Winter Lunch Menu Week 1

Monday

Italy

Tuesday

Wednesday

Thursday

Friday

America

Canada

Greece

Italy

Meat Lasagna with Small Pasta Shapes Whole Wheat Garlic Bread Garden Salad/Homemade Italian Dressing **Apples** Carrot Sticks Celery Sticks Milk

Chicken Nuggets (White meat only) Homemade Roast Potatoes Whole Wheat Bread Oranges Carrot Sticks, Celery Sticks, Broccoli Florets Milk

Grilled Fish Fillet (Creamy Sundried Tomato Sauce on side) Rice with Vegetables Garden Salad with Homemade Dressing Carrot Sticks, Celery Sticks Fresh Fruit Milk

Chicken Souvlaki/ Tzatziki Sauce Greek Rice Whole Wheat Greek Pita Canteloupe and/or Honeydew Melon Carrot Sticks, Celery Sticks, Green Beans Milk

Italian Wedding Soup With Mini Meatballs And Pasta Jumbo Whole Wheat Cheese Breadsticks Pears Carrot Sticks, Celery Sticks, Cucumber Slices Milk

Modifications will be made for Toddlers. Fresh Vegetables will be steamed and we will not serve vegetables such as celery which poses a chocking hazard. This will be substituted with choices such as cucumber, zucchini or peppers.

MAIN COURSE LUNCH SUBSTITUTIONS

Vegetarian

Sauce Made with Textured Vegetable Protein

Halal:

Sauce Made with Halal

Meat

No Dairy:

Soya Cheese

Gluten-Free:

Brown Rice Pasta

Vegetarian

Vegetarian Soya Nuggets

Halal:

Halal Chicken Nuggets

No Dairy:

N/A

Gluten-Free:

Roast Chicken Drumstick

Vegetarian

Stir Fry Soya Strips and Vegetables

Halal:

N/A

No Dairy:

N/A

Gluten-Free:

N/A

Vegetarian

Soya "Chicken" Strips

Halal:

Halal Chicken Souvlaki

No Dairy:

N/A

Gluten-Free:

N/A

Vegetarian

Vegetable Soup with Tofu **Pieces**

Halal:

Halal Meatballs

No Dairy:

N/A

Gluten-Free:

Soup made with Brown Rice Pasta and Gluten Free Meatballs

^{*}We only use Zabiha Certified Halal meat and meat products from companies such as AL-Safa, Crescent and Maple Lodge Halal.

^{*} We only use Rennet-Free cheese in all our preparations.

Winter Lunch Menu Week 4

Monday

Italy

Tuesday



Wednesday



Thursday



Friday



Penne Pasta with Italian
Turkey Sausage in
Homemade Tomato Sauce
Baby Field Greens Salad/
Homemade Citrus
Vinagrette
Bananas
Carrot Sticks
CelerySticks
Milk

Chicken and Vegeable
Fajitas/Tortillas
Tomao anc Corn Rice
Homemade Salsa
Apples
Carrots Sticks
Celery Sticks
Broccoli Florets
Milk

Spaghetti with Meat Sauce Caesar Salad Pears Carrot Sticks Celery Sticks Milk

Tandoori Chicken
Basmati Rice Pulao with
Vegetables
Whole Wheat Naan
Oranges
Carrot Sticks
Celery Sticks
Cauliflower Florets
Milk

Meatball Subs in Whole
Wheat Pita Pockets
Shredded Cheese
Orzo Salad with
Vegetables and Vegetables
Canteloupes and/or
Honeydew Melon
Carrot Sticks
Celery Sticks, Zuccini
Rounds
Milk

Modifications will be made for Toddlers. Fresh Vegetables will be steamed and we will not serve vegetables such as celery which poses a chocking hazard. This will be substituted with choices such as cucumber, zucchini or peppers.

MAIN COURSE LUNCH SUBSTITUTIONS

Vegetarian

Penne Pasta in Tomato Sauce with Tofu Pieces

Halal:

Penne Pasta in Halal Meat Sauce

No Dairy:

N/A

Gluten-Free:

Brown Rice Penne with Italian Turkey Sausage

Vegetarian

Soya Mock "Chicken" Strips

Halal:

Halal Chicken Strips

No Dairy:

N/A

Gluten-Free:

Corn Tortillas

Vegetarian

Sauce made with Textured Vegetable Protein

Halal:

Halal Ground Beef Sauce

No Dairy:

N/A

Gluten-Free:

Brown Rice Spaghetti

Vegetarian

Tandoori Tofu

Halal:

Halal Chicken

No Dairy:

