



# LUNCH MENU

## WEEK OF FEBRUARY 20<sup>TH</sup>



ST. HILDA'S & ST. HUGH'S

a hands-on approach to fresh food

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SOUP	School Closed	School Closed	Minestrone	Three Onion	Tomato with Orzo
ENTRÉE			Cheese Ravioli	Apricot Glazed Roasted Chicken	Grilled Cheddar Cheese Sandwiches
VEGETARIAN ENTRÉE			Eggplant and Vegetable Stew	Sweet Potato Mash	Baked Salmon with Teriyaki Glaze
ACCOMPANIMENT			Broccoli	Hudson Valley Corn on the Cob	Sautéed String Beans
ACCOMPANIMENT			Garlic Butter Breadsticks	Toasted Barley • Quinoa Wheat Berry Pilaf	Sun Chips
			<b>ITEMS LISTED BELOW ARE OFFERED DAILY, BASED ON SEASONAL AVAILABILITY</b>		
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	<b>Our Salads are Seasonally Based and Change Daily</b>		
BEVERAGES			Homemade Aqua Fresca • Flavored Waters • Reduced Fat Milk from Battenkill Creamery		
DESSERTS			Fruit Salad • Whole Fruit		