



LUNCH MENU

WEEK OF MARCH 9th



ST. HILDA'S & ST. HUGH'S

a hands-on approach to fresh food

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SOUP OF THE DAY	Chicken Vegetable	Pasta E fagoli	Potato Leek	Minestrone	Cream of Tomato Soup
ENTRÉE	Cheese Ravioli	Chicken Francese	Turkey Bacon Panini	Cheese Pizza	Grilled Cheese
ENTRÉE	Chick Pea Cake	Eggplant Rollatini	Roasted Vegetable Panini	Primavera Pizza	Tater Tots
ACCOMPANIMENT	Sauteed Green Beans	Roasted Red Bliss Potatoes and Zucchini	Steamed Broccoli	Vegetable Medley	Vegetable Medley
ACCOMPANIMENT	Garlic Bread	Whole Fruit	Whole Fruit	Whole Fruit	Whole Fruit
			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		
	SALAD	Romaine • Boston Arugula • Escarole	American • Provolone • Cheddar • Mozzarella • Condiments • Hot Sauce		
COMPOSED SALADS		Protein Salad Grain Salad Vegetable Salad	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		
			Our Salads are Seasonally Based and Change Daily		
BEVERAGES			Homemade Aqua Fresca • Flavored Waters Reduced Fat Milk from Battenkill Valley Creamery		
DESSERTS			Fruit Salad • Whole Fruit • Homemade Dessert		