

LUNCH MENU WEEK OF MARCH 2ND



	MONDAY	TUESDAY	WEDNESDAY ASH WEDNESDAY	THURSDAY	FRIDAY
SOUPS OF THE DAY	Lentil Cream of Mushroom	Chicken Noodle Curry Sweet Potato	Butternut Squash Curry Sweet Potato	Three Bean Zucchini Bisque	Cream of Tomato Chicken Vegetable
ENTRÉE	Cheese Tortellini with Marinara Sauce	Meatloaf with Gravy	Moroccan Chicken Stew	Beef Tacos	Grilled Cheese
VEGETARIAN ENTRÉE	Pasta Alfredo with Julienne Zucchini	Stuffed Cabbage with Vegetables and Rice	Eggplant Tagine	Black Bean Burritos	Leek and Potato Frittata
ACCOMPANIAMENTS	Italian Sausage Peppers and Onions	Steamed Garden Vegetables	Jasmine Rice	Pico de Gallo • Lettuce Cheddar Cheese Tortillas • Guacamole Sour Cream	Steamed Broccoli
ACCOMPANIAMENTS	M <u>ixed Vegetab</u> le Garlic Bread	Mashed Potatoes	Roasted Carrots	Arroz a la Mexicana Sauteed Spinach	Sweet Potato Fries
SANDWICH OF THE DAY	Caesar Salad Wrap	Grilled Balsamic Vegetables on Herb Focaccia	Sunflower Butter • Jelly & Banana	Southwestern Chicken Wrap	Egg Salad
			ITEMS LISTED BE	LOW ARE OFFERED ON A ROTA	TING BASIS
MAKE YOUR OWN Items are Subject to Change Based on Availability	Sandwich	Ciabata Roll • Bagel Whole Wheat Bread • Rye Gluten Free Bread Tuscan Olive 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 Roasted Vegetables • Cucumbers • Hard Boiled Eggs • Cheeses • Olives		
			Balsamic Vinaigrette • Apple Cider Vinaigrette • Caesar Dressing CTY Dressing (citrus - thyme vinaigrette) • Oil & 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 & DESSERTS	Beverages	Milks • Flavored Waters • Cider • Juice	Homemade Aqua Fresca • Flavored Waters • Apple Cider Battenkill Creamery Milk		
DESSERTS					