



MONDAY 02/03/2026

Soup

Roasted Sweet Potato & Spinach Leaves

Main

Beef Meatballs

Vegan

Vegan Moqueca

Raw Salads

Sweet corn; Cucumber; Carrot; Tomato; Red Onion; Mixed Leaves

Sides

Penne Pasta & Roasted Potatoes

Stemed Broccoli

Roasted Corn

Dessert

Fruit Cups & Yogurt w/ Homemade Granola

FOR ALLERGEN INFORMATION PLEASE SPEAK TO A MEMBER OF THE TEAM.



TUESDAY 03/03/2026

Soup

Cream of Carrots

Main

Grilled Telapia

Vegan

Butternut Risotto

Composed Salads

Quinoa w/ Roasted Butternutt & Fresh Herbs

Caesar Salad

Raw Salads

Sweet corn; Cucumber; Carrot; Tomato; Red Onion; Mixed Leaves

Sides

Gratinated Mash Potatoes

Roasted Pumpkin

Garden peas & Spinch

Dessert

Fruit Cups

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WEDNESDAY 04/03/2026

Soup

Chicken Canja

Main

Chicken Lo-Mein

Vegan

Mushroom & Leek Casserole

Raw Salads

Sweet corn; Cucumber; Carrot; Tomato; Red Onion; Mixed Leaves

Sides

Steamed Rice

Roasted Cauliflower

Caramelized Carrots

Dessert

Fruit Cups & Yogurt w/ Honey

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THURSDAY 05/03/2026

Soup

Sweet Potato & Carrots

Main

Fish Tacos

Vegan

Vegan Paella w/ Tofu & Roasted Peppers

Raw Salads

Sweet corn; Cucumber; Carrot; Tomato; Red Onion; Mixed Leaves

Sides

**Roasted Sweet Potatoes
Roasted Seasonal Vegetables
Steamed Green Beans**

Dessert

Fruit Cups

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FRIDAY 06/03/2026

**Soup
Broccoli**

**Main
Pulled Turkey**

**Vegan
Feta Cheese & Peppers Tortilla**

**Raw Salads
Sweet corn; Cucumber; Carrot; Tomato; Red Onion; Mixed Leaves**

**Sides
Coriande Rice
Roasted Root Vegetables
Wilted Green & Peppers**

**Dessert
Mango Mousse & Fruit Cups**

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