

THE CENTRAL KITCHEN TEAM WARMLY INVITES ALL STUDENTS TO ENJOY THE SCRATCH-MADE BREAKFASTS PREPARED DAILY AT SACRAMENTO CENTRAL KITCHEN.

WE BELIEVE EVERY STUDENT — REGARDLESS OF INCOME — DESERVES ACCESS TO NUTRITIOUS, WHOLESOME MEALS WHILE AT SCHOOL. OUR MISSION IS TO NOURISH MINDS AND BODIES SO STUDENTS CAN FOCUS, LEARN, AND THRIVE.

DURING NATIONAL BREAKFAST WEEK, WE CELEBRATE NOT JUST THE FOOD, BUT THE CARE, TEAMWORK, AND COMMITMENT THAT GOES INTO EVERY MEAL.

THE CENTRAL KITCHEN TEAM HAS SAVED YOU A SEAT — COME JOIN US FOR BREAKFAST!



MONDAY 3/2
PARFAIT CUP WITH
CENTRAL KITCHEN FRUIT COMPOTE

Fruit Compote: Our all-natural mixed fruit compote is served all year long and made with natural sugars from real fruit. We rotate a variety of fruits including peaches, strawberries, pears, pineapple, apples, mandarins, and blueberries — sometimes creating a beautiful lavender color from the berries. It's a fresh and flavorful way to start the day.



TUESDAY 3/3
CENTRAL KITCHEN PORK GRAVY
& BUTTERMILK BISCUIT

Breakfast Pork Gravy: Saving the best for last — this year we introduced a hearty pork breakfast gravy. Using over 700 pounds of breakfast sausage, our team prepares this comforting recipe from scratch, blending savory sausage with butter and milk to create a warm, satisfying addition to students' morning plates.



WEDNESDAY 3/4
CENTRAL KITCHEN
PUMPKIN LOAF

Seasonal Loaves: Throughout the school year, our team bakes seasonal scratch-made loaves, including cinnamon spice loaf and pumpkin loaf. Our banana recovery program turns ripe bananas into delicious banana loaves that have quickly become a student favorite.



THURSDAY 3/5
CENTRAL KITCHEN
SCRAMBLED EGGS & POTATOES

Scrambled Eggs: Each week, we prepare approximately 200 half-gallon bags of scrambled egg mix. The eggs are cooked in our combi ovens to a perfectly fluffy finish and delivered fresh to school sites, ready to fuel students for success.

Seasoned Potatoes: This year, we introduced seasoned breakfast potatoes to our menu. Nearly 2,500 pounds of russet potatoes are washed, prepped, diced, partially cooked in our ovens, and seasoned to perfection. It's a farm-to-fork addition that brings hearty flavor to the breakfast line.



FRIDAY 3/6
CENTRAL KITCHEN
PEAR OATMEAL ROUND

Oatmeal Round: Our scratch-made oatmeal rounds are prepared with 100% whole wheat flour and whole grain oats. Mixed in our 1,000-pound mixer and blended with sweet pears and warm spices, they provide a wholesome and hearty breakfast option for students.

NATIONAL SCHOOL BREAKFAST WEEK MARCH 2 - 6, 2026

CELEBRATE NATIONAL BREAKFAST WEEK WITH DELICIOUS SCRATCH-MADE MEALS PREPARED FRESH BY YOUR CENTRAL KITCHEN TEAM

WE SAVED
YOU A SEAT