

# Transitional Menu Planning Tool

Start planning now to be prepared for the fall. Service style may change but your menus and products can stay the same.

By planning a quality, transitional menu now, you will be prepared for any service style.



## Strategies for Transitional Menu Planning

- Modify existing menu
  - Highlight students' favorites from existing menu
- Limit entrée choices
  - Offer 1 – 3 choices each day from your highlighted list
  - Provide a cold entrée each day as one of your choices
- Rethink traditional menu items to transition to grab and go
  - Out of clamshell containers for grab and go pizza, try
    - Pizza Wraps
    - Pizza Panini
    - Hand Calzone
- Utilize existing containers in storage
  - Disposable cups aren't only for salad shakers, try
    - Pastas
    - Rice Dishes
    - Potato Bowls
    - Vegetables
    - Soups
- Train staff
  - Demonstrate the proper way to wrap or pack items for efficiency
  - Assign individual kitchen duties to establish assembly lines
- Monitor local restaurants for menu ideas and marketing strategies



TEXAS DEPARTMENT OF AGRICULTURE  
**COMMISSIONER SID MILLER**

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Food and Nutrition Division  
National School Lunch Program



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# Example: Transitional Menu

Instructions for using the following Example 4-Week Transitional Menu to help with menu planning for fall menu planning.



## Prepare

Prepare a transitional menu for multiple types of services



## Innovate

Innovate solutions for potential problems



## Relax

Relax during the fall when you are fully prepared

## Example 4 -Week Transitional Menu

### Instructions:

- Edit menu items for student preferences & available food items
- Optimize for student's preferences
  - Customize with local recipes and local farm fresh products
- Incorporate more recipes as service style evolves
- Choose a suggested cold entrée daily to offer with daily hot entrée

### Example Menu Edits

- Taco Meat → Beef Burrito Bowls
- Deli Meat Wraps → Turkey Wraps
- Chicken Alfredo Pasta → Rotini Noodles
- Steak Fingers → Chicken Nuggets
- Philly Cheesesteak → Meatball Sub
- Orange Chicken → Beef and Broccoli



## Disclaimer

These example transitional menus are to encourage menu planning for the next school year. These menus are not mandatory menus. The school foodservice authority (SFA) is responsible for ensuring their menus are compliant with the USDA NSLP meal pattern requirements.



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# Example TRANSITIONAL MENUS

## WEEK 1\*

Component	Monday	Tuesday	Wednesday	Thursday	Friday
Hot Entrée	Hamburger Cheeseburger	Pepperoni Pizza Cheese Pizza	Steak Fingers Bowl with Gravy and Roll	Meat Nachos Cheese Nachos	Chicken Alfredo Pasta
Grains	WG Hamburger Bun	WG Pizza Crust	WG Roll	Corn Tortilla Chips	WG Noodles
Meat/Meat Alternate	Hamburger Patty Cheese Slice	Shredded Cheese Pepperoni	Steak Fingers	Taco Meat (Beef, Chicken, Pulled Pork) Nacho Cheese	Chicken
Vegetable	Tomatoes and Lettuce Baby Carrots	Green Beans	Mashed Potatoes Baby Carrots	Beans Tomatoes and Lettuce	Broccoli
Fruit	Fruit Cup/Canned Fruit	Fresh Fruit	Fruit Cup/Canned Fruit	Fresh Fruit	Fruit Cup/Canned Fruit

## WEEK 2\*

Component	Monday	Tuesday	Wednesday	Thursday	Friday
Hot Entrée	Chicken and Waffles	Meat Tacos Black Bean Tacos	Beefy Mac	Philly Cheesesteak	Teriyaki Chicken Bowl
Grains	WG Waffle	WG Tortilla	WG Macaroni Noodles	WG Sub Roll	WG Rice
Meat/Meat Alternate	Chicken Tenders	Taco Meat (Chicken, Beef, Pulled Pork, BBQ)	Beef Spaghetti Sauce	Philly Meat Cheese	Chicken with Teriyaki Sauce
Vegetable	Carrots	Corn	Beans Carrots	Bell Peppers Sandwich Toppings	Broccoli
Fruit	Fruit Cup/Canned Fruit	Fresh Fruit	Fruit Cup/Canned Fruit	Fresh Fruit	Fruit Cup/Canned Fruit

