



December 2025

Lunch

Monday	Tuesday	Wednesday	Thursday	Friday
1 Kale Basil Pesto Gemelli Carrot Disks Ratatouille	2 Mediterranean Turkey Meatballs Chickpeas Couscous Quinoa Pilaf Veggie Curry	3 Miso BBQ Chicken Red Pepper Rings Steamed Rice Stir Fried Asian Veggies	4 Beef Sliders with Tomato Glaze Brioche Roll Broccoli	5 Scallion Chicken Cutlet Strips Creamy Smashed Potatoes Peas
8 Turkey Bolognese Penne Broccoli Parmesan Cup	9 Cilantro Lime Chicken Taco Bowl Yellow Rice Mexican Squash	10 Cheesy Pizza Bites Kale Pesto White Beans Carrot Disks	11 Pulled Braised Beef Egg Noodles Peas	12 Chicken Teriyaki Meatballs Rice Vermicelli Baby Pepper Ring Asian Stir Fried Veggies
15 Beef Tagliarini Roasted Whipped Butternut Squash Broccoli	16 Tandoori Chicken Strips Steamed Rice Cumin Carrots	17 Toasted Cheddar Sandwich Creamy Tomato Soups Peas	18 Parmesan Chicken Strips Orzo with Broccoli & Garlic Marinara Dipping Sauce	19 Turkey Kubeh Pearl Couscous Turmeric Cauliflower with Peas Tangy Lemon Sauce
22 No School	23 No School	24 No School	25 No School	26 No School
29 No School	30 No School	31 No School		

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



December 2025

Vegetarian Lunch

Monday	Tuesday	Wednesday	Thursday	Friday
1 Kale Basil Pesto Gemelli Carrot Disks Ratatouille	2 Halloumi & Chickpeas with Lemon & Oregano Couscous Quinoa Pilaf Veggie Curry	3 Miso BBQ Tofu Red Pepper Rings Steamed Rice Stir Fried Asian Veggies	4 Black Bean Sliders with Tomato Glaze Brioche Roll Broccoli	5 Quinoa Fritter Creamy Smashed Potatoes Peas
8 Chickpea Bolognese Penne Broccoli Parmesan Cup	9 Cilantro Lime Seitan Taco Bowl Yellow Rice Mexican Squash	10 Cheesy Pizza Bites Kale Pesto White Beans Carrot Disks	11 Pulled Braised BBQ Seitan Egg Noodles Peas	12 Teriyaki Tofu Rice Vermicelli Baby Pepper Ring Asian Stir Fried Veggies
15 Seitan Tagliarini Roasted Whipped Butternut Squash Broccoli	16 Indian Butter Chickpeas Steamed Rice Cumin Carrots	17 Toasted Cheddar Sandwich Creamy Tomato Soups Peas	18 Baked Egg Fritters Orzo with Broccoli & Garlic Marinara Dipping Sauce	19 Vegan Mushroom Kefta Patties Pearl Couscous Turmeric Cauliflower with Peas Tangy Lemon Sauce
22 No School	23 No School	24 No School	25 No School	26 No School
29 No School	30 No School	31 No School		

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



December 2025

Dairy/Egg-Free Lunch

Preschool Menu

Monday	Tuesday	Wednesday	Thursday	Friday
1 Vegan Kale Basil Pesto Gemelli Carrot Disks Ratatouille	2 Mediterranean Turkey Meatballs Chickpeas Couscous Quinoa Pilaf Dairy-Free Veggie Curry	3 Miso BBQ Chicken Red Pepper Rings Steamed Rice Stir Fried Asian Veggies	4 Beef Sliders with Tomato Glaze Roll Broccoli	5 Scallion Chicken Cutlet Strips Olive Oil Smashed Potatoes Peas
8 Turkey Bolognese Penne Broccoli	9 Cilantro Lime Chicken Taco Bowl Yellow Rice Mexican Squash	10 Tomato-y Focaccia Kale Pesto White Beans Carrot Disks	11 Pulled Braised Beef Gemelli Peas	12 Chicken Teriyaki Meatballs Rice Vermicelli Baby Pepper Ring Asian Stir Fried Veggies
15 Beef Tagliarini Roasted Whipped Butternut Squash Broccoli	16 Curried Chicken Strips Steamed Rice Cumin Carrots	17 Toasted Tofu Sandwich Vegan Tomato Soup Peas	18 Chicken Breast Strips Orzo with Broccoli & Garlic Marinara Dipping Sauce	19 Turkey Kubeh Pearl Couscous Turmeric Cauliflower with Peas
22 No School	23 No School	24 No School	25 No School	26 No School
29 No School	30 No School	31 No School		

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

Menu Items are subject to change based on availability