

# LUNCH

Menu items subject to change based on availability. We always offer options for known dietary restrictions. An alternative hot meal, sandwiches, salad, soups, fruit, and beverages also served daily.

## MARCH 2019

 CATHERINE COOK SCHOOL

Contact Kate, your on-site manager, at [ccookschool@handcutfoods.com](mailto:ccookschool@handcutfoods.com)

Monday		Tuesday		Wednesday		Thursday		Friday	
4	Beef & Snap Peas Green Beans Brown Rice Pineapple	5	Turkey Meatloaf or Vegetable Fritters Garlic Bread Peas & Carrots Lemon Snowball Cookie	6	BBQ Chicken Mashed Potatoes Broccoli Sautéed Apples with Whipped Cream	7	Braised Italian Beef Sandwich or Vegetarian Stuffed Bell Pepper Zucchini Cinnamon French Toast Cake	8	Cheese Pizza Pepperoni Pizza Vegetable Pizza Mixed Vegetables Fruit Salad
11	Chicken Tinga Tacos or Vegetarian Tacos Mexican Rice Mixed Vegetables Grapes	12	Honey-Baked Ham Mashed Potatoes Broccoli Chocolate Chip Cookie	13	Chicken Alfredo Pasta Vegetarian Alfredo Pasta Green Beans Vanilla Greek Yogurt & Granola	14	<b>HAPPY PI DAY</b>  Turkey Vindaloo Chickpea Vindaloo Snap Peas Brown Rice Apple <b>Pie</b> Square	15	<b>HAPPY ST. PATRICK'S DAY</b>  Hamburger or Veggie Burger French Fries Broccoli Fruit Salad
18	Sweet & Sour Chicken or Tofu Stir-Fried Rice Edamame Orange Wedges	19	Herb-Roasted Chicken or Tofu Mixed Vegetables Chocolate Crinkle Cookie	20	Beef Meatballs or Vegetarian "Meat"balls Pasta with Marinara Steamed Carrots Banana Cake	21	Baked Ham or Baked Tofu Mashed Sweet Potatoes Roasted Cauliflower Rice Pudding with Cinnamon Sugar	22	No Service
25	No Service	26	No Service	27	No Service	28	No Service	29	No Service

HANDCUT FOODS