



APRIL

2025 PRESCHOOL LUNCH



MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
	1 Arroz con Pollo Seasoned Blackbeans Mexican Squash	2 Beef Stew Egg Noodles Peas with Pearl Onions	3 Crispy Chicken Bites Creamy Smashed Potatoes Carrot Disks	4 Cheese Ravioli with Sage Butter Broccoli Braised White Beans with Carrots & Parsnips
7 Beef Tagliarini with hidden mushrooms & tomato Sweet Corn Broccoli	8 Indian Butter Chicken Steamed Rice Turmeric Cauliflower	9 Turkey Meatballs Roasted Whipped Sweet Potatoes Green Beans Caramelized Onion BBQ Dip	10 Petite Pois & Fontina Pasta Creamy Tomato Soup Carrot Disks	11 No School
14 No School	15 No School	16 No School	17 No School	18 No School
21 Penne Tomato Mascapone Carrot Disks	22 Mediterranean Turkey Meatballs Lemon Rice Turmeric Cauliflower	23 Beef Sliders with Tomato Glaze Brioche Roll Peas	24 Roasted Chicken with Gravy, Thyme & Porcini Creamy Smashed Potatoes Ratatouille	25 Cheesy Pizza Bites Ribolita with Cannellini Beans & Napa Cabbage Broccoli
28 Kale Basil Pesto with Gemelli Carrot Disks Canellini Beans with Tomato Basil	29 Japanese Chicken Meatballs Tamari Glaze Steamed Rice Baby Corn Edamame & Carrots	30 Toasted Cheddar Sandwich Creamy Tomato Soup Broccoli	<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>	



APRIL

2025 PRESCHOOL VEGETARIAN LUNCH



MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

	1	2	3	4
	Arroz con Vegetales Seasoned Blackbeans Mexican Squash	Braised White Beans with Tomato Basil Egg Noodles Peas with Pearl Onions	Quinoa Fritters Creamy Smashed Potatoes Carrot Disks	Cheese Ravioli with Sage Butter Broccoli Braised White Beans with Carrots & Parsnips
7	8	9	10	11
Seitan Tagliarini with hidden mushrooms & tomato Sweet Corn Broccoli	Indian Butter Paneer Steamed Rice Turmeric Cauliflower	Mushroom 'Meat'balls Roasted Whipped Sweet Potatoes Green Beans Caramelized Onion BBQ Dip	Petite Pois & Fontina Pasta Creamy Tomato Soup Carrot Disks	No School
14	15	16	17	18
No School	No School	No School	No School	No School
21	22	23	24	25
Penne Tomato Mascapone Carrot Disks	Panela Lemon Rice Turmeric Cauliflower	Mushroom Chickpea Burgers Brioche Roll Peas	Baked Egg Fritter Creamy Smashed Potatoes Ratatouille	Cheesy Pizza Bites Ribolita with Cannellini Beans & Napa Cabbage Broccoli
28	29	30	<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>	
Kale Basil Pesto with Gemelli Carrot Disks Canellini Beans with Tomato Basil	Tofu with Tamari Glaze & Red Peppers Steamed Rice Baby Corn Edamame & Carrots	Toasted Cheddar Sandwich Creamy Tomato Soup Broccoli		



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2025 DAIRY/EGG FREE MENU LUNCH



MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
	1 Arroz con Pollo Seasoned Blackbeans Mexican Squash	2 Beef Stew Gemelli Pasta Peas with Pearl Onions	3 Chicken Breast Strips Olive Oil Smashed Potatoes Carrot Disks	4 Pasta with Garlic Oil Broccoli Braised White Beans with Carrots & Parsnips
7 Beef Tagliarini with hidden mushrooms & tomato Sweet Corn Broccoli	8 Curried Chicken Steamed Rice Turmeric Cauliflower	9 Turkey Meatballs Roasted Whipped Sweet Potatoes Green Beans	10 Petite Pois Pasta Vegan Tomato Soup Carrot Disks	11 No School
14 No School	15 No School	16 No School	17 No School	18 No School
21 Penne Marinara Carrot Disks	22 Mediterranean Turkey Meatballs Lemon Rice Turmeric Cauliflower	23 Beef Sliders with Tomato Glaze Roll Peas	24 Roasted Chicken with Gravy, Thyme & Porcini Olive Oil Smashed Potatoes Ratatouille	25 Tomato-y Foccacia Bites Ribolita with Cannellini Beans & Napa Cabbage Broccoli
28 Kale Basil Pesto with Gemelli Carrot Disks Canellini Beans with Tomato Basil	29 Japanese Chicken Meatballs Tamari Glaze Steamed Rice Baby Corn Edamame & Carrots	30 Toasted Tofu Sandwich with Sundried Tomato Pesto Vegan Tomato Soup Broccoli	<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>	



APRIL

2025 GLUTEN FREE MENU LUNCH



MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
	1 Arroz con Pollo Seasoned Blackbeans Mexican Squash	2 Beef Stew Gluten Free Pasta Peas with Pearl Onions	3 Chicken Breast Strips Creamy Smashed Potatoes Carrot Disks	4 Gluten-Free Pasta with Sage Butter Broccoli Braised White Beans with Carrots & Parsnips
7 Beef Tagliarini with hidden mushrooms & tomato Sweet Corn Broccoli	8 Indian Butter Chicken Steamed Rice Turmeric Cauliflower	9 Turkey Meatballs Roasted Whipped Sweet Potatoes Green Beans	10 Gluten-Free Petite Pois Pasta Creamy Tomato Soup Carrot Disks	11 No School
14 No School	15 No School	16 No School	17 No School	18 No School
21 Gluten-Free Pasta Marinara Carrot Disks	22 Mediterranean Turkey Meatballs Lemon Rice Turmeric Cauliflower	23 Beef Sliders with Tomato Glaze Steamed Rice Peas	24 Roasted Chicken with Gravy, Thyme & Porcini Creamy Smashed Potatoes Ratatouille	25 Gluten-Free Pasta Ribolita with Cannellini Beans & Napa Cabbage Broccoli
28 Gluten-Free Kale Basil Pesto Carrot Disks Canellini Beans with Tomato Basil	29 Japanese Chicken Meatballs Tamari Glaze Steamed Rice Baby Corn Edamame & Carrots	30 Gluten Free Pasta Creamy Tomato Soup Broccoli	<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>	