



Lunch Menu

WEEK OF MARCH 2nd



a hands-on approach to fresh food

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SOUP OF THE DAY	Vegan Italian Wedding	Cabbage and Vegetable	Vegetable Gumbo	Curried Carrot	Classic Tomato Soup
ENTRÉE	Penne Pasta Marinara Sauce	Chicken Cacciatore	BBQ Pulled Pork Sliders	Jerk Chicken Drumsticks	Grilled Cheese Bacon Grilled Cheese
SPECIAL ENTRÉE	Baked Vegetarian Meatballs	Cannellini and Kale Gratin	Sweet Potato Pancakes	Caribbean Vegetable Stew	Gluten Free Vegan Grilled Cheese
ACCOMPANIMENT	Cauliflower and Carrots	Toasted Orzo Pilaf	Broccoli and Peppers	Red Beans and Rice	Broccoli
ACCOMPANIMENT	Seasonal Vegetable Offering	Lemon Green Beans	Seasonal Vegetable Offering	Collard Greens	Seasonal Vegetable Offering
ITEMS LISTED BELOW ARE OFFERED ON A ROTATING BASIS					
MAKE YOUR OWN <i>Items are Subject to Change Based on Availability</i>	Sandwich	Brioche Roll Baguette Whole Wheat Bread White Bread Gluten Free Bread	Turkey • Ham • Grilled Chicken • Tuna • Egg Salad		
			Cheddar • Provolone • Swiss • Mozzarella		
	Salad	Romaine • Boston Arugula • Escarole Spinach • Kale	Lettuce • Tomato • Pickled Onion • Roasted Vegetables • Carrots Beans • Celery • Cucumbers • Hard Boiled Eggs • Cheeses		
			Balsamic Vinaigrette • Apple Cider Vinaigrette • Caesar Dressing CTY - LREI Pepper Sauce • Oil and Vinegar		
COMPOSED SALADS	Featured Salads	A Protein Salad A Grain Salad A Vegetable Salad A Special Green Salad	The Featured Salads are Seasonally Based and Customized Daily		
BEVERAGES and DESSERTS <i>Items are Subject to Change Based on Availability</i>	Beverages	Milks • Aqua Fresca • Fruit Waters • Cider Flavor Infused Waters	Homemade Aqua Fresca • Flavored Waters • Apple Cider Battenkill Creamery Milk		
	Desserts	Sweet Desserts are Offered Once a Week	Fruit Salad • Whole Fruit • Ice Cream • Frozen Fruit Bars Whole Grain Cookies • Fresh Fruit Desserts		