



ELMWOOD SCHOOL

Elmwood Bistro - February 2019

Monday	Tuesday	Wednesday	Thursday	Friday
4 Cheese tortellini with butternut squash, baby spinach and brown butter sauce and a choice of Caesar or garden salad	5 Roasted chicken legs with rice and lentil pilaf and salad bar	6 Pulled pork quesadilla with Mexican rice and garden salad	7 Grilled cheese filled with cheddar cheese and a choice of creamy tomato soup or salad bar	8 Cheeseburger made with O'Brien Farms local beef, macaroni salad and Caesar salad
11 Creamy mac n' cheese made with local St. Albert's cheese and a choice of Caesar or garden salad	12 Chicken pot pie with creamy mash potatoes and salad bar	13 Beef chili made with O'Brien Farms local beef, organic mixed beans and topped with cheddar cheese and garden salad	14 Sandwich Day! Choice of chicken, roast pork or vegetarian with a choice of soup or salad bar	15 HOLIDAY
18 HOLIDAY	19 Vegetarian bolognese sauce with penne pasta and a choice of Caesar or garden salad	20 Roasted chicken legs with chow mein noodles, mixed vegetables and garden salad	21 Grilled cheese filled with cheddar cheese and a choice of creamy tomato soup or salad bar	22 Pizza Day! Homemade cheese pizza or Hawaiian pizza with Caesar salad
25 Organic whole wheat pasta with mixed vegetable tomato sauce and salad bar	26 Turkey sausages with buttered potatoes and garden salad	27 Pulled chicken tostada with organic black beans, cheddar cheese, salsa, plain yogurt and garden salad	31 Sandwich Day! Choice of chicken, roast pork or vegetarian with a choice of soup or salad	March 1 Poutine style baked potato with St. Albert's cheese curds, homemade beef gravy and Caesar salad