



# January 2026

## Lunch

Monday	Tuesday	Wednesday	Thursday	Friday
29	30	31	1	2
			Happy New Year!	No School
5	6	7	8	9
No School	Thai Red Curry Chicken Steamed Rice Stir Fried Asian Veggies	Glazed Beef Meatloaf Patties Brioche Roll Peas	Turkey Meatballs Caramelized Onion BBQ Sauce Roasted Whipped Sweet Potatoes Broccoli	Scallion Chicken Cutlet Strips Cheesy Cauliflower Buttered Orzo
12	13	14	15	16
Turkey Bolognese Penne Broccoli	Souvlaki Chicken Lemon Rice Greek Peas	Egg Noodles Beef Stew Buttered Parsnips	Chicken Teriyaki Meatballs Rice Vermicelli Baby Pepper Ring Asian Stir Fried Veggies	Cheesy Pizza Bites Minestrone Soup Veggies Carrot Disks
19	20	21	22	23
No School	BBQ Chicken Strips Corn Bread Glazed Carrots	Beef Sliders with Tomato Glaze Brioche Roll Peas	Chicken Piccata Gemelli Ratatouille	Toasted Cheddar Sandwiches Creamy Tomato Soup Broccoli
26	27	28	29	30
Carrot Mac and Cheese Sweet Corn Broccoli	Roasted Chicken with Thyme & Porcini Roasted Whipped Sweet Potatoes Peas	Swedish Meatballs Egg Noodles Carrot Disks	Parmesan Chicken Strips Marinara Dipping Sauce Orzo with Broccoli & Garlic	Pulled Beef Taco Bowl Yellow Rice Mexican Squash

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

\*Menu Items are subject to change based on availability\*



# January 2026

## Vegetarian Lunch

Monday	Tuesday	Wednesday	Thursday	Friday
29	30	31	1	2
			Happy New Year	No School
5	6	7	8	9
No School	Thai Curry Tofu Cubes Steamed Rice Stir Fried Asian Veggies	Glazed Mushroom 'Meat'loaf Patties Brioche Roll Peas	BBQ Tofu Strips Caramelized Onion BBQ Sauce Roasted Whipped Sweet Potatoes Broccoli	Quinoa Fritters Cheesy Cauliflower Buttered Orzo
12	13	14	15	16
Chickpea Bolognese Penne Broccoli	Lemon Garlic Halloumi & Chickpeas Lemon Rice Greek Peas	Mushroom Stew Egg Noodles Peas	Teriyaki Tofu Rice Vermicelli Baby Pepper Ring Asian Stir Fried Veggies	Cheesy Pizza Bites Minestrone Soup Veggies Carrot Disks
19	20	21	22	23
No School	BBQ Tofu Strips Corn Bread Glazed Carrots	Black Bean Sliders with Tomato Glaze Brioche Roll Peas	Baked Egg Fritter Gemelli Buttered Parsnips	Toasted Cheddar Sandwiches Creamy Tomato Soup Broccoli
26	27	28	29	30
Carrot Mac and Cheese Sweet Corn Broccoli	Roasted Tofu with Thyme & Porcini Roasted Whipped Sweet Potatoes Peas	Vegan Chickpea Balls Egg Noodles Carrot Disks	Quinoa Fritters Marinara Dipping Sauce Orzo with Broccoli & Garlic	Seasoned Pinto Beans Taco Bowl Yellow Rice Mexican Squash

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

\*Menu Items are subject to change based on availability\*



# January 2026

## Dairy/Egg-Free Lunch

Monday	Tuesday	Wednesday	Thursday	Friday
29	30	31	1	2
			Happy New Year!	No School
5	6	7	8	9
No School	Thai Red Curry Chicken Steamed Rice Stir Fried Asian Veggies	Glazed Beef Meatloaf Patties Roll Peas	Turkey Meatballs with Caramelized Onion BBQ Sauce Roasted Whipped Sweet Potatoes Broccoli	Chicken Breast Strips Cauliflower Orzo with Garlic Oil
12	13	14	15	16
Turkey Bolognese Penne Broccoli	Souvlaki Chicken Lemon Rice Greek Peas	Beef Stew Gemelli Pasta Parsnips	Chicken Teriyaki Meatballs Rice Vermicelli Baby Pepper Ring Asian Stir Fried Veggies	Tomato-y Focaccia Bites Minestrone Soup Veggies Carrot Disks
19	20	21	22	23
No School	BBQ Chicken Strips Vegan Cornbread Carrots	Beef Sliders with Tomato Glaze Roll Peas	Chicken Piccata Gemelli Ratatouille	Toasted Tofu Sandwiches Vegan Tomato Soup Broccoli
26	27	28	29	30
Lemon Miso Pesto Pasta Sweet Corn Broccoli	Roasted Chicken with Thyme & Porcini Roasted Whipped Sweet Potatoes Peas	Swedish Meatballs Gemelli Pasta Carrot Disks	Chicken Breast Strips Marinara Dipping Sauce Orzo with Broccoli & Garlic	Pulled Beef Taco Bowl Yellow Rice Mexican Squash

Our menu incorporates organic and local ingredients. Our farm partners include Veritas Farms, Cabot Creamery Cooperative, Ronnybrook Farms, Ilina Salmon as well as other local producers.  
\*Menu Items are subject to change based on availability\*