## Cold Entrée Suggestions

\*Offer choice of milk

Cold Entrée	Nut/Nut Free Butter & Jelly Sandwich + Additional MMA	Deli Meat & Cheese Wrap or Sandwich	Salad Entrée	Protein Pack
Grains	WG Sandwich Bread	WG Tortilla Wrap OR WG Bread	WG Crackers WG Roll/Breadstick	WG Pretzels OR Crackers
Meat/Meat Alternate	Nut Butter/Nut Free Butter + Cheese Stick OR Yogurt	Deli Meat Sliced Cheese	Cheese Hard Boiled Egg Deli Meat Fajita Meat	Hummus Hard Boiled Egg Cheese Sauce Yogurt



# Example TRANSITIONAL MENUS

## WEEK 3\*

Component	Monday	Tuesday	Wednesday	Thursday	Friday
Hot Entrée	Chicken Sandwich Spicy Chicken Sandwich	Pepperoni Pizza Cheese Pizza	Spaghetti with Meat Sauce	Burrito Bowl	Hotdogs
Grains	WG Hamburger Bun	WG Pizza Crust	WG Noodles	Brown Rice	WG Hotdog Bun
Meat/Meat Alternate	Chicken Patty	Shredded Cheese Pepperoni	Beef Spaghetti Sauce	Seasoned Black Beans Taco Meat Cheese	Hotdog Franks
Vegetable	Carrots Cold Bean Salad	Cucumbers	Broccoli	Lettuce, Tomatoes Corn	Carrots
Fruit	Fruit Cup/Canned Fruit	Fresh Fruit	Fruit Cup/Canned Fruit	Fresh Fruit	Fruit Cup/Canned Fruit

## WEEK 4\*

Component	Monday	Tuesday	Wednesday	Thursday	Friday
Hot Entrée	Plain Mac & Cheese Meat Mac & Cheese	Buffalo Chicken Wrap BBQ Chicken Wrap	Calzone Meat Calzone	Grilled Cheese Grilled Deli & Cheese	Orange Chicken Bowl
Grains	WG Macaroni	WG Tortilla Wrap	WG Calzone Pizza Dough	WG Sandwich Bread	Brown Rice
Meat/Meat Alternate	Cheese Topping (Popcorn Chicken, Popcorn Shrimp, BBQ Beef)	Fajita Chicken Strips Cheese	Cheese Filling (Pepperoni, Hamburger Beef, Sausage)	Cheese Deli Meat	Popcorn Chicken with Orange Sauce
Vegetable	Carrots	Bean Salad	Cucumber Slices Cherry Tomatoes	Carrots	Broccoli
Fruit	Fruit Cup/Canned Fruit	Fresh Fruit	Fruit Cup/Canned Fruit	Fresh Fruit	Fruit Cup/Canned Fruit

## Cold Entrée Suggestions

\*Offer choice of milk

Cold Entrée	Nut/Nut Free Butter & Jelly Sandwich + Additional MMA	Deli Meat & Cheese Wrap or Sandwich	Salad Entrée	Protein Pack
Grains	WG Sandwich Bread	WG Tortilla Wrap OR WG Bread	WG Crackers WG Roll/Breadstick	WG Pretzels OR Crackers
Meat/Meat Alternate	Nut Butter/Nut Free Butter + Cheese Stick OR Yogurt	Deli Meat Sliced Cheese	Cheese Hard Boiled Egg Deli Meat Fajita Meat	Hummus Hard Boiled Egg Cheese Sauce Yogurt



# Packaging Options

## Incorporate The Same Entrée Using Various Packaging Options

Be creative with the packaging you have on hand to serve meals for any service style. Listed below are examples of different packaging options and their usage. Whenever possible, consider using packaging that can be utilized for multiple meal types and service styles.

### Cups

- Combo Entrées
- Pastas
- Soups
- Fruit
- Vegetables

### Foil Wrap

- Hot Sandwiches
- Hot Wraps
- Burgers
- Tacos
- Hot dogs

### Paper Wrap

- Cold Sandwiches
- Cold Wraps
- Use designed paper for promotional days



### Clamshells

- Cold Items
- Salads
- Wraps
- Sandwiches
- Protein Packs

### Plastic Wrap

- Containers without lids
- Trays of food
- Use colored wrap for promotional days



# Service Styles

## Incorporate The Same Entrée Using Various Serving Styles

Be creative with the packaging you have on hand in order to serve meals for any service style.

