



407 Old County Road, Belmont CA 94002

[lunchmaster@nobhillcatering.com](mailto:lunchmaster@nobhillcatering.com)

Ph: 650-596-8008

## St. Dunstan School Lunch Program from Nob Hill Catering

### Your Child's lunches have:

- No Trans Fats
- Reduced Sugars
- Organic Lettuce & Vegetables
- Whole Grains
- 100% All-Natural Meats
- Tillamook Cheddar – no high-sodium processed American Cheese
- Barilla plus Pasta and Salba Smart Tortilla Chips – both whole grain sources of fiber, protein, and vital ALA Omega-3s

We offer 8 healthy meal choices a day - including at least one vegetarian option.

Regular meals are \$4.50 each

Large meals are \$5.50 each and double the entrée!

**Each meal includes an entrée, choice of fruit and vegetable, a snack and a healthy beverage.**

### Our program features:

- Biodegradable & 100% Compostable Plates – They're food safe too!
- At least two vegetarian options daily (The hot vegetarian item is always labeled: H2), plus new soy based entrées!

### The Website: Good for kids, and parents!

- View complete nutritional analysis, full color images and great descriptions of our meals.
- Menus are available online 24 hours a day, 7 days a week.
- Add, delete or change an entrée online.

### How to Order:

- Your login and password is attached. In the event that you misplace your login & password, please visit our website to request a replacement. Or you may request one over the phone at 650-596-8008, ext. 1.
- Registration is speedy and once registered, you may order meals.
- If you prefer to order via paper menu, give us a call and we'll happily provide one.
- Once your order is placed, you will receive hot lunch tickets for each meal ordered. Your child may redeem the ticket for the meal at the school.

Visit us at [www.thelunchmaster.com](http://www.thelunchmaster.com) !



**THE LEADER IN  
CHILD NUTRITION**

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**Lunchmaster Team will always make sure your child's meals are healthy, great tasting and fun to eat!**

### **Melissa Manning, Registered Dietitian**

Our staff RD, Melissa Manning, specializes in child nutrition. She particularly enjoys making food both healthy and fun. At Nob Hill Catering, we uphold the highest nutritional standards published by the USDA and the American Dietetics Association. We monitor calories, sugar, fat, vitamins, and minerals.

### **Chef Gigi Gaggero, Founder of Kids Culinary Adventures**

KCA is a professional cooking school for kids, in Belmont CA. Chef is the former Dean of students for the California Culinary Academy in San Francisco, CA. She is also a featured writer for Bay Area Parent Magazine's "Family Kitchen" and has been a guest on Radio Disney and local SF Bay Area television show, "View from the Bay!". **We are pleased to have her creating new and exciting menu items for the Lunchmaster Program!**

## **Here's a Sneak Peak of our menu**

### **Hot Options**

- Tasty Turkey pinwheels with deli turkey, cheddar cheese and fresh baby spinach wrapped in a soft flour tortilla and cut into bite sized pieces
- Chicken Fettuccini Alfredo
- Taco spud with seasoned ground turkey and melted cheddar cheese
- Vegetarian soy teriyaki over rice

### **Cold Options**

- Chicken and crispy bacon salad with ranch dressing
- Chinese chicken salad with Chinese noodles and mandarin oranges
- Turkey croissant sandwich with sliced cheddar
- Two Hawaiian turkey mini sandwiches

Plus many more options to choose from...

**The first day of the Lunchmaster lunch program is: January 4, 2010**

**The deadline to order for the first week of lunch is: December 31<sup>st</sup> by Midnight**

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