Central Eglinton Children's Centre

Fall Menu 2025

WEEK 1 Sep 1-5 WEEK 1 Oct 27 - 31

WEEK 2 Sep 8 - 12 WEEK 2 Nov 3 - 7

WEEK 1 Sep 15 - 19

WEEK 2 Sep 22 - 26

WEEK 1 Sep 29 - Oct 3

WEEK 2 Oct 6 - 10

WEEK 1 Oct 13 - 17

WEEK 2 Oct 20 - 24

Central Eglint on Children's Centre Fall Menu 2025 Week 1 Toddlers, PS,

Toddlers, Gluten, Vegetarian, No dairy, Halal, No Egg No Seed, Fruit, No Sugar, No Soy Other restrictions Menu is reviewed annually by a registered dietician. Next Review: Dec/2025

| Early | Monday | Tuesday | Wednesday | Thursday | Friday |
|--|--|--|--|---|---|
| AM Snack | Cereal & Milk | Cereal & Milk | Cereal & Milk | Cereal & Milk | Cereal & Milk |
| AM Snack Milk Subs Rice Soy Lactose Free Every Meal:Water and Milk | Korean Egg Roll (egg, milk) No Egg: Tofu No dairy: Non dairy milk Whole Wheat Bread Rye Bread Gluten free : Gluten free tortillas | Whole Wheat English Muffins Gluten free: Gluten free bread Whipped Cheese Spread (cottage cheese, apple, cinnamon) No dairy: Non dairy cream cheese Plums | Greek Yogurt with Homemade Granola (oat, pumpkin seed, sunflower seed, shredded coconut, coconut oil, agave) No dairy: Coconut yogurt Gluten free: Gluten free oat Raspberries | Pumpkin Pancakes (flour, oil, water, pumpkin puree) No Egg: Bob's Mill Gluten free egg replacer Gluten/Oat Free: gluten free flour Banana Sliced grapes | Harvest Bread Pudding (apple, pear, rice milk, chia seeds, honey, egg) No dairy: Non dairy milk No Egg: Bob's Mill Gluten free egg replacer Gluten free : Gluten free bread Blueberries |
| Lunch Milk Subs Rice Soy Lactose Free Every Meal: Water and Milk | Fuji Apple Penne with Lentil Tomato Sauce (onion, crushed tomato, red lentil, veggie broth, greek seasoning) Spinach & Steamed Baby Carrots Honeydew Melon | Creamy Chicken (chicken, mushroom sauce, onion veggie broth, flour, milk, green onion) Vegetarian: chicken strip No dairy: Non dairy milk Chow Mein Steamed Broccoli & Orange Peppers Strawberries | Golden Baked Lemon Haddock Fish Fillets (Haddock fish filets, lemon, panko, paprika) Vegetarian: Tofe Quinoa salad (Quinoa,Feta cheese Green onions, cucumber, Parsley.Baby Tomatoes) Snap Peas & Yellow Peppers Sliced Grapes | Meat Loaf (ground beef, onions, egg, breadcrumbs, oregano,milk, Italian seasoning) Vegetarian:veggie ground round Mashed Sweet Potatoes Snow Peas and Carrots Steamed carrots for toddler Pears | Ginger Carrot Soup (Carrot. Celery, Ginger, Turmeric, Coconut Milk, Onion) Tuna Salad and Cheddar cheese sandwiches on whole wheat bread No dairy, Vegetarian, :Veggie Cheese & Sunflower Butter Sandwich Bun Cucumber & Sliced Tomatoes Pineapples Sliced grapes |
| PM Snack Milk Subs Rice Soy Lactose Free Every Meal: Water and Milk | Trail Mix (unsalted whole grain pretzels, cheddar crackers, freeze dried strawberries, cheerios, plantain chips) Coconut chips for junior Gluten/Oat Free: gluten free pretzels, made good crackers, rice cereal Marble Cheese No dairy: Non dairy cheese, non dairy crackers Edamame Juniors: peeled Edamame | Italian Seasoned Tortilla Crips (tortilla, butter, Italian seasoning) Gluten free : Gluten free oats Hummus Dip Apples | Seaweed Squares White Rice (Rice vinegar/sticky rice) Cheese Sticks and Carrots No dairy: Non dairy cheese | Mediterranean Orzo Salad (Orzo, sundried tomatoes , roasted peppers, sliced olives, chickpeas, cucumber on Greek Vinegarette) Gluten free : Gluten free penne Oranges | Apple Cinnamon Cake No Egg: apple sauce Gluten/Oat Free: quinoa, coconut butter (whole wheat flour, apple juice, egg,oil, applesauce, shredded apple,baking powder) Cantaloupe |
| Late Snack | Cheese/Crackers Soya cheese) or leftover PM Snack | Cheese/Crackers Soya cheese) or leftover PM Snack | Cheese/Crackers Soya cheese) or leftover PM Snack | Cheese/Crackers Soya cheese) or leftover PM Snack | Cheese/Crackers Soya cheese) or leftover PM Snack |

