



Standardized Recipes

- Baked Batatas
- Baked Cod Ole
- Baked French Toast
- BBQ Chicken
- Bean Tostada
- Black Bean Hummus
- Granola
- Greens and Beans Soup
- Grilled Cheese and Tomato Soup
- Fruit on Waffle Rafts

- Jerk Fish in a Pita Pocket
- Mac N Cheese
- Pancakes
- Pumpkin Pie Smoothie
- Roasted Chickpeas
- Spinach Egg Bake
- Stir-Fried Green Rice, Eggs, and Ham
- Sweet & Sassy Chicken
- Taco Pie with Salad Topping
- Turkey Burgers with Tzatziki Sauce
- Volcanic Meatloaf

What's in Season in North Carolina?

- Apples
- Beets
- Blackberries
- · Bok choy
- Cabbage
- Cherry Tomatoes
- Collards
- Cucumbers
- Figs
- Green Onions
- Greens
- Indian Corn
- Kale
- Lettuce
- Muscadine Grapes
- Mushrooms
- Mustard Greens
- Napa
- Peaches

- Peanuts
- Pears
- Pecans
- Persimmons
- Pumpkins
- Radishes
- Raspberries
- Romaine
- Snap Beans
- Snow Peas
- Snow Pea Tips
- Spinach
- Squash—Yellow
- Sweet Corn
- Sweet Potatoes
- Tomatoes
- Turnips
- Zucchini



NC CACFP Seasonal Menus—FALL



Fall—Week 1	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	
	Date:	Date:	Date:	Date:	Date:	
Breakfast Meal Pattern						
RECIPES & LINKS			<u>Pancakes</u>			
Fluid Milk*	Milk*	Milk*	Milk*	Milk*	Milk*	
Vegetable/Fruit	Spinach ^{NC}	Bananas	Apple slices ^{NC}	Raspberries ^{NC}	Pear slices ^{NC}	
Grains		Frosted Mini-Wheats	WG Pancakes	WW English Muffins	Honey Bunches of Oats Whole Grain Honey Crunch (WG)	
Meat/Meat Alternates**	Egg					
Other Foods (optional)				SunButter		
Lunch or Supper Meal Pattern						
RECIPES & LINKS		Mac N Cheese	BBQ Chicken	Volcanic Meatloaf		
Fluid Milk*	Milk*	Milk*	Milk*	Milk*	Milk*	
Vegetable	Broccoli	Collards ^{NC}	Corn ^{NC}	Spinach ^{NC} salad	Sweet Potatoes ^{NC}	
Vegetable/Fruit	Applesauce	Pineapple Tidbits	Beets ^{NC}	Pear ^{NC} slices	Salsa	
Grains	Brown Rice	WG Macaroni	Biscuit	WW Toast	Quinoa	
Meat/Meat Alternates	Porkchops	Cheese	Chicken	Lentils and Ground Beef	Beans and Cheese	
Other Foods (optional)						
Snack Meal Pattern (Choose Two Food Groups for Snack)						
RECIPES & LINKS		Baked Batatas		Black Bean Hummus		
Fluid Milk*						
Vegetable		Sweet potatoes ^{NC}		Cherry Tomatoes ^{NC}	Cucumber sticks ^{NC}	
Fruit	Blackberries ^{NC}	Apples ^{NC}	Raspberries ^{NC}			
Grains						
Meat/Meat Alternates	Yogurt		String Cheese	Hummus	Cottage Cheese	
Other Foods (optional)						

WG, WW, and WGR indicate whole grain-rich foods.

NC = Seasonal NC Produce

*Fluid Milk: 1 year old: Unflavored whole milk; 2-5 years old: Unflavored fat-free (skim) or unflavored low-fat (1%) milk; 6 years and older: Unflavored fat-free (skim) or unflavored low-fat (1%) milk, flavored fat-free (skim) or low-fat (1%) milk. Breastmilk may substitute for cow's milk at any age. Non-dairy beverages may be served with appropriate documentation.

