

weekly
menu

Monday, January 15, 2018

CLOSED : Professional Development

Tuesday, January 16, 2018

Snack: Brown rice cereal served with organic cinnamon maple yogurt and milk

Lunch: Turkey and bean chili topped with cheddar cheese, served with corn bread, orange slices and milk

Snack: Oven-roasted cauliflower served with sunflower seeds and milk

Wednesday, January 17, 2018

Snack: Zucchini bread served with milk

Lunch: Roasted butternut squash soup topped with fontina cheese, served with melon, bakery fresh bread and milk

Snack: Clementine served with maple cinnamon pita chips and water

Thursday, January 18, 2018

Snack: Roasted sweet potato and goat cheese quiche served milk

Lunch: Soy ginger and honey glazed organic salmon served with sushi rice, sautéed bok choy, apple slices and milk

Snack: Cranberry orange and sunflower seed biscotti served with milk

Friday, January 19, 2018

Snack: Banana served with Goodness granola served milk

Lunch: Garden salad drizzled with homemade balsamic dressing, served with polenta goat cheese cake, melon and milk

Infant Lunch: Roasted butternut squash served with polenta goat cheese cake, melon and milk

Snack: Oven roasted beets served with pretzels and water

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