Central Eglinton Children's Centre Fall Menu 2025 Week 2 Toddlers, PS, Toddlers, Gluten, Vegetarian, No dairy, Halal, No Egg & No Seed, Fruit, No Sugar, No Soy,Other restrictions Menu is reviewed annually by a registered dietician. Next Review: Dec/2025

| Early | Monday | Tuesday | Wednesday | Thursday | Friday |
|--|---|---|--|--|---|
| AM Snack | Cereal & Milk | Cereal & Milk | Cereal & Milk | Cereal & Milk | Cereal & Milk |
| AM Snack Milk Subs Rice Soy | No-Bake Prune Cookies (oats, coconut, prune, butter, ricemilk) Oranges Apples | Homemade Cinnamon Crips (tortilla, cinnamon, oil, agave) Gluten/Oat Free: gluten free tortilla Gala Apples | Homemade Apple Butter (apple, cinnamon) Whole Wheat Bagels One Bun Gluten free: Gluten free bagels | Frittata (eggs, milk,cheese, spinach, bell pepper,) No dairy: Non dairy milk/cheese Whole Wheat Bread One Bun | Fruit Crumble (assorted berries, cornstarch, Cinnamon, Hemp seed, Butter, oat) |
| Every Meal: Water and Milk | | | Bananas Pears | Gluten free: Gluten free bread Blackberries | Greek Yogurt |
| Lunch Milk Subs Rice | Gnocchi in Alfredo Sauce (flour, butter, milk, white beans, butter squash) No dairy: Non dairy cheese | Chicken Curry (chicken, diced tomato, onion, carrot, potato,curry spice, butter) Vegetarian: veggie tender | Teriyaki Salmon (soya sauce,ginger,garlic,honey) Veggie: tofu | Korean Beef Bulgogi (carrots,cabbage,green onion,soya sauce,garlic,ginger,bok choy) | Rotini with Tomato Sauce (pureed onion, white beans, crushed tomato, red lentil, veggie broth) |
| Soy Lactose Free Every Meal: Water and Milk | Steamed Carrots and Edamame Honeydew Melon | Naan Cucumber and Tomato Salad (cucumber, tomato, feta cheese, vinaigrette) No Dairy: omit yoghurt | Wild Brown Rice mix (wild rice, brown rice, veggie broth) Steamed Broccoli and Red Peppers | Veggie: Veggie Vegan Tofu Strips Bastmati Rice Snap Peas & Orange Peppers | Steamed Veggie Medley broccoli,cauliflower,carrots,green beans Sliced Grapes |
| | | Strawberries | Pears | Clementines Sliced Grapes | |
| PM Snack Milk Subs Rice Soy Lactose Free Every Meal: Water and Milk | Tuna Salad (tuna,mayonnaise, lemon juice) Vegetarian: Cheese Cubes Vegan mayo Pita Crisps Gluten/Oat Free: gluten free cracker Pickle & Beet Root | 3-Bean Salad (Kidney beans, lima beans, black beans, Chickpeas, black paper, orange juice, avocado oil) Corn Chips | Greek Yogurt No dairy: Non dairy yogurt Homemade granola (oat, pumpkin seeds, sunflower seeds, shredded coconut, coconut oil, agave, hemp seeds, vanilla) Gluten free: gluten free oat, hemp seeds, coconut chips, cranberries Peach Puree | Mini Pita Gluten/Oat Free: gluten free cracker Sunbutter Banana Apple | Orange Yogurt Loaf (Flour, eggs, sugar, oil, baking , orange peel and essence, powder, orange juice) No Egg: apple sauce Gluten/Oat Free: quinoa, coconut butter Cantaloupe |
| Late Snack | Cheese/Crackers Soya cheese) or leftover PM Snack | Cheese/Crackers Soya cheese) or leftover PM Snack | Cheese/Crackers Soya cheese) or leftover PM Snack | Cheese/Crackers Soya cheese) or leftover PM Snack | Cheese/Crackers Soya cheese) or leftover PM Snack |