Menu item	Traditional Cafeteria Service	Mobile Cafeteria/Grab and Go/ Kiosk	Meals in the Classroom
<b>Hamburger</b> <b>Chicken Sandwich</b> <b>Hotdog</b> <b>Philly Cheesesteak</b>	<ul style="list-style-type: none"> <li>• Display in 2-inch hotel pan</li> <li>• Uniformly lined up, separated by type</li> </ul>	<ul style="list-style-type: none"> <li>• Wrap in foil, label</li> <li>• Uniformly lined up, separate by type</li> </ul>	<ul style="list-style-type: none"> <li>• Wrap in foil, label</li> <li>• Separate in container by type</li> </ul>
<b>Deli Sandwich</b>	<ul style="list-style-type: none"> <li>• Cut diagonally</li> <li>• Display both triangles in 2-inch hotel pan</li> <li>• Uniformly lined up by sandwich type</li> </ul>	<ul style="list-style-type: none"> <li>• Cut diagonally</li> <li>• Wrap in cling wrap, label</li> <li>• Uniformly lined up by sandwich type</li> </ul>	<ul style="list-style-type: none"> <li>• Cut diagonally</li> <li>• Wrap in cling wrap, label</li> <li>• Separate in container by type</li> </ul>
<b>Pizza</b>	<ul style="list-style-type: none"> <li>• Serve by slice on pizza pan</li> </ul>	<ul style="list-style-type: none"> <li>• Place in cardboard or plastic container</li> <li>• Separate by type</li> </ul>	<ul style="list-style-type: none"> <li>• Place in cardboard or plastic container</li> <li>• Separate by type</li> </ul>
<b>Deli Wrap</b>	<ul style="list-style-type: none"> <li>• Cut in half</li> <li>• Wrap with clingwrap to show ingredients</li> <li>• Display wrap in 2-inch hotel pan</li> <li>• Uniformly lined up by wrap type</li> </ul>	<ul style="list-style-type: none"> <li>• Cut in half</li> <li>• Wrap with clingwrap to show ingredients, label</li> <li>• Uniformly lined up by wrap type</li> </ul>	<ul style="list-style-type: none"> <li>• Cut in half</li> <li>• Wrap with clingwrap to show ingredients, label</li> <li>• Separate in container by type</li> </ul>
<b>Nachos</b>	<ul style="list-style-type: none"> <li>• Weigh individual servings of chips in pre-portioned boats</li> <li>• Cheese and taco meat in separate half pans</li> </ul>	<ul style="list-style-type: none"> <li>• Weigh individual servings of chips in pre-portioned boats</li> <li>• Place cheese and taco into to-go containers</li> </ul>	<ul style="list-style-type: none"> <li>• Weigh individual servings of chips in pre-portioned boats</li> <li>• Place cheese and taco into to-go containers</li> </ul>
<b>Pasta (Spaghetti, Macaroni)</b>	<ul style="list-style-type: none"> <li>• Serve in 2-inch or 4-inch hotel pan</li> <li>• Separate by noodles, sauce, and meat</li> </ul>	<ul style="list-style-type: none"> <li>• Place single serving in container: clamshell, cup, label</li> </ul>	<ul style="list-style-type: none"> <li>• Place single serving in container: clamshell, cup, label</li> </ul>
<b>Steak Fingers, Chicken Nuggets, Fish Sticks</b>	<ul style="list-style-type: none"> <li>• Serve in 2-inch or 4-inch hotel pan</li> </ul>	<ul style="list-style-type: none"> <li>• Place single serving in container: clamshell, cup, label</li> </ul>	<ul style="list-style-type: none"> <li>• Place single serving in container: clamshell, cup, label</li> </ul>
<b>Fresh Vegetables</b>	<ul style="list-style-type: none"> <li>• Serve in 2-inch or 4-inch hotel pan</li> </ul>	<ul style="list-style-type: none"> <li>• Place in offer-vs-serve cups</li> <li>• Place cuts in a hotel pan for service</li> </ul>	<ul style="list-style-type: none"> <li>• Place in single serve bags</li> </ul>



# Service Styles

Use the blank chart below to begin planning how you can serve your menu items for different service styles.

Menu item	Traditional Cafeteria Service	Mobile Cafeteria/Grab and Go/ Kiosk	Meals in the Classroom

