



LUNCH MENU

WEEK OF APRIL 20th



ST. HILDA'S & ST. HUGH'S

a hands-on approach to fresh food

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SOUP OF THE DAY	Egg Drop	Poblano Beef Stew	Caldo Verde Portuguese Bean	French Onion	Conference Day School Closed
ENTRÉE	Chicken Stir Fry	Mediterranean Stuffed Zucchini	Piri Piri Chicken	Cheeseburgers Hamburgers	
ENTRÉE	Cauliflower Okonomiyaki	Macaroni and Cheese	Peppered Tofu Steaks	Vegetable Burgers	
ACCOMPANIMENT	Roasted Lemon Infused Broccoli	Vegetable Medley	Crispy Smashed Potatoes	Grilled Onions Roasted Mushrooms, Chipotle Ketchup Homemade Pickles	
ACCOMPANIMENT	Vegetable Fried Brown Rice	Bread Sticks	Glazed Carrots and Swiss Chard	Rosemary Garlic Potato Wedges	
			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		