

Apple

Banana

JANUARY 2025 BATTERY PARK MONTESSORI



VEGETARIAN MENU

LUNCH & HEALTHY TREAT				
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*		NO SCHOOL	NO SCHOOL	NO SCHOOL
6	7	8	9	10
NO SCHOOL	Russ & Daughter Bagels Beluga Lentil Salad Cream Cheese Sliced English Cucumber	Indian Butter Chickpeas & Paneer Steamed Rice Turmeric Cauliflower Naan Cucumber Raita	Glazed Black Bean Meatloaf Patties with Brioche Roll, Ketchup Creamy Smashed Potatoes Peas, Cucumbers	Oven Baked Corn Fritters Couscous Quinoa Pilaf Ratatouille Hawaiian Roll
	Banana	Plain Yogurt	Fruit Salad	Banana Bread
13	14	15	16	17
Kale Basil Pesto with Gemelli Romaine Lettuce Salad with Creamy Italian Dressing, French Brie Fish Sticks & Ketchup	Quinoa Fritters Orzo with Broccoli & Garlic Buttered Corn	BlackBean Tacos Soft Flour Tortillas Moises' Fresh Salsa Shredded Cheese	Buttered Egg Noodles Swedish Mushroom 'Meat'balls Peas Cucumbers with Dill	Cheesy Pizza Bites Crunchy Veggies Tamari Pepitas Fresh Herb Ranch Dip
Apple	Banana	Plain Yogurt	Fruit Salad	M&M Cookie
20	21	22	23	24
NO SCHOOL	BlackBean Sliders with Brioche Rolls & Sliced Cheese Pickles, Lettuce Cucumber Tator Tots	Quinoa Fritters Boiled Potatoes with Herbs and Sea Salt Peas Corn Bread and Butter	Toasted Cheddar Sandwiches on Brioche Roll with Butter Greek Salad with Creamy Feta Dressing	Spaghetti Tomato Basil White Beans Broccoli Hawaiian Rolls & Butter Parmesan
	Banana	Peach Yogurt	Fruit Salad	Double Chocolate Chip Cookie
27	28	29	30	31
Penne Chickpea Bolognese Carrots Romaine Lettuce Salad with Creamy Italian Dressing	Teriyaki Tofu Steamed Rice Edamame Pods	Carrot Mac and Cheese Broccoli Tomato Cucumber Salad Shallot Vinaigrette	Baked Corn Fritters Hawaiian Rolls Cucumber Buffalo Ranch Dip	Egg Noodles Mushroom & WhiteBean Stew Peas
Amada		5. 5		

Rice Pudding

Fruit Salad

Crepe with Jam