



March 2026

Lunch

Monday	Tuesday	Wednesday	Thursday	Friday
2 Beef Tagliarini Buttered Kabocha Squash Broccoli	3 Roasted Chicken with Thyme & Porcini Roasted Whipped Sweet Potatoes Peas	4 Swedish Meatballs Egg Noodles Carrot Disks	5 Carrot Mac & Cheese Cauliflower Ribollita	6 Parmesan Chicken Strips Marinara Dipping Sauce Orzo with Broccoli & Garlic
9 Kale Basil Pesto with Gemelli Tomato Basil Cannellini Beans Carrot Disks	10 Thai Red Curry Chicken Steamed Rice Sauteed Asian Veggies	11 Cheesy Pizza Bites Turkey Sausage Meatballs Broccoli	12 Chicken Cutlet Strips Creamy Smashed Potatoes Peas	13 Beef Ricotta Meatballs with Marinara Orzo Cheesy Cauliflower
16 Arroz con Pollo Seasoned Black Beans Cumin Carrot Disks	17 Cacio no Pepe Pasta White Beans with Tomato Basil Turmeric Cauliflower	18 Souvlaki Chicken Quinoa Couscous Pilaf Greek Peas	19 Beef Sliders with Tomato Glaze Brioche Roll Broccoli	20 Turkey Meatballs Cornbread Green Beans Caramelized Onion BBQ Dip
23 Cheese Ravioli with Sage Butter Roasted Whipped Butternut Squash Broccoli	24 Roasted Chicken with Scallion & Capers Creamy Smashed Potatoes Carrot Disks	25 Beef Bulgogi Meatballs Steamed Rice Sauteed Asian Veggies	26 Turkey Bolognese Penne Green Beans	27 Garlic Chicken Burgers with Tomato Glaze Brioche Roll Peas
30 Tomato Mascarpone Sauce Penne Broccoli	31 Scallion Chicken Cutlet Strips Potato Leek Soup Ratatouille	1	2	3

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



March 2026

Vegetarian Lunch

Monday	Tuesday	Wednesday	Thursday	Friday
2 Seitan Tagliarini Buttered Kabocha Squash Broccoli	3 Baked Egg Fritter Roasted Whipped Sweet Potatoes Peas	4 Egg Noodles Swedish Meatballs Carrot Disks	5 Carrot Mac & Cheese Cauliflower Ribollita	6 Quinoa Fritters Marinara Dipping Sauce Orzo with Broccoli & Garlic
9 Kale Basil Pesto with Gemelli Tomato Basil Cannellini Beans Carrot Disks	10 Thai Curried Tofu Steamed Rice Sauteed Asian Veggies	11 Cheesy Pizza Bites Chickpea Sausage 'Meat'balls Broccoli	12 Quinoa Fritters Creamy Smashed Potatoes Peas	13 Spinach Ricotta Meatballs with Marinara Orzo Cheesy Cauliflower
16 Arroz con Vegetales Seasoned Black Beans Cumin Carrot Disks	17 Cacio no Pepe Pasta White Beans with Tomato Turmeric Cauliflower	18 Lemon Garlic Halloumi & Chickpeas Quinoa Couscous Pilaf Greek Peas	19 Black Bean Sliders Brioche Roll Broccoli	20 Vegan Mushroom Meatballs Cornbread Green Beans Caramelized Onion BBQ Dip
23 Cheese Ravioli with Sage Butter Roasted Whipped Butternut Squash Broccoli	24 Baked Egg Fritter Creamy Smashed Potatoes Carrot Disks Banana Bread	25 Seitan Bulgogi Baby Pepper Rings Steamed Rice Sauteed Asian Veggies	26 Chickpea Bolognese Penne Green Beans	27 Chickpea Burgers Brioche Roll Peas
30 Tomato Mascarpone Sauce Penne Broccoli	31 Quinoa Fritters Creamy Smashed Potatoes Ratatouille	1	2	3

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March 2026

No Dairy/Egg Lunch

Monday	Tuesday	Wednesday	Thursday	Friday
2 Beef Tagliarini Kabocha Squash Broccoli	3 Roasted Chicken with Thyme & Porcini Vegan Roasted Whipped Sweet Potatoes Peas	4 Swedish Meatballs Gemelli Pasta Carrot Disks	5 Lemon Miso Pesto Pasta Cauliflower Ribollita	6 Chicken Breast Strips Marinara Dipping Sauce Orzo with Broccoli & Garlic
9 Vegan Kale Basil Pesto with Gemelli Tomato Basil Cannellini Beans Carrot Disks	10 Curried Chicken Steamed Rice Sauteed Asian Veggies	11 Tomato-y Focaccia Bites Turkey Sausage Meatballs Broccoli	12 Chicken Breast Strips Olive Oil Smashed Potatoes Peas	13 Beef Ricotta Meatballs with Marinara Orzo Cauliflower
16 Arroz con Pollo Seasoned Black Beans Cumin Carrot Disks	17 Vegan Kale Basil Pesto Pasta White Beans with Tomato Basil Turmeric Cauliflower	18 Souvlaki Chicken Quinoa Couscous Pilaf Greek Peas	19 Beef Sliders with Tomato Glaze Roll Broccoli	20 Turkey Meatballs Vegan Cornbread Green Beans
23 Lemon Miso Pesto Pasta Vegan Whipped Butternut Squash Broccoli	24 Roasted Chicken with Scallion & Capers Olive Oil Smashed Potatoes Carrot Disks	25 Beef Bulgogi Meatballs Steamed Rice Sauteed Asian Veggies	26 Turkey Bolognese Penne Green Beans	27 Garlic Chicken Burgers with Tomato Glaze Roll Peas
30 Penne Marinara Broccoli	31 Chicken Breast Strips Vegan Potato Leek Soup Ratatouille	1	2	3

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