K12 Menu Concepts



Upscaled Classics



Italian Meatball Melt

Update this classic Italian sandwich with turkey or chicken meatballs, simmered in a robust marinara tomato sauce, and topped with **Bongards® Natural Mozzarella Cheese** (Shreds or Slices). Serve it up on a whole grain sub roll and you'll have an instant winner with your students!

Buffalo Cheddar and Swiss Cheesy Melt

Mix up your traditional grilled cheese! Spread Buffalo style hot sauce on two slices of whole grain bread, add two slices of delicious **Bongards® Cheddar Cheese**, two slices of **Bongards® Swiss Cheese** and Voila! You have an artisan style sandwich that students will crave.



Italian Chicken Meatball Melt

Hot Ham and Swiss Sandwich

Upscale your whole-grain ham and cheese with two slices of delicious *Bongards® Swiss Cheese* and a slice of honey ham. Add some thinly sliced granny smith apple slivers for a tangy twist to this classic sandwich. Your students are bound to ask for more!

Cheddar Burger

Cheese burgers are a classic favorite that everyone loves! Use **Bongards® Cheddar Cheese Slices or Pepper Jack Cheese Slices**, fresh tomato slices, crisp red onions, and leafy green lettuce to elevate this dish. Upgrading your menu has never been so simple!



Cheddar and Chicken Wrap

Spicy Breakfast Burrito

Liven up your breakfast menu with flavors that pack a punch! Line a whole grain tortilla with *Bongards® Pepper Jack Cheese Slices*, turkey sausage, and freshly scrambled eggs. This wrap is sure to wake your students right up with a powerful blast of flavor!

Cheddar and Chicken Wrap

Looking for something simple that the kids will love? Combine **Bongards® Cheddar Cheese Shreds** with diced chicken, chopped tomato and leafy green lettuce in a whole grain wrap. This entrée will be ready to go for your next meal!

Popcorn Chicken Salad

You won't need to visit a movie theatre to add this delicious concept to your offering. Try a popcorn chicken salad, featuring a bed of mixed greens, crunchy carrots, savory cherry tomatoes, crunchy popcorn chicken and **Bongards® Cheddar Cheese Shreds.** Get ready for a brand new fan favorite!

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Cheddar Fajita Wraps

We are heading south of the border for inspiration on this recipe. Spruce up your chicken or turkey fajita strips with sautéed peppers and onions, topped with *Bongards® Cheddar Jack Cheese* (Slices or Shreds). Bring all of these flavors together in a whole grain wrap to dig into a delicious new dish!

Pasta Bake

Get ready for a comfort meal that will always taste amazing! Add your choice of pasta, ground beef, rich marinara sauce, and creamy **Bongards® Mozzarella Cheese Shreds.** This baked combination will be a winner, even with your most picky eaters!

Tator Tot and Egg Casserole

This easy meal solution is perfect for breakfast lovers. Start with farm fresh scrambled eggs, crisp turkey bacon, tator tots, creamy gravy, and topped with *Bongards® American Cheese Shreds*. Once this dish has passed through the oven, it'll be ready and waiting for all of your hungry students!

New Inspirations





Pepper Jack Patty Melt

Chicken Cheesesteak

Create a new favorite with your choice of roasted garden vegetables and diced, grilled chicken breast. When paired with two slices of **Bongards® Provolone Cheese** and a whole grain ciabatta bun, this recipe will keep your students coming back!

Spicy Grilled Chicken Sandwich

Turn up the heat on your menu! Pair a whole grain bun and grilled chicken tenders with a gooey slice of melted *Bongards® Pepper Jack Cheese* for a winning combo. Add a spicy dipping sauce for even more zing!

Pizza Burger

Combine two classic student cravings – burgers and pizza – into one zesty new Pizza Burger! This chef-inspired concept includes a whole grain English muffin, beef crumbles, a lively pizza sauce, and a magnificently melted *Bongards® Mozzarella Cheese Slice* on top. This burger is simple to make, perfectly portioned, and sure to win over your students.

