



NOVEMBER

2024 DAIRY/EGG FREE MENU LUNCH



MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY



Our menu incorporates organic and local ingredients. Our farm partners include Veritas Farms, Cabot Creamery Cooperative, Ronnybrook Farms, Iliamna Salmon as well as other local producers.

Menu Items are subject to change based on availability

1
Lemon Miso Pesto
Pasta
Carrot Disks
Broccoli

4
Yellow Rice
Turkey Tacos
Fiesta Corn & Bean
Salad

5
Gemelli Pasta
Swedish Chicken
Meatballs
Peas

6
Toasted Tofu
Sandwiches with
Sundried Tomato
Pesto
Vegan Tomato Soup
Broccoli

7
Beef Tagliarini
Corn
Cauliflower

8
Chicken Breast Strips
Roasted Whipped
Sweet Potatoes
Carrots Disks

11
Curried Chicken
Steamed Rice
Vegan Chickpea
Tikka Masala

12
Penne
Turkey Bolognese
Broccoli

13
BBQ Chicken Strips
Vegan Corn Bread
Peas

14
Beef Sliders with
Tomato Glaze
Roll
Green Beans

15
Tomato-y Pizza Bites
Kale Pesto White
Beans
Carrot Disks

18
Arroz con Pollo
Sweet Corn
Cumin Spiced Carrot
Disks

19
Penne
Marinara
Peas & Carrots

20
Mediterranean
Turkey Meatballs
Turmeric Cauliflower
Orzo with Broccoli &
Garlic

21
Scallion Chicken
Breast Strips
Olive Oil Smashed
Potatoes
Carrot Disks

22
Rolls
Pulled BBQ Beef
Broccoli

25
Beef Meatballs with
Marinara
Ditalini
Cauliflower

26
Yellow Rice
Turkey Tacos
Green Beans

27
Lemon Miso Pesto
Pasta
Carrot Disks
Broccoli

28
NO SCHOOL

29
NO SCHOOL