



SUMMER LUNCH PROGRAM

Our Food Services team takes pride in preparing fresh and delicious lunches every day. We are proud to partner with local producers who share these standards. Our crisp lettuce mix is harvested at Haven Farms in King City, while our premium meats are sourced through The Butcher Shoppe. We exclusively use free-range eggs from Burnbrae Farms in Lyn, Ontario, and we collaborate with 100km Foods to bring the best of the season's harvest directly to your plate.

Dietary Needs

To ensure every child can enjoy a safe and satisfying meal that meets their dietary needs, our daily buffet is thoughtfully crafted to accommodate allergies, intolerances, sensitivities and religious dietary observances.

Every meal service includes items that are:

- Gluten aware*
- Dairy aware*
- Vegetarian
- Vegan (available on request)

Non-pork protein offerings available by request.
Halal protein options available most days.

Cost

\$75 per week (\$15 a day)

More Information

Kayla Brown, Food Services Director
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SAMPLE MENU

A daily salad bar is included in all meals. Drinks are not included.

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
ENTREE	Roasted Memphis Chicken	Bolognese & Pasta	Chicken Fingers	Beef Hamburgers	Pepperoni Pizza
VEGETARIAN ENTREE	Grilled Cheese	Pomodoro & Pasta	Plant-Based Tenders	Veggie Burgers	Cheese Pizza
SIDE DISH	Potato Salad	Garlic Bread	French Fries	Kettle Chips	Mozzarella Sticks
VEGETABLE	Steamed Corn	Caesar Salad	Broccoli	Steamed Mixed Vegetables	Salad Bar
DESSERT	Fresh Sliced Fruit	Ice Cream Sandwich or Dairy-Free Popsicle	Ice Cream Sundae or Sorbet	Rocket Lolli	Powdered Donuts

Note: There will be no BSS lunch service on **August 3-7; August 10-14 (2026)**. As an alternative, hot lunch will be catered by The Lunch Lady over these weeks.

*Your child's health and safety are our top priorities. While we take every precaution to prevent cross-contamination, we use the term "aware" to indicate that dishes are prepared in a kitchen that handles gluten and dairy. We are a completely nut and shellfish-free facility.

All menus are verified by our Registered Dietitian to ensure nutritional balance. Our staff are fully trained in Food Service Allergen Training through TrainCan, ensuring a high standard of cross-contamination awareness.