

weekly menu

Monday, June 1, 2026

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

Lunch: Creamy corn over cavatapi with sundried tomato and basil served with garlic broccoli, oranges and milk

Snack: Clementine served with a rice cake

Tuesday, June 2, 2026

Snack: Breakfast oat bars served with milk

Lunch: Tagine-spiced vegetable meatballs with a tzatziki sauce, served with a farro and orzo tabbouleh, cucumbers, pineapple and milk

Snack: Cantaloupe served with bakery-fresh baguette

Wednesday, June 3, 2026

Snack: Mixed berries topped with toasted oats, served with milk

Lunch: Roast salmon topped with a maple mustard sauce, served with wild rice, herbed cauliflower, apples and milk

Snack: Marinated mozzarella served with watermelon

Thursday, June 4, 2026

Snack: Blueberry cornbread served with milk

Lunch: Egg salad sandwich on bakery-fresh bread, served with carrots, oranges and milk

Snack: Artichoke and spinach dip served with pretzels

Friday, June 5, 2026

Snack: Pretzel bagel with jam and milk

Lunch: Southwest seasoned black bean and sweet potato wrap served with peppers, melon and milk

Snack: Tortilla chips served with cheddar cheese

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

