

Monday, June 8, 2026

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

Lunch: Cheese tortellini with an arugula sauce, served with herbed cauliflower, apples and milk

Snack: Red pepper hummus served with toasted pita bread

Tuesday, June 9, 2026

Snack: Fruit oat bar served with milk

Lunch: Roast cod with a caper dill sauce, served with herbed couscous, garlic-rosated broccoli, oranges and milk

Snack: Marinated fresh mozzarella with cucumbers

Wednesday, June 10, 2026

Snack: Cocoa biscuit served with milk

Lunch: Chopped salad (with romaine and arugula) with marinated chickpea, feta and corn, drizzled with a balsamic vinaigrette, pineapple, served with bakery-fresh baguette and served milk

Snack: Guacamole served tortilla chips

Thursday, June 11, 2026

Snack: Zucchini bread served with milk

Lunch: BBQ roast chicken with a caramelized onion, served with summer slaw (red & white cabbage, parsley, scallion) potato salad, melon and milk

Snack: Dried apricots served with fresh mozzarella

Friday, June 12, 2026

Snack: Banana bread served with milk

Lunch: Grilled cheese on bakery-fresh bread, served with creamy tomato soup, oranges and milk

Snack: Sunbutter served with a rice cake

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

weekly **menu**

