

weekly menu

Monday, June 10, 2019

Snack: Zucchini bread served with milk

Lunch: Vegetable and bean soup served with pineapple, bakery fresh bread and milk

Snack: Fresh apricot served with cheddar cheese and water

Tuesday June 11, 2019

Snack: Apple cheddar biscuit with milk

Lunch: Chef 's Salad - chopped romaine, tomatoes, cucumbers and carrots with turkey and balsamic dressing, served with cantaloupe, whole wheat pita bread and milk

Infant Lunch: Roasted zucchini with turkey, tomatoes, cucumbers and carrots served with cantaloupe, whole wheat pita bread and milk

Snack: Edamame and pretzels with water

Wednesday, June 12, 2019

Snack: Organic plain yogurt served with baked apple compote and milk

Lunch: Baked, herbed salmon over brown rice, served with roasted green beans, orange slices and milk

Snack: Watermelon and fresh mint (from our garden) served with whipped ricotta and water

Thursday, June 13, 2019

Snack: Corn bread served with milk

Lunch: Egg salad with lettuce and tomato on whole wheat bread, served with cucumbers, grapes and milk

Snack: Grape tomatoes, basil and fresh mozzarella with olive oil served with semolina bread and water

Friday, June 14, 2019

Snack: Banana served with organic brown rice cereal and milk

Lunch: Focaccia topped with broccoli, tomato and mozzarella, served with honey dew melon and milk

Snack: Nectarine served with homemade whole wheat pita chips and water

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

