilled Peaches	Fresh Fruit	Fresh Fruit	Fresh Fruit
Fresh Fruit	Fresh Fruit	Choice of Milk	Choice of Milk	Choice of Milk
Choice of Milk	Choice of Milk			
December 8	December 9	December 10	December 11	December 12
Hamburger or Cheeseburger	Chicken Parmesan	Beefy Nachos	General Tso Chicken	Pizza Sticks w/ Marinara
on WG Bun	WG Roll	Pinto Beans	WG Fried Rice	Carrot Sticks w/ Dip
Tater Tots	Green Beans	Sweet Yellow Corn	Steamed Broccoli	Garden Salad
Baked Beans	Mixed Vegetables	Fresh Apple Slices	Glazed Carrots	Peaches
Mixed Fruit	Chilled Pears	Fresh Fruit	Pineapple	Fresh Fruit
Fresh Fruit	Fresh Fruit	Choice of Milk	Fresh Fruit	Choice of Milk
Choice of Milk	Choice of Milk		Choice of Milk	
December 15	December 16	December 17	December 18	December 19
Chicken & Cheese	WG Cheese or Pepperoni	Chicken Ranch Wrap	Baked Ham w/ WG Roll	No School
Quesadilla	Pizza	Broccoli w/ Dip	Mashed Potatoes	
Sweet Yellow Corn	Carrot Sticks with Dip	Black-eye Peas	Green Beans	
Black Beans	Garden Salad	Applesauce	Baked Apples	
Chilled Pears	Fresh Apple Slices	Fresh Fruit	Fresh Fruit	
Fresh Fruit	Fresh Fruit	Choice of Milk	Choice of Milk	
Choice of Milk	Choice of Milk			
December 22	December 23	December 24	December 25	December 26
No School	No School	No School	No School	No School
December 29	December 30	December 31		
No School	No School	No School		

Families Making the Connection

Wash Hands to Stop the Spread of Germs

December 1-7 I Handwashing Awareness Week. Handwashing is one of the best ways to stop the spread of germs that cause illness. Make sure to wash your hands thoroughly by following these steps:

- Wet your hands with clean, running water. Add soap.
- Lather your hands with soap. Wash all surfaces on hands. Wash carefully between your fingers, around the tops and palms, over wrists, and under fingernails.
- Scrub your hands for at least 20 seconds.
- Rinse your hands well under clean, running water.
- Dry your hands with a clean, disposable paper towel.
- Turn off the faucet using the disposable paper towel instead of your clean, bare hands.

When should you wash your hands?



*Menu subject to change.

- Before, during and after you prepare a meal or before eating
- After handling raw meat, poultry, seafood, eggs or flour
- After blowing your nose, coughing or sneezing.
- After using the bathroom
- Before and after caring for someone at home who is sick with vomiting or diarrhea
- Before and after treating a cut or wound
- After changing diapers or cleaning up someone who has used the bathroom
- After touching an animal, animal feed, or animal waste
- After handling pet food or pet treats
- After touching garbage

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