


























LAUREMONT SCHOOL		Monday	Tuesday	Wednesday	Thursday	Friday	
Lunch - WEEK 3	<b>Featuring:</b>				<b>Classic Comfort</b>	<b>Fun Day Friday</b>	
	<b>Main</b>	 Chicken Taco with Seasoned Brown Rice and Avocado Aji Verde and Corn and Pineapple Salsa	 Miso Butter and Panko Crusted Haddock, Garlic & Red Thai Sweet Potato Mash, Garlic Soy Bok Choy	 Halal Chicken & Beef Meatball, Arrabbiata Sauce, Fettucine Pasta and Roasted Baby Carrots	 Pork Kalbi Riblets with Gochujang BBQ Sauce, Sticky Rice and Sesame Green Beans	 Jalapeno Sauce Thunder Crunch Chicken Sandwich with Caesar Salad	
	<b>Veggie Option</b>	 Potato Kati Taco	 Yellow Thai Pineapple Tofu Curry	 Chickpea and Lentil Ball Arrabbiata	 Kalbi Style Tofu Stir-fry	 Veggie Burger with Smoked Tomato Remoulade Sauce	
	<b>Fun Addition</b>	 Caramel Sauce Churros	 Oven Baked Chicken Gyozas with Chili Soy Sauce	 Garlic and Herb Toast	 Black Sesame and Chocolate Mochi Muffins	 Potato Wedges with Smoked Cheddar Cheese Sauce	
	<b>Sandwich</b>	 Lime, Avocado, Green Onions and Peppers Egg Salad on Multigrain	 Chicken Caesar Wrap	 Salami, Arugula, Tomato, Buffalo Mozzarella and Olive Oil Ciabatta	 Togerashi Tuna Salad, Lettuce and Diced Tomatoes Wrap	 Grilled Vegetables, Goat Cheese and Basil Pesto on Multigrain	
	<b>Salad</b>	Plant Forward Creations Composed Daily					
		 Spiced Carrot, Cilantro and Limes Salad	 Hummus and Pita Bar	 Edamame Beans, Arugula, Mint and Shaved Asparagus Salad	 Romaine Salad with Cucumbers, Tomatoes, and Ginger Carrot Dressing	 Creamy Coleslaw	
	<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.