



February 2026

Lunch

Monday	Tuesday	Wednesday	Thursday	Friday
2 Steamed Rice Thai Basil Chicken Sautéed Asian Veggies	3 Beef Ricotta Meatballs with Marinara Orzo Broccoli	4 Carrot Mac & Cheese Broccoli Buttered Kabocha Squash	5 Roasted Chicken with Scallion & Capers Creamy Smashed Potatoes Peas	6 Turkey Kubeh Patties Couscous Quinoa Pilaf Veggie Curry
9 Kale Basil Pesto with Gemelli Carrot Disks Tomato Basil Canellini Beans	10 Tandoori Chicken Steamed Rice Turmeric Cauliflower & Peas	11 Cheesy Pizza Bites Turkey Sausage Meatballs Broccoli	12 Pulled Beef Egg Noodles Buttered Parsnips	13 No School
16 No School	17 No School	18 No School	19 No School	20 No School
23 Turkey Meatballs in Marinara Ditalini Pasta Cheesy Cauliflower	24 BBQ Miso Chicken Steamed Rice Sautéed Asian Veggies	25 Beef Sliders with Tomato Glaze Brioche Roll Peas	26 Scallion Chicken Cutlet Strips Creamy Smashed Potatoes Ratatouille	27 Toasted Cheddar Sandwiches Creamy Tomato Soup Broccoli

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



February 2026

Vegetarian Lunch

Monday	Tuesday	Wednesday	Thursday	Friday
2 Thai Curry Tofu Cubes Steamed Rice Sautéed Asian Veggies	3 Spinach Ricotta Meatballs with Marinara Orzo Broccoli	4 Carrot Mac & Cheese Broccoli Buttered Kabocha Squash	5 Baked Egg Fritters Creamy Smashed Potatoes Peas	6 Vegan Mushroom Kefta Patties Couscous Quinoa Pilaf Veggie Curry
9 Kale Basil Pesto with Gemelli Carrot Disks Tomato Basil Canellini Beans	10 Tandoori Paneer Steamed Rice Turmeric Cauliflower & Peas	11 Cheesy Pizza Bites Vegan Mushroom Meatballs Broccoli	12 Mushroom Stew Egg Noodles Buttered Parsnips	13 No School
16 No School	17 No School	18 No School	19 No School	20 No School
23 Ditalini Pasta Marinara Cheesy Cauliflower	24 BBQ Tofu Strips Steamed Rice Sautéed Asian Veggies	25 Blackbean Sliders with Tomato Glaze Brioche Roll Peas	26 Quinoa Fritter Creamy Smashed Potatoes Ratatouille	27 Toasted Cheddar Sandwiches Creamy Tomato Soup Broccoli

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February 2026

Dairy/Egg-Free Lunch

Monday	Tuesday	Wednesday	Thursday	Friday
2 Thai Basil Chicken Steamed Rice Sauteed Asian Veggies	3 Beef Meatballs with Marinara Orzo Broccoli	4 Lemon Miso Pesto Pasta Cauliflower Steamed Kabocha Squash	5 Roasted Chicken with Scallion & Capers Olive Oil Smashed Potatoes Peas	6 Turkey Kubeh Patties Couscous Quinoa Pilaf Vegan Veggie Curry
9 Vegan Kale Basil Pesto with Gemelli Carrot Disks Tomato Basil Cannellini Beans	10 Curried Chicken Steamed Rice Turmeric Cauliflower & Peas	11 Tomato-y Foccacia Turkey Sausage Meatballs Broccoli	12 Pulled Braised Beef Gemelli Pasta Steamed Parsnips	13 No School
16 No School	17 No School	18 No School	19 No School	20 No School
23 Turkey Meatballs in Marinara Ditalini Pasta Cauliflower	24 BBQ Miso Chicken Steamed Rice Sauteed Asian Veggies	25 Beef Sliders with Tomato Glaze Roll Peas	26 Chicken Breast Strips Olive Oil Smashed Potatoes Ratatouille	27 Toasted Tofu Sandwich with Sundried Tomato Pesto Vegan Tomato Soup Broccoli

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