



LUNCH MENU

WEEK OF MARCH 30th



ST. HILDA'S & ST. HUGH'S

a hands-on approach to fresh food

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SOUP OF THE DAY	Toasted Spilt with Escarole and Beans	Zucchini Bisque	Vegetable Tortilla	Chicken Noodle	Minestrone
ENTRÉE	Herb Roasted Chicken	Grilled Bratwurst/ Grilled Sausage	Chicken Tinga Taco	Baked Salmon with Green Goddess Sauce	Margarita Pizza
ENTRÉE	Roasted Stuffed Peppers with Pesto Faro & Mushrooms	Roasted Carrots	Tofu Tostada	Three Bean Chili	Garden Fresh Pizza
ACCOMPANIMENT	Roasted Lemon infused Broccoli	Potato Pierogi with Caramelized Apple and Onions	Peppers , Onions, Salsa, Guacamole and Lettuce	Sweet Potato Steak Fries	Spinach and Feta Pizza
ACCOMPANIMENT	Spring Vegetable Cous Cous	Braised Red Cabbage	White Rice and Black Beans	Steamed Rice	Vegetable Medley
			ITEMS LISTED BELOW ARE OFFERED DAILY, BASED ON SEASONAL AVAILABILITY		
MAKE YOUR OWN	SANDWICH	Crabatta 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		
BEVERAGES			Our Salads are Seasonally Based and Change Daily		
DESSERTS			Homemade Aqua Fresca ▪ Flavored Waters Reduced Fat Milk from Battenkill Valley Creamery		
			Fruit Salad ▪ Whole Fruit ▪ Homemade Dessert		