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Father, This meal is a sign of your love for us. Bless us and Bless this food. And help us give you glory each day through Jesus Christ our Lord.... Amen!

Dining Services Information

Welcome back! We are delighted to be able to offer students a freshly prepared, wholesome meal prepared and served by our very own team. The daily menu offers one hot entrée, or students may choose to have a cold-cut deli sandwich or sunflower butter & jelly sandwich. Along with the entrée, a baked or roasted vegetable, fresh fruit, whole grains, and milk will also be offered.

New and Noteworthy

- Students (6th-12th) will have to have funded lunch accounts. Please see the link [Funding Your Lunch account](#) for more pricing.
- Need assistance, by filling out the Free & Reduced priced lunch application (see the link below) you may qualify for either NO cost meals or meals at a REDUCED price of \$0.40 per day. If you have applied for Medicaid with the State, you are automatically approved for either free or reduced-price meals (no application is needed.)
- Back again at St Francis, a self-serving machine for those meals on the go or perhaps after school to carry through those practices. It will be stocked with Honey Baked Ham, Chef's In or our premium Boar's Head sandwiches ranging from \$8-\$10. Breakfast items, smoothies, popcorn, chips, cookies and bottled drinks will also be found. All can be purchased using the student's hot lunch account, credit card or cash.
- Dining Services would like your feedback! Click on the link below to take our survey and be entered in a drawing for a chance to win a prize. While this survey focuses on the cafeterias, we will launch a Car Line Catering-specific survey in October.
 - Link: <https://forms.office.com/r/wCPmb9E0PS?origin=lprLink>

Lunch Menus

Lunch Menus for the month are generally posted on the GTACS website under the Parents tab (Lunch Menus/Dining Services), as well as in the GTACS News email. The menus for the start of this school year are attached here: <https://gtacs.org/wp-content/uploads/2025/08/September-2025-Dining-Services-Menus.pdf>

Dining Services Links

[Dining Services Information](#)

[Education and Nutrition Benefits Application](#)

[Free & Reduced Priced Lunch Application \(online\)](#)

[Meal Charge Policy](#)

Funding Your Account

The Meal Magic Family Portal is where parents can make deposits, transfer funds, check balances, view purchases histories, and perform other account-related activities.

Our district's Meal Magic Family Portal page link is <https://grandtraverse.familyportal.cloud>. This is the same website that parents use to submit Free & Reduced Meal applications.

Funding Lunch Extras

Grade 6-12 students can purchase a la cart items such as bottled water, tea, juice, smoothies, seconds, or at the high school breakfast items & vending machine. Students may pay as they go or prepay by cash, check, or credit card using <https://grandtraverse.familyportal.cloud>

Subs Needed/Gladhandler help

- We NEED **subs** during lunch time only at the various sites and usually just to serve (easy) and we pay you for your time! If interested, please contact Betsy Zimmer 231.995.8454 or bzimmer@gtacs.org
- Gladhandler night (10/25/25) help needed. By serving the dinner at the main event, no carrying a tray needed, please contact kspencer@gtacs.org



Carline Catering begins in September! Order by Friday prior, to pick up in the carline (at IC only) or in the kitchen of your choice or cooler at all school buildings on Thursday's.

Grand Traverse Area Catholic Schools (GTACS) Dining Services is thrilled to introduce Chef Michael Danielczyk, joining us all the way from the vibrant city of Chicago! Chef Michael brings an incredible blend of experience in teaching, culinary arts, and sustainable agriculture. During his time as Executive Chef at 18th Street Brewery in Hammond, Indiana, the restaurant earned the title of *Best Brewpub in America* in 2019—a testament to his creativity and skill in the kitchen.

You get to enjoy Chef Michael's culinary flair at St. Elizabeth Ann Seton Middle School and through Carline Catering. He has crafted a special lineup of elevated entrées for September's Carline Catering menu, and we can't wait for you to experience it. Plus, starting in October, you'll have the chance to share your thoughts through a Carline Catering survey that will help shape future menus. Please join us in giving Chef Michael the warmest GTACS welcome—we are excited for the delicious journey ahead!

Click on the link below to place your order

<https://tinyurl.com/y553d97h>

September 4

No Carline Catering

September 11

No Carline Catering

September 18

Grilled Dr Pepper Chicken Wings with Baked Beans & Corn Bread..... Full order \$48/ Half order \$25

September 25

Grilled Beef Tips with Creamy White Cheddar Polenta..... Full order \$95/ Half order \$48



Special Meals

Need a meal prepared with Dietary Restrictions? Dining Services can provide. All we ask is that you [fill out this form when it's related to a medical need](#) or [this form when it's not related to a medical need](#). Please send it to Liz Primeau at lprimeau@gtacs.org.

Meet Our Team Our Team

AT ST FRANCIS

Dewayne Litwiller

Executive Chef/ Dining Services Director

Karen Spencer (PT)/ Betsy Zimmer

Dining Services Administrator

Joe Niskanen

Sous Chef

Cheri Youmans

Sous Chef

Mary Salgat

Site Operator

Ani Menchaca

Pastry Chef

Kellee Falcon
Cashier/Server

Libby Loznak
Preschool meals

AT IMMACULATE CONCEPTION

Jeff Hughes
Sous Chef

Liz Primeau
Site Operator

Barbara Leone
Server

Angie Macnowski
Server

Amanda Ringwald
Server

Charlotte Farragh
Server

Rick Gubbins
Dishwasher

Danelya Rokos
Pre-K meals

AT ST ELIZABETH ANN SETON

Tracy Gallagher
Site Operator

Michael Danielsczyk
Sous Chef/ Carline Catering Chef

Sing Riddell
Prep/Cafeteria Asst