



LUNCH MENU

WEEK OF APRIL 27th



ST. HILDA'S & ST. HUGH'S

a hands-on approach to fresh food

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SOUP OF THE DAY	Mushroom and wild Rice	Chicken Wonton	Potato Leek	Vegetable Gumbo	Quinoa and Vegetable
ENTRÉE	Baked Ziti	Beef and Broccoli	Chicken Cacciatore	Grilled Marinated Flank Steak	Margarita Pizza
ENTRÉE	Pea and Mushroom Risotto	General Tso Tofu	Asparagus and Potato Frittata	Blackened Cod with Creole	Buffalo Chicken Pizza
ACCOMPANIMENT	Sautéed Swiss Chard	Stir Fry Vegetables	Toasted Orzo	Roasted Tuscan Potatoes	Garden Fresh Pizza
ACCOMPANIMENT	Garlic Bread	Lo Mein	Roasted Spring Vegetables	String Beans with Lemon and Parsley Puree	Sautéed Spinach
			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		