



SPRING 2024

LUNCH MENU

FARM TO TABLE

DAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
DATE	1/29/24	1/30/24	1/31/24	02/01/24	02/02/24
VEGETABLE	Green Beans with Sesame	Roasted Cauliflower	Roasted Eggplant, Green Olives, Red Onions, Feta	Swiss Chard	Chili Lime Roasted Broccoli and Peppers
STARCH	Vegetable Lo Mein	Rice	Saffron Couscous Pilaf	Apple Cranberry Stuffing	Arrozz Con Gandules
ENTRÉE	Sesame Ginger Glazed Grilled Chicken (thighs)	Beef Chili	Moroccan Tilapia	Roast Pork Loin	Chicken Quesadillas (cheddar, onions, bell peppers, flour tortilla)
ALTERNATIVE ENTRÉE	Sesame Ginger Meatballs	Three Bean Chili	Moroccan Tofu and Chick Pea Stew	Stuffed Peppers with Quinoa and Cherries	(vegan cheddar, black beans, bell pepper, flour tortilla)
DESSERT	m&m Cookie	Blueberry Bread Pudding, Bourbon Glaze	Chocolate Chip Cookie	Brownie Truffle (fudge pudding, brownie morsels, whipped cream, caramel sauce)	Lemon Cooler Cookie



SPRING 2024

LUNCH MENU

FARM THE GARDEN

DAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
DATE	1/29/24	1/30/24	1/31/24	02/01/24	02/02/24
LETTUCE	Spring Mix, Romaine	Spring Mix, Baby Arugula	Spring Mix, Baby Spinach	Spring Mix, Baby Kale	Spring Mix, Red Leaf
COLD TOPPINGS	English Cucumber, Heirloom Grape Tomato, Pickled Red Onions, Blanched Broccoli Florettes, Roasted Mushrooms, Julienne Red Bell Peppers, Sliced Banana Pepper	English Cucumber, Heirloom Grape Tomato, Pickled Red Onions, Blanched Broccoli Florettes, Roasted Mushrooms, Julienne Red Bell Peppers, Sliced Banana Pepper	English Cucumber, Heirloom Grape Tomato, Pickled Red Onions, Blanched Broccoli Florettes, Roasted Mushrooms, Julienne Red Bell Peppers, Sliced Banana Pepper	English Cucumber, Heirloom Grape Tomato, Pickled Red Onions, Blanched Broccoli Florettes, Roasted Mushrooms, Julienne Red Bell Peppers, Sliced Banana Pepper	English Cucumber, Heirloom Grape Tomato, Pickled Red Onions, Blanched Broccoli Florettes, Roasted Mushrooms, Julienne Red Bell Peppers, Sliced Banana Pepper
AMBIENT TEMPERATURE TOPPINGS	Sundried Cherries, House Croutons, Toasted Pumpkin Seeds				
CHEESE	Shredded Cheese				
PROTEIN DU JOUR	Grilled Lemon Herb Chicken				
SEASONAL FRUIT	Pineapple	Honeydew	Grape Medley	Cantaloupe	Berry Medley (strawberry and blueberries)
SALAD DRESSING	Buttermilk Ranch, Apple Cider Vinaigrette, Aged Balsamic Vinegar, EVOO	Buttermilk Ranch, Apple Cider Vinaigrette, Aged Balsamic Vinegar, EVOO	Buttermilk Ranch, Apple Cider Vinaigrette, Aged Balsamic Vinegar, EVOO	Buttermilk Ranch, Apple Cider Vinaigrette, Aged Balsamic Vinegar, EVOO	Buttermilk Ranch, Apple Cider Vinaigrette, Aged Balsamic Vinegar, EVOO



SPRING 2024

LUNCH MENU

STOCK POT / LITTLE ITALY

DAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
DATE	1/29/24	1/30/24	1/31/24	02/01/24	02/02/24
SOUP	Beef and Barley	Beef and Barley	Beef and Barley	Beef and Barley	Beef and Barley
SOUP VEGAN	Carrot Ginger (GF/vegan)	Carrot Ginger (GF/vegan)	Carrot Ginger (GF/vegan)	Carrot Ginger (GF/vegan)	Carrot Ginger (GF/vegan)
PIZZA PLAIN	Cheese Pizza	Cheese Pizza	Cheese Pizza	Cheese Pizza	Cheese Pizza
SPECIALTY PIZZA	Pepperoni Pizza	Grilled Eggplant and Roasted Red Peppers	Sweet Italian Sausage	Vegan Spinach and Mushroom	Buffalo Chicken
PASTA DU JOUR	Penne	Manicotti	Gemelli	Angel Hair Bundles	Baked Ziti
PASTA SAUCE	San Marzano Marinara	San Marzano Marinara	San Marzano Marinara	San Marzano Marinara	San Marzano Marinara
PASTA SAUCE DU JOUR	Vodka Sauce	n/a	Vegan Artichoke Bolognese	Roasted Garlic and Herb Oil	n/a