

weekly menu

Monday, March 24, 2025

Snack: Alphabet cereal (puffed rice, corn flakes, bran flakes) served with milk

Lunch: Potato gnocchi topped with arugula pesto, served with roasted cauliflower, apples and milk

Snack: Red pepper hummus served with whole grain pita bread and water

Tuesday, March 25, 2025

Snack: Berry yogurt topped with toasted oats, served with milk

Lunch: Roast salmon with a caper mustard sauce and melted fennel, served with wild rice, steamed snap peas, melon and milk

Snack: Spinach artichoke dip served with fresh bakery-fresh baguette and water

Wednesday, March 26, 2025

Snack: Banana served with milk

Lunch: Vegetable chili topped with shredded cheddar cheese, served with tortilla chips, peppers, pineapple and milk

Snack: Clementine served with a rice cake and water

Thursday, March 27, 2025

Snack: Alphabet granola served with milk

Lunch: Chicken Cacciatore with mushrooms and rosemary over ditalini pasta, served with garlic broccoli, apples and served with milk

Snack: Marinated fresh mozzarella with cucumbers and water

Friday, March 28, 2025

Snack: Blueberry cornbread served with milk

Lunch: Sunbutter and jam sandwich on bakery-fresh, whole-grain bread, served with carrots, oranges and milk

Snack: Dried apricots served with cheddar cheese and water

Please note: We cook with onions, garlic, olive oil, salt, pepper, balsamic vinegar, apple cider vinegar, soy products, sunflower oil and lemon

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

