



# LUNCH MENU

## WEEK OF MARCH 6<sup>TH</sup>



ST. HILDA'S & ST. HUGH'S

a hands-on approach to fresh food

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SOUP	<b>School Closed</b>	Italian Wedding	Chicken Vegetable	Chicken Noodle	Lentil Soup
ENTRÉE		Lemon Dijon Chicken	Beef Tacos Nachos	Meatloaf	Cheese Pizza
VEGETARIAN ENTRÉE		Roasted Vegetable in Phyllo	Vegetable Enchiladas	Stuffed Cabbage with Vegetables and Rice	Vegetable Foccacia Pizza
ACCOMPANIMENT		Toasted Orzo with Parmesan	Pico de Gallo • Lettuce Cheddar Cheese Tortilla Chips • Guacamole Sour Cream	Steamed Garden Vegetables	Sautéed String Beans
ACCOMPANIMENT		Braised Autumn Greens	Arroz a la Mexicana	Mashed Potatoes	Special Pizza Ricotta Mushroom
			<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		
	SALAD	Romaine • Boston Arugula • Escarole	American • Provolone • Cheddar • Mozzarella • Condiments • Hot Sauce		
Lettuce • Tomato • Pickled Onion • Roasted Vegetables Carrots • Beans Celery • Cucumbers • Hard Boiled Eggs • Cheeses					
COMPOSED SALADS		Protein Salad Grain Salad Vegetable Salad	Balsamic Vinaigrette • Apple Cider Vinaigrette • Caesar Dressing CTY - LREI Pepper Sauce • Oil & Vinegar		
			<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		