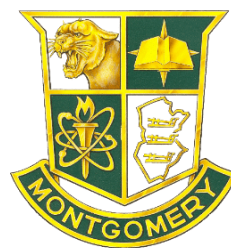


School Meals SPOTLIGHT

Maschio's
Food Services, Inc.

@maschiofood



SEPTEMBER 2025

Recipe of the Month
SEPTEMBER

JERSEY FRESH
Farm to School

Zucchini Panzanella Salad with Crouton & Tomato Recipe

INGREDIENTS

- 1 cup day old bread cubes
- 1 bunch Jersey Fresh mint
- 3 large Jersey Fresh zucchini
- 2 TB olive oil, plus more for drizzling bread
- 1/2 tsp kosher salt
- 1/2 tsp cracked black pepper
- 1 pint Jersey Fresh cherry tomatoes
- 8 Jersey Fresh basil leaves

1 1/2 cups red wine vinaigrette (see below)

Red Wine Vinaigrette (Makes 1 cup)

- 1 Jersey Fresh garlic clove, minced
- 1 tsp dried thyme
- 1 tsp dried oregano
- 1/4 cup red wine vinegar
- 3/4 cup extra virgin olive oil
- Salt and pepper, to taste

STEPS

Make the red wine vinaigrette:

1. Mince the garlic
2. In the bottom of a small bowl, whisk together all of the ingredients, adding the olive oil last. (You can also shake this together in a jar.)

Prep the salad:

1. Trim the ends from the zucchini and slice lengthwise, getting about 5-6 slices from each
2. Cube the bread
3. Pick and chop the mint
4. Halve the tomatoes

Instructions:

1. Preheat the oven to 325°F
2. Toss the bread cubes with the chopped mint and a drizzle of olive oil. Spread in one even layer on a baking tray and place in the preheated oven, baking until just slightly golden. Remove from oven and allow to cool
3. Preheat grill or grill pan
4. Season the zucchini slices with olive oil, salt and pepper
5. Lay as many slices flat on your grill as it will accommodate. When you lay them down on the grill, you should hear a sizzle, which is how you know the grill is hot enough. After 1-2 minutes, use tongs to flip the zucchini slices onto the other side.
6. After another minute, remove from the grill and set aside to cool
7. Once the zucchini have cooled, toss the halved cherry tomatoes with the bread in a large mixing bowl
8. Add the grilled zucchini ribbons and half of your vinaigrette
9. Let this sit and marinate for about 5 minutes, or until the croutons just begin to soften
10. Serve on a plate topped with basil

Enjoy!



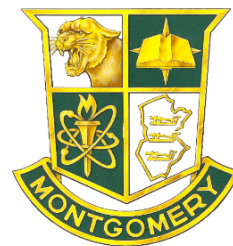
Maschio's September Farm to School Feature:
Panzanella Salad Recipe, tasting was on September 26th during Jersey Fresh Farm to School Week.
Welcome! Chef Jessica Petrusky joins Chef Michael DeSimone on our Culinary Team at Montgomery Township School District.
New Farm Partner: Fairgrown Farms



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SEPTEMBER 2025



We're passionate about food.

YOUR SCHOOL MEAL PROGRAM'S SUCCESS RELIES ON STUDENT PARTICIPATION AND WE STRIVE TO MAINTAIN OUR RECORD OF OVER 30 YEARS OF EXCELLENCE AND CLIENT SATISFACTION

Communication is Key!

We encourage the school community (Faculty, Parents, Students, Administrators) to join our FOOD ADVISORY COMMITTEE MEETINGS. The meetings showcase food tastings of upcoming new menu items, host discussions, and answer any questions you may have.

Your feedback and special requests ARE HEARD AND PUT INTO ACTION IMMEDIATELY. Please contact your school's main office for more information.



Back to School Night: Maschio's was happy to meet and greet parents during Back to School Nights.
Chef Mike was honored with a Certificate of Appreciation from the Staff & Students at Village Elementary School.
Food Advisory Committee Meetings provide an opportunity to share feedback on your school's meal program to ensure customer satisfaction.

Certificate of Appreciation
The Staff & Students at Village Elementary recognize

Chef Mike

The dedication from you and your employees to provide great food, made this Burrito day a successful event for our students and educators at Village.

We look forward to having another Chef's day in the future. Village School students & staff salute you!

Susan E. Lacy
Principal

Jessica Glover
Assistant Principal

September 18, 2025

**UPCOMING
FOOD ADVISORY COMMITTEE
MEETINGS:**
Orchard Hill: 11/13 at 10 am
Village: Pending Date Confirmation
Lower MS: 10/24 12:00 PM
Upper MS: 10/24, 11:30 AM
Montgomery High School:
Pending Date Confirmation