



January 2026

Lunch

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

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January 2026

Dairy/Egg-Free Lunch

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

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