



Hillel Day School Menu February 2019

				Friday 2/1 <u>Lunch</u> Soup: Cream of Mushroom Pulled Chicken Sliders Roasted Sweet Potato Steamed Cauliflower
Monday 2/4 <u>Lunch</u> Soup: Matzo Ball Baked Ziti Green Beans Fresh Baked Cookies	Tuesday 2/5 <u>Lunch</u> Soup: Egg Drop Fish Sticks or Teriyaki Salmon Sweet Chili Vegetables Jasmine Rice Fresh Baked Cookies	Wednesday 2/6 <u>Lunch</u> Soup: Tortilla Beef Tacos Spanish Rice Roasted Corn	Thursday 2/7 <u>Lunch</u> Soup: Tomato Grilled Cheese Roasted Broccoli Fresh Baked Cookies	Friday 2/8 <u>Lunch</u> Soup: Miso Teriyaki Chicken Stir Fry Vegetables Jasmin Rice
Monday 2/11 <u>Lunch</u> Soup: Minestrone Baked Mac & Cheese Garlic Green Beans Fresh Baked Cookie	Tuesday 2/12 <u>Breakfast For Lunch</u> Oatmeal Scrambled Eggs Waffles Hash Browns	Wednesday 2/13 <u>Lunch</u> Soup: Chicken Noodle Beef Sliders Roasted Potatoes Sunshine Blend Vegetables	Thursday 2/14 <u>Lunch</u> Soup: Vegetable Cheese Pizza Roasted Broccoli Fresh Baked Cookies	Friday 2/15 <u>Lunch</u> Soup: Beef Barley Chicken Strips Roasted Potatoes Squash Medley Fresh Baked Cookies
Monday 2/18 <u>No Service</u>	Tuesday 2/19 <u>No Service</u>	Wednesday 2/20 <u>No Service</u>	Thursday 2/21 <u>No Service</u>	Friday 2/22 <u>No Service</u>
Monday 2/25 <u>Lunch</u> Soup: Sweet Potato Spaghetti w/Marinara Green Beans Bread Stick	Tuesday 2/26 <u>Lunch</u> Soup: Split Pea Nachos Salsa and Guacamole Black Beans Churros	Wednesday 2/27 <u>Lunch</u> Soup: Chicken Noodle Hot Dogs Roasted Potatoes Honey Glazed Carrots	Thursday 2/28 <u>Lunch</u> Soup: Tomato Grilled Cheese Roasted Broccoli Fresh Baked Cookies	

Daily Offerings

HILLEL DAY SCHOOL LUNCH PROGRAM ONLY.

Rotating salad bar with fresh seasonal vegetables and house made dressings. Composed salad. Fresh seasonal fruit. Gluten free bread. Gluten free pasta. Egg salad, Sun butter & jelly sandwiches.

DAIRY DAYS: Cheese Sandwiches. Low fat yogurt. Dried fruit granola. Tuna salad. Skim & 2% milk.

MEAT DAYS: Deli meat sandwiches.

Please feel free to speak with the Chef Manager to discuss alternative preparation styles.