

LUNCH

Menu items subject to change based on availability. Though not all listed, we always offer options for known dietary restrictions. An alternative meal, salad, soup, milk, and fruit-based dessert also served daily.

MARCH 2019

Roycemore School

Contact Michelle, your on-site manager, at roycemore@handcutfoods.com

Monday		Tuesday		Wednesday		Thursday		Friday	
4	Orange-Miso Beef or Tofu Sweet Chili Green Beans Pan-Fried Ramen Noodles	5	Turkey Meatloaf or Lentil-Stuffed Portobello Mashed Potatoes Peas & Carrots	6	Cornflake-Crusted Chicken or Tofu Roasted Corn Shredded Kale Slaw	7	Braised Italian Beef Sandwich or Veggie & Farro Stuffed Pepper Sautéed Zucchini & Cherry Tomatoes	8	Hot Dog or Veggie Dog Tater Tots Blanched Sugar Snap Peas
11	Chicken Tinga Tacos or Chorizo Seitan Tacos Cilantro-Lime Roasted Carrots Arroz Roja Cheese & Sour Cream Mild Salsa Roja	12	Beef Stew or Seitan Stew Mashed Potatoes Buttermilk Biscuits	13	Chicken Parmesan Italian Seitan Stuffed Pepper Penne with Oil & Garlic Roasted Green Beans	14	HAPPY PI DAY Soy-Ginger Turkey or Tofu Roasted Baby Bok Choy Sweet Chili Rice Noodles	15	HAPPY ST. PATRICK'S DAY Corned Beef or Corned Seitan Roasted Red Potatoes Roasted Carrots
18	Korean Bibimbop with Ground Turkey or Tofu Shredded Carrots & Cabbage Edamame Soy Sauce & Cilantro Steamed White Rice	19	BREAKFAST DAY (3RD TUESDAY)	20	Swedish Meatballs or Swedish-Style Veggie Fritters Egg Noodles Peas & Carrots	21	Honey-Glazed Ham or Edamame Cakes Tri-Colored Cauliflower Mashed Sweet Potatoes	22	Beef or Veggie Sliders Pasta Salad Blanched Broccoli
25	No Service	26	No Service	27	No Service	28	No Service	29	No Service

HANDCUT FOODS