








WEEK OF: Mar 31- April 4, April 21-25, May 12-16, June 2-6

LAUREMONT SCHOOL		Monday	Tuesday	Wednesday	Thursday	Friday	
Lunch - WEEK 2	<b>Featuring:</b>			<b>Noodle</b>			<b>Fun Day Friday</b>
	<b>Main</b>	Chicken Tandoori Naan Wrap with Minted Yoghurt and Garlic Peas	Linguine Asparagus, Peas, Lemon and Parmesan Aioli and Panko Coated Roasted Cauliflower	Pork Shoulder Char Sui Bao with Carrot and Red Onion Slaw and Hoisin Bok Choy	Halal Chicken Cacciatore with Pesto, Green Onions Orzotto, Lemon Zest Green Beans	Hand Stretched Beef Tex Mex Pizza with Steamed Sweet Chili Glazed Broccoli	
	<b>Veggie Option</b>	Tandoori Paneer Wrap 	Linguine Asparagus, Peas, Lemon and Parmesan Aioli 	Tofu Katsu Bao Bun 	Breaded Eggplant, Marinara, Mozzarella and Basil	Hand Stretched Peppers, Tomato, Beans, Cheese and Cilantro Pizza	
	<b>Fun Addition</b>	Curry Oven-Baked Fries	Garlic, Parsley and Cheese Knot	Matcha Ginger Cookies	Homemade Lemon Ricotta Muffins 	Hand Stretched 4 Cheese Pizza	
	<b>Sandwich</b>	Salmon Spread with Tomato Cucumbers and Spinach on White 	Turkey Croque Monsieur on Sourdough	Teriyaki Chicken, Rice Noodles, Cucumbers and Peppers Wrap 	Roast Beef, Cheddar on Rye	Canadian Peameal Bacon, Tomato, Lettuce BLT Multigrain	
	<b>Salad</b>	Plant Forward Creations Composed Daily					
		Kachumber Salad	Strawberry, Pumpkin Seed and Mixed Greens Salad	Mango, Peppers, Cucumber, Mint, Onions and Cilantro Salad 	Radicchio, Mixed Greens, Olives, Red Onions and Parsley Leaves Salad	Crispy Tortilla Salad with Snap Peas, Jalapeno, Cilantro and Avocados	
	<b>Soup</b>	Hand Crafted One Meat One Vegetarian, From Scratch, Every Day					

\*Allergen Note: We are a peanut and nut aware kitchen. Please speak directly to our trained Manager/Chef in regards to any special food considerations and Allergies.  
 \*No Gluten\* items may come in cross-contamination with wheat during preparation.