

weekly **menu**

Monday, June 19, 2017

Snack: Warm oatmeal topped with a drizzle of maple syrup and raisins, served with water

Lunch: Butternut squash soup served with roasted green beans, apricots, bakery fresh bread and milk

Snack: Mini baked potatoes topped with broccoli and cheese and water

Tuesday, June 20, 2017

Snack: Pita bread topped with almond butter topped and pear slices, served with milk

Lunch: Roasted chicken salad tossed with apples and dried cranberries on bakery fresh bread served with nectarines and milk

Snack: Mozzarella served with cucumbers and water

Wednesday, June 21, 2017

Snack: Watermelon salad with ricotta cheese and basil, served with milk

Lunch: Brown rice tossed with broccoli, peas, carrots, and tofu served with nectarine slices and milk

Snack: Organic strawberries served with almonds and water

Thursday, June 22, 2017

Snack: Asparagus and tomato quiche served with milk

Lunch: Israeli couscous salad tossed in pesto sauce, with tomato and mozzarella balls served with a black plum and milk

Snack: Bruschetta topped with tomatoes, mozzarella and basil on bakery fresh bread served with water

Friday, June 23, 2017

Snack: Strawberry ricotta muffin served with milk

Lunch: Vegetable lasagna topped with homemade tomato sauce and mozzarella cheese served with orange slices and milk

Snack: Kale chips served with melon and water

Local Vendors include: Farmers Cow, WholeG Bakery, Hindinger Farms, Sugar Maple Farms, D'Artagnan Meat, Plowshares Honey, Paganos Seafood

