



LUNCH MENU

WEEK OF FEBRUARY 6TH



ST. HILDA'S & ST. HUGH'S

a hands-on approach to fresh food

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SOUP	Chicken Noodle	Vegetable Gumbo	Broccoli	Beef Barley	Lentil Soup
ENTRÉE	Pot Roast with Seasonal Vegetables	Chicken Pot Pie	Baked Ziti Marinara Sauce	Homemade Baked Chicken Tenders	Cheese Pizza
VEGETARIAN ENTRÉE	Vegetable Stew	Spinach and Feta Phyllo	Vegetable Lasagna	Mediterranean Stuffed Zucchini	Vegetable Foccacia Pizza
ACCOMPANIMENT	Mashed Celery Root and Carrot	Steamed Broccoli	Roasted Zucchini Peppers Yellow Squash & Carrots	Mixed Seasonal Roasted Vegetables	Sautéed String Beans
ACCOMPANIMENT	Roasted Potatoes	Warm Dinner Rolls	Garlic Bread	Mashed Sweet Potatoes	Special Pizza Ricotta Mushroom
ITEMS LISTED BELOW ARE OFFERED DAILY, BASED ON SEASONAL AVAILABILITY					
MAKE YOUR OWN	SANDWICH	Ciabatta Roll Club Roll Whole Wheat Bread Gluten Free Bread	Turkey • Ham • Grilled Chicken • Tuna		
			American • Provolone • Cheddar • Mozzarella • Condiments • Hot Sauce		
	SALAD	Romaine • Boston Arugula • Escarole	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 & Vinegar		
COMPOSED SALADS		Protein Salad Grain Salad Vegetable Salad	Our Salads are Seasonally Based and Change Daily		
BEVERAGES			Homemade Aqua Fresca • Flavored Waters • Reduced Fat Milk from Battenkill Creamery		
DESSERTS			Fruit Salad • Whole Fruit		