**Meat or Meat Alternate: Can be served in place of grain up to 3 times per week at breakfast.

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Institution Name: Agreement #:

NC CACFP Seasonal Menus—FALL



MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	
Date:	Date:	Date:	Date:	Date:	
Breakfast Meal Pattern					
			<u>Pancakes</u>		
Milk*	Milk*	Milk*	Milk*	Milk*	
Apple slices ^{NC}	Blackberries ^{NC}	Bananas	Pears ^{NC}	Sweet potatoes ^{NC}	
WW English Muffin	Oatmeal	Berry Berry Kix (WG)	WG Pancakes		
				Yogurt	
				Cinnamon	
Stir-Fried Green Rice, Eggs, and Ham	<u>Jerk Fish in a Pita</u> <u>Pocket</u>	Greens and Beans Soup	<u>Taco Pie with Salad</u> <u>Topping</u>	Grilled Cheese and Tomato Soup	
Milk*	Milk*	Milk*	Milk*	Milk*	
Beets ^{NC}	Tomatoes ^{NC} and Spinach ^{NC}	Collards ^{NC} and Sweet potatoes ^{NC}	Romaine Lettuce ^{NC} and Tomatoes ^{NC}	Tomato ^{NC} Soup	
Peaches ^{NC}	Mango	Apples ^{NC}	Pineapple Tidbits	Raspberries	
Brown Rice	WG Pitas	WW Toast	WG Tortilla & Brown Rice	WW Bread	
Eggs and Turkey Ham	Tilapia	Garbanzo Beans	Ground Beef and Cheese	Cheese	
Snack Meal Pattern (Choose Two Food Groups for Snack)					
		Fruit on Waffle Rafts	<u>Pumpkin Pie</u> <u>Smoothie</u>	Roasted Chickpeas	
Carrots			Pumpkin	Chickpeas	
	Pear slices ^{NC}	Apples ^{NC} and Raisins			
		WG Waffles		WG Pitas	
Hummus	Cottage Cheese		Vanilla Yogurt		
	Milk* Apple slices ^{NC} WW English Muffin Stir-Fried Green Rice, Eggs, and Ham Milk* Beets ^{NC} Peaches ^{NC} Brown Rice Eggs and Turkey Ham wo Food Groups for Snac	Date: Date: Date: Milk* Apple slices ^{NC} WW English Muffin Oatmeal Stir-Fried Green Rice, Eggs, and Ham Milk* Beets ^{NC} Tomatoes ^{NC} and Spinach ^{NC} Peaches ^{NC} Mango Brown Rice Eggs and Turkey Ham Carrots Pear slices ^{NC} Pear slices ^{NC} Pear slices	Date: Date: D	Date:	

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NC CACFP Seasonal Menus—FALL



Fall—Week 3	MONDAY Date:	TUESDAY Date:	WEDNESDAY Date:	THURSDAY Date:	FRIDAY Date:		
Breakfast Meal Pattern	2 6.101		2 0.00				
RECIPES & LINKS							
Fluid Milk*	Milk*	Milk*	Milk*	Milk*	Milk*		
Vegetable/Fruit	Apple slices ^{NC}	Persimmons ^{NC}	Pear slices ^{NC}	Bananas	Pineapple Tidbits		
Grains	Oatmeal	WG Waffle	Berry Berry Kix (WG)	WG Mini Bagles			
Meat/Meat Alternates**					Cottage Cheese		
Other Foods (optional)	Walnuts			SunButter			
Lunch or Supper Meal Pattern	Lunch or Supper Meal Pattern						
RECIPES & LINKS	Baked Cod Ole	<u>Spinach Egg Bake</u>	Sweet & Sassy Chicken	Baked French Toast			
Fluid Milk*	Milk*	Milk*	Milk*	Milk*	Milk*		
Vegetable	Salsa with Tomatoes ^{NC} and Onions	Spinach	Corn ^{NC}	Hashbrowns	Sweet potatoes ^{NC}		
Vegetable/Fruit	Refried Beans	Applesauce	Snow Peas ^{NC}	Raspberries ^{NC}	Collards ^{NC}		
Grains	WG Corn Tortillas	Biscuit	Quinoa	WG Bread	WG Bun		
Meat/Meat Alternates	Tilapia	Eggs	Chicken	Eggs	Chicken Patty		
Other Foods (optional)							
Snack Meal Pattern (Choose Two Food Groups for Snack)							
RECIPES & LINKS							
Fluid Milk*				Milk*			
Vegetable	Bell Pepper slices		Cherry Tomatoes ^{NC}				
Fruit		Blackberries ^{NC}		Peaches ^{NC}	Pear ^{NC} slices		
Grains							
Meat/Meat Alternates	Hard-Boiled Eggs	Vanilla Yogurt	Cottage Cheese		String Cheese		
Other Foods (optional)							

