



April 2026

Lunch

Monday	Tuesday	Wednesday	Thursday	Friday
30	31	1 Beef Stew Egg Noodles Buttered Parsnip & Peas	2 No School	3 No School
6 No School	7 No School	8 No School	9 No School	10 No School
13 No School	14 Tandoori Chicken Steamed Rice Turmeric Cauliflower & Peas	15 Cheesy Pizza Bites Turkey Sausage Meatballs Ratatouille	16 Chicken Cutlet Strips Creamy Smashed Potatoes Peas	17 Beef Ricotta Meatballs with Marinara Orzo Cheesy Cauliflower
20 Arroz con Pollo Seasoned Black Beans Cumin Carrot Disks	21 Gemelli with Fontina White Beans with Tomato Basil Turmeric Cauliflower	22 Turkey Kefta Couscous Quinoa Pilaf Veggie Curry	23 BBQ Chicken Corn Bread Peas & Carrots	24 No School
27 Marinara Penne Broccoli Parmesan Cup	28 Roasted Chicken with Thyme & Porcini Roasted Whipped Sweet Potatoes Buttered Parsnip & Peas	29 Beef Bulgogi Meatballs Steamed Rice Sautéed Asian Veggies	30 Toasted Cheddar Sandwich Ribollita Soup Carrot Disks	1

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



April 2026

Vegetarian

Monday	Tuesday	Wednesday	Thursday	Friday
30	31	1 Mushroom Stew Egg Noodles Buttered Parsnip & Peas	2 No School	3 No School
6 No School	7 No School	8 No School	9 No School	10 No School
13 No School	14 Tandoori Paneer & Chickpeas Steamed Rice Turmeric Cauliflower & Peas	15 Cheesy Pizza Bites Chickpea Sausage 'Meat'balls Ratatouille	16 Quinoa Fritters Creamy Smashed Potatoes Peas	17 Spinach Ricotta Meatballs with Marinara Orzo Cheesy Cauliflower
20 Arroz con Vegetales Seasoned Black Beans Cumin Carrot Disks	21 Gemelli with Fontina White Beans with Tomato Basil Turmeric Cauliflower	22 Lemon Garlic Halloumi & Chickpeas Couscous Quinoa Pilaf Veggie Curry	23 BBQ Tofu Strips Corn Bread Peas & Carrots	24 No School
27 Penne Marinara Broccoli Parmesan Cup	28 Baked Egg Fritter Roasted Whipped Sweet Potatoes Buttered Parsnip & Peas	29 Seitan Bulgogi Steamed Rice Sauteed Asian Veggies	30 Toasted Cheddar Sandwich Ribollita Soup Carrot Disks	1

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April 2026 No Dairy/Egg

Monday	Tuesday	Wednesday	Thursday	Friday
30	31	1 Beef Stew Gemmeli Pasta Parsnips & Peas	2 No School	3 No School
6 No School	7 No School	8 No School	9 No School	10 No School
13 No School	14 Tandoori Chicken Steamed Rice Turmeric Cauliflower & Peas	15 Tomato-y Focaccia Turkey Sausage Meatballs Ratatouille	16 Chicken Cutlet Strips Olive Oil Smashed Potatoes Peas	17 Beef Meatballs with Marinara Orzo Cauliflower
20 Granola Arroz con Pollo Seasoned Black Beans Cumin Carrot Disks	21 Lemon Miso Pesto Pasta White Beans with Tomato Basil Turmeric Cauliflower	22 Turkey Kefta Couscous Quinoa Pilaf Veggie Curry	23 BBQ Chicken Vegan Corn Bread Peas & Carrots	24 No School
27 Granola Marinara Penne Broccoli	28 Roasted Chicken with Thyme & Porcini Roasted Whipped Sweet Potatoes Parsnips & Peas	29 Beef Bulgogi Meatballs Steamed Rice Sauteed Asian Veggies	30 Toasted Sundried Tomato Pesto Tofu Sandwich Ribollita Soup Carrot Disks	1

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