



# JANUARY

## 2025 PRESCHOOL 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\*

**NO SCHOOL**

**2**  
Ditalini  
Chickpea Bolognese  
Peas  
Parmesan Cup

**3**  
Turkey Sliders with  
Tomato Glaze  
Brioche Roll  
Carrot Disks

**6**  
Penne  
Tomato Mascarpone  
Carrot Disks  
Parmesan Cup

**7**  
Turkey Meatballs  
Creamy Smashed  
Potatoes, Broccoli  
Homemade  
Caramelized Onion  
BBQ Sauce

**8**  
Indian Butter Chicken  
Steamed Rice  
Turmeric Cauliflower  
  
**Pollack with Creamy  
Cilantro Sauce**

**9**  
Glazed Beef Meatloaf  
Patties  
Brioche Roll  
Peas

**10**  
Roasted Chicken with  
Thyme and Porcini  
and Gravy  
Couscous Quinoa Pilaf  
Ratatouille

**13**  
Kale Basil Pesto  
with Gemelli  
Carrot Disks  
Tomato Cumin  
Chickpeas

**14**  
Chicken Cutlet Strips  
Orzo with Broccoli &  
Garlic  
Buttered Corn

**15**  
Yellow Rice  
Pulled Beef Tacos  
Cauliflower

**16**  
Buttered Egg Noodles  
Swedish Chicken  
Meatballs  
Peas

**17**  
Cheesy Pizza Bites  
Kale Pesto White  
Beans  
Broccoli

**NO SCHOOL**

**21**  
Beef Sliders with  
Tomato Glaze  
Brioche Roll  
Carrot Disks

**22**  
Garlic Chicken  
with Gravy  
Roasted Whipped  
Sweet Potatoes  
Peas  
**Salmon with Herb Butter**

**23**  
Toasted Cheddar  
Sandwiches  
Creamy Tomato Soup  
Broccoli

**24**  
Gemelli  
Chicken Picatta  
Cheesy Cauliflower

**27**  
Penne  
Turkey Bolognese  
Carrots

**28**  
Arroz Con Pollo  
Seasoned Blackbeans  
Green Beans with  
Mild Scallion

**29**  
Carrot Mac and  
Cheese  
Kabocha Squash  
Mash  
Broccoli

**30**  
Chicken Cutlet Strips  
Creamy Smashed  
Potatoes  
Ratatouille

**31**  
Egg Noodles  
Beef Stew  
Peas