Chicken Parmesan Sandwich

Inspire your students with a sandwich they will crave! **Bongards® Provolone Cheese Slices**, breaded chicken breast, whole grain bun and savory marinara sauce come together for a fun burst of flavor that is bound to become a new favorite!



Pizza Burger

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Pepper Jack Patty Melt

Create a pepped-up patty that students will melt for by adding a kick from **Bongards® Pepper Jack Cheese Slices**. With a lean ground beef patty, whole grain bread, and caramelized onions for extra flavor, this sandwich delivers a fiery punch. Try it with a fun, bite-sized slider patty or go full-size for mega satisfaction!

Chicken Tender Roll-Up

Chicken tenders are a tried and true favorite of every American child, and adding **Bongards® American Cheese Slices** makes them even better! Combine them with juicy tomato slices and crisp leafy green lettuce leaves, rolled up in a whole grain tortilla, and lunchtime is ready to go.

Italian Grilled Cheese

An Italian twist on the grilled cheese classic! Start with two slices of whole grain bread filled with turkey pepperoni, rich pizza sauce, and *Bongards® Mozzarella Cheese Slices*. Brush with garlic butter and grill until you achieve melty cheesy perfection that's Amore! You're sure to see some extra smiles from your lunch line when this dish shows up!



Western Grilled Cheese

Western Grilled Cheese

Dust off your cowboy boots and hold onto your horse for this old west styled sandwich. Hearty whole grain bread grilled to a golden crisp, filled with roast beef or pulled pork, BBQ sauce, and **Bongards® Cheddar Cheese Slices.** It is sure to make their taste buds stand up & say "howdy!"

Cheesy Chicken Caesar Sandwich

Everyone has had Caesar Salad, but not everyone has had it as a sandwich. All you need to do is add grilled chicken, crisp lettuce leaves, fresh tomatoes, Caesar dressing and **Bongards® Swiss Cheese Slices** to two slices of toasted whole grain bread. This reimagined recipe will be the perfect way to top off your weekly menu!

Build-Your-Own Sub Station



Add variety to your sub sandwich station with our selection of natural cheese flavors! Choose from cheddar (regular or reduced fat), Swiss, pepper jack, mozzarella, and provolone. We have a long list of affordable options, so that you can offer a variety of choices. Give your students a customizable crafted sandwich experience with Bongards!

Baked Potato Bar



Another popular station is the baked potato bar featuring a colorful array of toppings including fresh vegetables, diced turkey or ham and a selection of shredded cheeses, including cheddar, mozzarella, American, Italian blend or Monterey/cheddar. Students love creating their own signature spud!

K12 Menu Loncepts



Twenty-Five Unique Ways to Serve Grilled Cheese



- 1. Swiss cheese with Frank's buffalo hot sauce and sliced turkey
- 2. Cheddar cheese with green apple slices
- 3. Mozzarella cheese with marinara and pepperoni slices
- 4. Pepper jack cheese with BBQ sauce and turkey bacon
- 5. Provolone cheese, Dijon mustard, and ham
- 6. Swiss cheese and mango chutney
- 7. White American cheese, ham, and jam
- 8. Yellow American cheese, bacon, and tomato
- 9. White American cheese, yellow American cheese, and pickled jalapenos
- 10. Yellow American cheese, pickled jalapenos, and crushed tortilla chips
- 11. Yellow American cheese and Sriracha sauce
- 12. **Cheddar cheese**, pickles, and roast beef slices
- 13. Mozzarella cheese and pesto with a side of marinara sauce
- 14. Pepper jack cheese, avocado, and lime juice
- 15. White American cheese, mustard, and crushed potato chips
- 16. Provolone cheese and Cajun seasoning blend
- 17. Mozzarella cheese, hummus, and red peppers
- 18. Yellow American cheese and bacon between WG waffles with a side of syrup
- 19. Mozzarella cheese, ham, and pineapple
- 20. Cheddar cheese, diced broccoli, and Dijon
- 21. Mozzarella cheese, tomato, and chopped basil
- 22. Swiss cheese, ham, and Dijon
- 23. Cheddar cheese, BBQ sauce, and roast beef slices
- 24. Mozzarella cheese, orange marmalade, and bacon
- 25. White American cheese, banana, and peanut butter

