

weekly menu



Monday, August 10, 2026

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

Lunch: Pasta puttanesca (tomato, capers, olives, anchovies) with roasted broccoli, and apples, served with milk

Snack: Apricots served with a rice cake

Tuesday, August 11, 2026

Snack: Berry yogurt with toasted oats served with milk

Lunch: 'Buffalo' cauliflower with creamy hummus and mozzarella on a red pepper wrap, served with peppers, melon and milk

Snack: Texas caviar served with tortilla chips

Wednesday, August 12, 2026

Snack: Bakery-fresh brioche bread served with milk

Lunch: Tagine-roasted vegetable meatballs served with herbed farro and quinoa blend, cucumbers, oranges and milk

Snack: Pretzels served with cheddar cheese

Thursday, August 13, 2026

Snack: Alphabet granola served with milk

Lunch: Roast chicken topped with a peach salsa, served allium potato salad, corn on the cob, clementines and milk

Snack: Artichoke / spinach dip with pita bread

Friday, August 14, 2026

Snack: Blueberry cornbread served with milk

Lunch: Veggie slider on a bakery-fresh bun with cheddar cheese and vegan ranch, served carrots, apples and milk

Snack: Marinated mozzarella served with pineapple

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