



Williams Academy K8 Lunch Menu

December 2025

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

Families Making the Connection

Wash Hands to Stop the Spread of Germs

*Menu subject to change.

December 1-7 | 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?

- 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