










WEEK OF: Nov 11-15, Dec 2-6, Jan 7-10, Jan 27-31, Feb 17-21,

 <b>LAUREMONT SCHOOL</b>		Monday	Tuesday	Wednesday	Thursday	Friday	
<b>Lunch - WEEK 1</b>	<b>Featuring:</b>			<i>Classic Comfort</i>	<i>Noodle</i>	<i>Fun Day Friday</i>	
	<b>Main</b>	Always have gluten free option available 					
		Lemon Garlic Thyme Chicken, Roasted Potatoes and Green Beans	Baked Potato with Beef Chili and Honey Roasted Baby Carrots	Butter Chicken and Basmati Rice with Roasted Turmeric Cauliflower	Pork Sausage Orecchiette with Arugula, Feta, Roasted Cherry Tomatoes and Grilled Corn	Shrimp Fried Rice with Broccoli	
	<b>Veggie Option</b>	 Vegetable Ratatouille with White Navy Beans	Vegetable Chili Potatoes and Honey Roasted Baby Carrots	 Butter Chickpeas	Black Bean, Feta, Arugula, Tomato Orecchiette	Tofu and Mushroom Fried Rice	
	<b>Fun Addition</b>	Herb De Provence Butter Baguette	Potato and Scallion Roll	Fresh Soft Naan	Honey Cocoa Powder Donut Holes	Egg Rolls with Sweet Chili Sauce	
	<b>Sandwich</b>	 Caprese Baguette	Mortadella on Portuguese Bun, Fresh Mozzarella, Sundried Tomatoes and Basil	 Curry Chicken Melt on Multigrain	Cajun Chicken, Cabbage and Carrots Wrap	Grilled Cheese	
	<b>Salad</b>	<b>Plant Based Creations Composed Daily</b>					
		Baby Spinach and Mandarin Orange Salad, Candied Pumpkin Seeds and Lemon Dressing	Traditional Greek Salad	Roasted Curried Potatoes and Chickpea Salad	Mixed Greens with Croutons, Red Onion, Cherry Tomato and Sliced Pepperoncini	Crunchy Cilantro, Cabbage and Corn Slaw	
	<b>Soup</b>	<b>Hand Crafted One Meat One Vegetarian, From Scratch, Every Day</b>					

\*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.