

February 2019 - (Click Here for Snack Menu)

Monday	Tuesday	Wednesday	Thursday	Friday
<p>January 28</p> <p><u>Lunch:</u> Non Veg Option: Penne Pasta with Turkey Marinara Sauce Veg Option: Tempeh Marinara Sauce Garlic Bread Sautéed Broccoli Kiwi Citrus Salad</p>	<p>January 29</p> <p><u>Lunch:</u> Bean and Cheese Burritos with Fresh Salsa Spanish Brown Rice Garden Salad with Lime Vinaigrette Oatmeal Raisin Cookie</p>	<p>January 30</p> <p><u>Lunch:</u> Non Veg Option: Turkey Sloppy Joe's Veg Option: Tempeh Sloppy Joe's Roasted Red Potatoes Creamed Corn Bananas with Dark Chocolate Drizzle</p>	<p>January 31</p> <p><u>Lunch:</u> Non Veg Option: Orange Chicken Veg Option: Orange Tempeh Brown Rice with Mushrooms and Kale Stir Fried Vegetables Coconut Pudding</p>	<p>February 1</p> <p><u>Lunch:</u> Sunbutter and Jam Sandwiches Organic Potato Chips Fresh Seasonal Veggies with Homemade Ranch Chocolate Chip Cookie</p>
<p>February 4</p> <p><u>Lunch:</u> Yellow Thai Curry with Potatoes, Onions and Tofu White Rice Roasted Brussels Sprouts Pineapple and Banana Salad</p>	<p>February 5</p> <p><u>Lunch:</u> Non Veg Option: Pasta with Sautéed Garlic Alfredo Cream Sauce, Fresh Veggies and Chicken Veg Option: Pasta with Sautéed Garlic Alfredo Cream Sauce and Fresh Veggies Garlic Pita Bread with Bruschetta Sautéed Broccoli Homemade Chocolate Pudding</p>	<p>February 6</p> <p><u>Lunch:</u> Red Chili Cheese and Veggie Enchiladas Cilantro Lime Quinoa Tortilla Chips with Fresh Guacamole Citrus Salad</p>	<p>February 7</p> <p><u>Lunch:</u> Non Veg Option: Turkey Burgers Veg Option: Veggie Burgers Facedown Potatoes with Ranch Dressing Cole Slaw Orange Sugar Cookie</p>	<p>February 8</p> <p><u>Lunch:</u> Homemade Mac and Cheese Corn Muffins Garden Salad Homemade Cinnamon Applesauce</p>

<p>February 11</p> <p><u>Lunch:</u> Baked Spinach and Cheese Ravioli with Marinara Sauce Sliced Tomatoes with Mozzarella and Basil Steamed Kale Salad Fresh Seasonal Fruit Salad</p>	<p>February 12</p> <p><u>Lunch:</u> Non Veg Option: Honey Sriracha Chicken Veg Option: Honey Sriracha Tempeh Vegetable Fried Rice Romaine Salad with Fresh Vegetables and Homemade Dressing Mango Smoothie</p>	<p>February 13</p> <p><u>Lunch:</u> Black Bean Tacos with Fresh Salsa and Cheese Spanish Tumeric Rice Calabacitas Chocolate Chip Cookie</p>	<p>February 14</p> <p><u>Lunch:</u> Non Veg Option: Turkey Corn Dog Muffins Veg Option: Veggie Corn Dog Muffins Pasta Salad with Peppers and Cheese Seasoned Edamame Carrot Cake Muffins with Cream Cheese Frosting</p>	<p>February 15</p> <p><u>Lunch:</u> Grilled Cheese Tomato Soup Fresh Seasonal Veggies with Ranch Dressing Brownie Bites</p>
<p>February 18</p> <p>President's Day</p> <p>Childcare Day</p>	<p>February 19</p> <p><u>Lunch:</u> Cheese Pizza Sautéed Broccoli and Cauliflower Garden Salad with Honey Mustard Dressing Apples with Homemade Caramel Sauce</p>	<p>February 20</p> <p><u>Lunch:</u> Non Veg Option: Chicken Fajitas with Soft Corn Tortillas Veg Option: Tempeh Fajitas with Soft Corn Tortillas Black Beans Tortilla Chips with Fresh Salsa Citrus Salad with Honey Mint Dressing</p>	<p>February 21</p> <p><u>Lunch:</u> Corn Chowder Garlic Cheese Bread Caesar Salad with Homemade Croutons and Vegan Caesar Dressing Pear Crisp</p>	<p>February 22</p> <p><u>Lunch:</u> Non Veg Option: Chicken Nuggets Veg Option: Tofu Nuggets Baby Red Potatoes Sautéed Baby Carrots Oatmeal Raisin Cookie</p>

**Gluten free, dairy free and vegan substitutions made as needed.*