

FOOD& March 2024

Kitchen Service Lunch Menu

* Please notify the k	itchen manager and Foo	d Service office of any st	rudent allergies. Menu is	s subject to change*
MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Icon Key: No Dairy, or Dairy Free Optional Halal Ingredients Vegetarian Item Contains Pork		March 3		Featured Salad Option: Chef Choice Salad Pizza Selection Includes: Veggie Pizza or Pepperoni with Side Salad
4	5	6	7	8
Three Cheese Pasta	Professional Development Day	Brunch for Lunch Pancakes 🕡	Herb Roasted Chicken with a Roll	Featured Salad Option: Chicken Caesar Pizza Selection Includes:
Steamed Carrots Garlic Greenbeans	No School	Scrambled Eggs Roasted Potatoes	Mixed Veggies Maple Roast Squash	
11	12	13- Early Release Day	3.14	with Side Salad 15
Chicken and Rice	Burger Bar: Beef 🔕	Chicken or Chickpea	Pi Day!	Featured Salad Option:
Soup 🕲	Cheese, or Veggie 🕠	Biryani with Rice	Sheppard's Pie	South West Salad Pizza Selection Includes:
Cheese-y Toast	Lettuce and Tomato	Warm Dinner Roll	Mixed Veggies	Personal Cheese
Baby Carrots	Sweet Potato Wedges	Cucumber Coins	Corn Bread	e or Pepperoni
Cucumber Coins	Steamed Corn			with Side Salad
18	19	20	21	22
♡ Grilled Cheese	V Chili & Cheese Nacho Bowl	Sausage or Egg and () Cheese Sandwich	Orange Chicken or Tofu with Rice	Featured Salad Option: Chef Choice Salad Pizza Selection Includes:
Tomato & Basil Soup	Lettuce and Tomato	Roasted Potatoes	Steamed Broccoli	Veggie Pizza
Cucumber Salad	Steamed Corn	Orange Wedges	Steamed Carrots	or Pepperoni with Side Salad
25	26	27	28	29
Burrito Bowl Bar Chicken or Bean	Meatball or Beanball Sub O	Sarbeque Chicken Or Tofu Corn Bread	Baked Fresh Fish Fillet	Good Friday
Brown Rice Cowboy Black Beans Red Pepper Corn	Steamed Broccoli Steamed Carrots	Apple-Cabbage Slaw Potato Wedges	Herbed Rice Steamed Broccoli Baby Carrots	No School



Celebrate NATIONAL NUTRITION MONTH with us! This year we are focusing on not just the food that goes into our bodies, but the *food system* as a whole!

We help our food system by sourcing and purchasing local produce from our friends at Boston Food Hub, halal poultry from Mayflower poultry, and fresh caught fish from Red's Best located right on Boston Harbor.

Students help the food system everyday in the cafeteria by reducing food waste, using Share Tables, and composting food scraps.

The composted food scraps from our kitchens and cafeterias are collected by the Department of Public Works and turned into a form of clean energy called biogas.

We can all play a part in continuing to create a more sustainable food system!

Lunch Menu Meal Alternates

All Vegetarian, Offered Daily

Peanut Butter and Jelly Sandwich Yogurt with Graham Crackers Cheese Sandwich

comes with choice of fruit or vegetable sides