Make your expanding breakfast program shine!

**Menu It!**
- Pair nutrient-rich options to enhance customer perception and approval
- Merchandise MILK – a nutrient powerhouse
- Power up with PROTEIN – yogurt, string cheese, parfaits or smoothies
- Increase whole fresh fruit options—limit fruit juice to 2x per week
- Consider cycle menus – rotate options to match the seasons

**Showcase It!**
- Create attractive theme-based displays at breakfast locations
- Offer menu items in travel-friendly containers
- Conduct taste tests for student feedback on new breakfast menu items
- Serve a breakfast menu for lunch
- Position breakfast locations where and when students are ready to eat

**Promote It!**
- Highlight your expanding breakfast program menu on the school web site and social media
- Engage students in making posters and morning announcements
- Invite community members and parents to join students for breakfast
- Host a kickoff event – contact your local dairy council representative to assist you

For additional cafeteria/Grab N’ Go breakfast recipes and menu resources, visit:
[https://www.nationaldairycouncil.org/Breakfast](https://www.nationaldairycouncil.org/Breakfast)

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School Breakfast Menu Guide

Blueberry Delight

“It was irresistibly amazing”
“This tastes great – it is like having healthy blueberry cheesecake for breakfast!”
- Students from Greenbrier Intermediate School in Chesapeake, Virginia

Yogurt Parfaits
Yogurt Smoothies
Yogurt Combo Packs

Grab N’ Go Breakfast

Peaches-n-Cream Waffle Dunkers

“My students love them. These dunkers are yummy!”
- Louise Weston, School Nutrition Manager, Daviess County Middle School in Owensboro, Kentucky