



LUNCH MENU

WEEK OF FEBRUARY 27TH



ST. HILDA'S & ST. HUGH'S

a hands-on approach to fresh food

	MONDAY	SHROVE TUESDAY	ASH WEDNESDAY	THURSDAY	FRIDAY
SOUP	Mushroom	Italian Wedding	Black Bean	Chicken Noodle	Tomato
ENTRÉE	Butternut Squash Macaroni and Cheese	Chicken Parmesan	Pork Carnitas Tacos or Chicken Fajitas	Shepherd's Pie	Breakfast Sandwiches Scrambled Eggs, Cheddar Cheese
VEGETARIAN ENTRÉE	Farro and Seasonal Vegetable Stuffed Peppers	Toasted Barley Risotto with Spinach and Herb Puree	Vegetable Enchilada	Stuffed Cabbage with Vegetables and Rice	Baked Market Fish with Orange and Fennel
ACCOMPANIMENT	Broccoli	Linguini with Tomato Sauce	Pico de Gallo • Lettuce Cheddar Cheese Tortillas • Guacamole Sour Cream	Steamed Garden Vegetables	Sautéed String Beans
ACCOMPANIMENT	Garden Salad	Braised Autumn Greens	Seasoned Brown Rice	Warm Dinner Rolls	Home-Style Potatoes
			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		