

FEBURARY

LITTLE GREEN GOURMETS growing smart eaters

2025 GODDARD MENU LUNCH

| MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY |
|--|--|--|--|---|
| Kale Basil Pesto with Gemelli with Mozzarella Carrot Disks Green Beans | BBQ Chicken Chili over Steamed Rice Creamy Smashed Potatoes with Parsnips Broccoli | Penne with Beef Bolognese Carrots Peas | Leek and Fontina Pasta Broccoli Cauliflower with Garlic Oil | 7 Teriyaki Chicken Steamed Rice Edamame Carrots |
| Penne Tomato Mascapone & Mozzarella Broccoli Carrot Disks | Chicken Cutlet Buttered Macaroni Peas Turmeric Cauliflower | Adobo Honey Chicken Yellow Rice Green Beans Mexican Street Corn | Beef Sliders Carrots Broccoli Ketchup | Roasted Chicken with Carrots Buttered Egg Noodles Yellow Squash with Garlic Oil Peas |
| Ditalini with Chickpea Bolognese Cauliflower Green Beans | Glazed Turkey Meatloaf Sandwich Roasted Whipped Sweet Potatoes Broccoli | Teriyaki Chicken Steamed Rice Edamame Carrots | Carrot Mac and Cheese Cauliflower Peas | Penne with Marinara & Mozzarella Butternut Squash Cubes Broccoli |
| Arroz Con Pollo Carrot Disks Green Beans with Mild Scallion | Penne with Beef Bolognese Yellow Squash Broccoli | 26 Chicken Souvlaki Quinoa Couscous Pilaf Cauliflower Greek Peas | Toasted Cheddar Sandwich Kale Pesto White Beans Broccoli | Chicken Cutlet Buttered Macaroni Creamy Smashed Potatoes Cheesy Cauliflower |
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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

