



# FEBURARY

## 2025 GODDARD VEGETARIAN MENU LUNCH



MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>3</b> Kale Basil Pesto with Gemelli with Mozzarella Carrot Disks Green Beans	<b>4</b> BBQ Tofu Strips with Homemade Organic Spice Rub Over Steamed Rice Creamy Smashed Potatoes with Parsnips Broccoli	<b>5</b> Penne with Marinara and Mozzarella Carrots Peas	<b>6</b> Leek and Fontina Pasta Broccoli Cauliflower with Garlic Oil	<b>7</b> Teriyaki Seitan Steamed Rice Edamame Carrots
<b>10</b> Penne Tomato Mascapone & Mozzarella Broccoli Carrot Disks	<b>11</b> Mediterranean Mushroom Meatballs & Chickpeas Buttered Macaroni Peas Turmeric Cauliflower	<b>12</b> Adobo Honey Seitan Yellow Rice Green Beans Mexican Street Corn	<b>13</b> BlackBean Sliders Carrots Broccoli	<b>14</b> Braised White Beans with Carrots & Parsnips Buttered Egg Noodles Yellow Squash with Garlic Oil Peas
<b>17</b> Ditalini with Chickpea Bolognese Cauliflower Green Beans	<b>18</b> Glazed Mushroom Meatloaf Sandwich Roasted Whipped Sweet Potatoes Broccoli	<b>19</b> Teriyaki Tofu Steamed Rice Edamame Carrots	<b>20</b> Carrot Mac and Cheese Cauliflower Peas	<b>21</b> Penne with Marinara & Mozzarella Butternut Squash Cubes Broccoli
<b>24</b> Arroz Con Frijoles Carrot Disks Green Beans with Mild Scallion	<b>25</b> Penne with Chickpea Bolognese Yellow Squash Broccoli	<b>26</b> Lemon Garlic Halloumi & Chickpeas Quinoa Couscous Pilaf Cauliflower Greek Peas	<b>27</b> Toasted Cheddar Sandwich Kale Pesto White Beans Broccoli	<b>28</b> Corn Fritters Buttered Macaroni Creamy Smashed Potatoes Cheesy Cauliflower

WE WANT TO HEAR FROM YOU!

Scan the code to suggest changes!



Our menu incorporates organic and local ingredients. Our farm partners include Greiner Brothers Farms, Cabot Creamery Cooperative & Ronnybrook Farms as well as other local producers.

\*Menu Items are subject to change based on availability\*