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NC CACFP Seasonal Menus—FALL



Fall—Week 4	MONDAY Date:	TUESDAY Date:	WEDNESDAY Date:	THURSDAY Date:	FRIDAY Date:		
Breakfast Meal Pattern	Date.	Date.	Date.	Date.	Date.		
RECIPES & LINKS	<u>Granola</u>						
Fluid Milk*	Milk*	Milk*	Milk*	Milk*	Milk*		
Vegetable/Fruit	Pear ^{NC} slices	Blackberries ^{NC}	Cucumbers ^{NC}	Apple ^{NC} slices	Raspberries ^{NC}		
Grains	WG Granola Cereal	Cheerios (WG)	WG Bagle	Cinnamon Oatmeal	Grits		
Meat/Meat Alternates**							
Other Foods (optional)							
Lunch or Supper Meal Pattern	Lunch or Supper Meal Pattern						
RECIPES & LINKS	Bean Tostada	<u>Turkey Burgers with</u> <u>Tzatziki Sauce</u>					
Fluid Milk*	Milk*	Milk*	Milk*	Milk*	Milk*		
Vegetable	Tomato ^{NC} , onion ^{NC} , green pepper, and lettuce ^{NC}	Tomato ^{NC} , cucumber ^{NC} , and spinach	Cabbage ^{NC} and Carrots	Radishes ^{NC}	Spinach ^{NC} , Celery, and Onions		
Vegetable/Fruit	Pineapple Tidbits	Apple ^{NC} slices	Sweet Potato ^{NC} wedges	Pear ^{NC} slices	Mashed Sweet Potatoes ^{NC}		
Grains	WG Tostada shells	WW Pita	Wonton Wrappers	WG Rotini	WG Mini Roll		
Meat/Meat Alternates	Pinto Beans	Ground Turkey	Ground Turkey and Eggs	Chicken	Ground Turkey		
Other Foods (optional)							
Snack Meal Pattern (Choose Two Food Groups for Snack)							
RECIPES & LINKS							
Fluid Milk*							
Vegetable	Cucumbers ^{NC}			Snow Peas ^{NC}			
Fruit		Pear ^{NC} slices	Blackberries and Raspberries		Apple ^{NC} slices		
Grains				Goldfish Crackers			
Meat/Meat Alternates	Hummus	Cheese Slices	Vanilla Yogurt		SunButter		
Other Foods (optional)							

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These menus are designed to inspire programs to use seasonal, locally grown foods when possible.

Instructions

- 1. Enter your Institution Name, Agreement Number, and the season. Then, fill in the date boxes for each week.
- 2. Enter menu items for meal components in the white boxes (example: corn, WG tortilla, black beans) and enter the recipe title in the green boxes above each meal time (Example: Veggie Quesadilla).
- 3. Optional: Insert hyperlinks to online standardized recipes for quick access to recipes.

More Resources

- Want to find out what's in season in North Carolina? Download this colorful chart:
 - What's in Season? North Carolina Fruit and Vegetable Availability
- Where's your local farmers market or roadside stand?
 - Local Food Directory: NC Farmers Market Directory
- NC Fresh Produce Purchasing and Prep Guides: These user-friendly guides calculate how much fresh produce to purchase and prepare to meet the CACFP meal pattern minimum required serving sizes. Plug in how many children are in each age group (1-2 years, 3-5 years, and 6-18 years), and the tool will calculate how many pounds of various types of produce to buy and serve.
 - NC Fresh Produce Purchasing and Prep Guides Tools for Childcare Providers
- Caring for young children? The Farm to Preschool Toolkit provides great information
 - Farm to Preschool Toolkit (2nd Edition, 2020)—From the Appalachian Sustainable Agriculture Program (ASAP)
- Gardening and Farm to Preschool Resources can be found on the NC CACFP website

