



JANUARY



2025 PRESCHOOL VEGETARIAN MENU LUNCH

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<p>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.</p> <p>*Menu Items are subject to change based on availability*</p>		<p>1</p> <p>NO SCHOOL</p>	<p>2</p> <p>Ditalini Chickpea Bolognese Peas Parmesan</p>	<p>3</p> <p>Blackbean Sliders with Tomato Glaze Brioche Roll Carrot Disks</p>
<p>6</p> <p>Penne Tomato Mascapone Sauce Carrot Disks Parmesan Cup</p>	<p>7</p> <p>Mushroom 'Meat'balls Creamy Smashed Potatoes, Broccoli Homemade Caramelized Onion BBQ Sauce</p>	<p>8</p> <p>Indian Butter Paneer & Chickpeas Steamed Rice Turmeric Cauliflower</p> <p>Pollack with Creamy Cilantro Sauce</p>	<p>9</p> <p>Glazed Mushroom 'Meat'loaf Patties Brioche Roll Peas</p>	<p>10</p> <p>Oven Baked Corn Fritters Couscous Quinoa Pilaf Ratatouille</p>
<p>13</p> <p>Kale Basil Pesto with Gemelli Carrot Disks Tomato Cumin Chickpeas</p>	<p>14</p> <p>Quinoa Fritters Orzo with Broccoli & Garlic Buttered Corn</p>	<p>15</p> <p>Yellow Rice BlackBean Tacos Cauliflower</p>	<p>16</p> <p>Buttered Egg Noodles Swedish Mushroom 'Meat'balls Peas</p>	<p>17</p> <p>Cheesy Pizza Bites Kale Pesto White Beans Broccoli</p>
<p>20</p> <p>NO SCHOOL</p>	<p>21</p> <p>BlackBean Sliders with Tomato Glaze Brioche Roll Carrot Disks</p>	<p>22</p> <p>Quinoa Fritters Roasted Whipped Sweet Potatoes Peas</p> <p>Salmon with Herb Butter</p>	<p>23</p> <p>Toasted Cheddar Sandwiches Creamy Tomato Soup Broccoli</p>	<p>24</p> <p>Gemelli Tomato Basil Braised Whitbeans Cheesy Cauliflower</p>
<p>27</p> <p>Penne Chickpea Bolognese Carrots</p>	<p>28</p> <p>Arroz Con Vegetables Seasoned BlackBeans Green Beans with Mild Scallion</p>	<p>29</p> <p>Carrot Mac and Cheese Kabocha Squash Mash Broccoli</p>	<p>30</p> <p>Baked Corn Fritter Creamy Smashed Potatoes Ratatoiuille</p>	<p>31</p> <p>Egg Noodles Mushroom White Bean Stew Peas</p>