



LUNCH MENU

WEEK OF APRIL 6th



ST. HILDA'S & ST. HUGH'S

a hands-on approach to fresh food

| | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY |
|-----------------|--------------------------|--|--|------------------------|---------------------------|
| SOUP OF THE DAY | Vegetable Provencal | Pasta E Fagioli | Matzo Ball | Cream of Asparagus | School Closed Good Friday |
| ENTRÉE | Roasted Stuffed Eggplant | Baked Potato Bar | Beef Brisket | Chickpea Bouillabaisse | |
| ENTRÉE | Homemade Stuffed Shells | Egg Frittata with Swiss Cheese Mushroom and Caramelized Leeks | Spinach Kugel | BBQ Roasted Chicken | |
| ACCOMPANIMENT | Garlic Bread | Beef Chili, Grilled Chicken and Bacon | Sautéed Kale | Roasted Carrots | |
| ACCOMPANIMENT | Sautéed Swiss Chard | Corn, Cheese Sauce, Salsa and Sour Cream | Roasted Yukon Potatoes | Green Rice | |
| | | | 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 | | |
| 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 | | |