Chicken Roasted with Tandoori Seasoning only

Gluten-Free:

N/A

Vegetarian

"Meatballs" made with textured Vegetable Protein

Halal:

Halal Meatballs

No Dairy:

N/A

Gluten-Free:

Brown Rice Pasta and Gluten Free Meatballs

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Winter Lunch Menu Week 2

Monday

Canada

Tuesday



Wednesday



Thursday



Friday



Macaroni and Cheese Three Beans Salad Apples Carrot Sticks, Celery Sticks, Green Beans Milk Ginger Chicken Cantonese Noodles with Vegetables Oranges Carrot Sticks, Celery Sticks, Snow Peas Milk Soft Beef Tacos (Condiments: Cheese, Salsa, Shredded Lettuce.) Rice With Black Beans Cantelopes and/or Honeydew Melon Carrot Sticks Celery Sticks Green Peppers Milk BBQ Chicken
Corn on the Cob
Whole Wheat Rolls
Bananas
Carrot Sticks, Celery
Sticks, Broccoli Florets
Milk

Orzo Salad with Vegetables and Chick Peas Chicken Noodle Soup Pears Carrot Sticks Celery Sticks Pepper Slices Milk

Modifications will be made for Toddlers. Fresh Vegetables will be steamed and we will not serve vegetables such as celery which poses a chocking hazard. This will be substituted with choices such as cucumber, zucchini or peppers.

MAIN COURSE LUNCH SUBSTITUTIONS

Vegetarian

N/A

Halal:

N/A

No Dairy:

Macaroni and Meat Sauce

Gluten-Free:

Brown Rice Macaroni

Vegetarian

Ginger Tofu

Halal:

Halal Chicken

No Dairy:

N/A

Gluten-Free:

Noodles replaced with rice

Vegetarian

Taco filling made with Textured Vegetable Protein

Halal:

Halal Ground Beef

No Dairy:

N/A

Gluten-Free:

Corn Tortilla

Vegetarian

Soya Mock "Chicken"

Halal:

Halal Chicken

No Dairy:

N/A

Gluten-Free:

N/A

Vegetarian

Vegetable Soup with Tofu Pieces

Halal:

Vegetarian Minestone Soup with Beans

No Dairy:

N/A

Gluten-Free:

Gluten Free Bread Cheddar Cheese Sandwiches and Soup made with Brown Rice Pasta

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Winter Lunch Menu Week 3

Monday

Italy

Tuesday

America

Wednesday

Thursday

Friday





Jamaica



Chicken Meatballs in **Tomato Sauce** Whole Wheat Rotini Garden Salad/Homemade French Dressing Oranges Carrot Sticks Celery Sticks Milk

Ouarter Pounder Hamburger Whole Wheat Buns Homemade Oven Roasted Potato Wedges Bananas Carrot Sticks, Celery Sticks, Broccoli Florets Milk

Butter Chicken Cumin Rice Pilaf Whole Wheat Naan Apples Carrot Sticks, Celery Sticks, Green Beans Milk

Jerk Chicken Rice and Pigeon Peas Tropical Coleslaw with Pineapple Fresh Carrot Sticks Celery Sticks Honeydew and/or Canteloupes Melon Milk

All Natural, No Preservatives. No Nitrates Deli Turkey Slices on Whole Wheat Baguette Vegetarian Minestrone Soup Pears Carrot Sticks, Celery Sticks, Cucumber Slices Milk

Modifications will be made for Toddlers. Fresh Vegetables will be steamed and we will not serve vegetables such as celery which poses a chocking hazard. This will be substituted with choices such as cucumber, zucchini or peppers.

MAIN COURSE LUNCH SUBSTITUTIONS

Vegetarian

Meatballs made with Textured Vegetable **Proteins**

Halal:

Halal Meatballs

No Dairy:

N/A

Gluten-Free:

Brown Rice Pasta

Vegetarian

Veggie Burger

Halal:

Halal Burger

No Dairy:

N/A

Gluten-Free:

N/A

Vegetarian

Tofu Pieces in Tomato & Cream Sauce

Halal:

Halal Chicken

No Dairy:

Chicken Peices in Tomato Sauce

Gluten-Free:

N/A

Vegetarian

Vegetable and Soya Strips Stir Fry

Halal:

N/A

No Dairy:

N/A

Gluten-Free:

N/A

No Fish:

Chicken and Vegetable Stir

Frv

Vegetarian

Soya Cheese Sandwich

Halal:

N/A

No Dairy:

N/A

Gluten-Free:

All Natural Tuckey Sandwiches on Gluten Free Bread

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