Trinity-Pawling School

Menu for Week of 10/31/2026

Managed by CulinArt Group, the Dining Hall is open Sunday – Saturday
Mon., Tues., Thu. & Friday: Breakfast: 7:15 – 8:20am | Lunch: 11AM – 1:00PM | Dinner: 5pm – 7PM
Wednesday: Breakfast: 7:15 – 8:20AM | Lunch: 11AM – 1:00PM | Dinner: 5 – 7PM
Saturday: Breakfast: 7:15 – 8:45AM | Lunch: 11AM – 1:00PM | Dinner: 5 – 7PM
Sunday: Brunch: 11AM– 12:30PM| Dinner: 5 – 6:30PM
Food Service Director: Jason Swartz | Phone: (845) 855-4950 | Email: JSwartz@culinartinc.com

MAKE THE CHOICE THAT'S RIGHT FOR YOU. EW EAT WELL LS LOCALLY SOURCED V VEGETARIAN VG VEGAN P+ PLANT-CENTRIC

SUN	WAKIN' UP	**Scrambled Eggs, French Toast, Bacon, Sausage Gravy,**	
	BRUNCH ENTRÉE	**Roast Pork Loin**	
	SIDES	**Waffle Bar**	
	SALAD		
DINNER	DINNER ENTRÉE	**Nonna's Meatballs**	**Tortellini Alla Beef**
	VEGETARIAN ENTRÉE	**Stuffed Peppers w/ Rice and Black Beans** V	
	STARCH	**Bread Sticks** V	
	SAUCE	**Marinara**	
	SOUP	**Italian Wedding Soup**	
	VEGETABLE	**Balsamic Roasted Vegetables** V	
MON	WAKIN' UP	**Scrambled Eggs, Sausage Patty, Hash Brown Patty**	
	LUNCH ENTRÉE	**Buffalo Chicken Wraps**	
	SIDES	**Cheesy Potato Wedges** V	**Roasted Green Beans** V
	SALAD	**Available**	
DINNER	DINNER ENTRÉE	**Beef Barbacoa Rice Bowl**	**Jerk Spiced Pork Roast**
	VEGETARIAN ENTRÉE	**Cilantro Lime Brown Rice & Spicy Black Bean** V VG	
	STARCH	**Caribbean Red Beans & Rice** V	
	CONCEPT CORNER	**Tortilla Chips w/ Salsa**	
	SOUP	**White Bean Escarole Soup** V	
	VEGETABLE	**Peas & Carrots** V VG	
TUES	WAKIN' UP	**Fried Eggs, Bacon, Breakfast Potato, Strawberry Shortcake French Toast, Sausage, Egg, Cheese, Kaiser Roll**	
	LUNCH ENTRÉE	**Beef & Broccoli**	
	SIDES	**Jasmine Rice** V	**Steamed Bok Choy** VG V
	SALAD	**Salad Bar**	
DINNER	DINNER ENTRÉE	**Lacquered Chicken Breast**	**Beef Yakisoba**
	VEGETARIAN ENTRÉE	**Quinoa Stuffed Pepper** V	
	STARCH	**Jasmine Rice** V	
	CONCEPT CORNER	**Neapolitan Mac N Cheese** V	
	SOUP	**Turkey Orzo Soup**	
	VEGETABLE	**Roasted Green Beans** V VG	
WED	WAKIN' UP	**Scrambled Eggs, Sausage Links, Tater Tots, Waffles**	
	LUNCH ENTRÉE	**Chicken Parmesan Hero**	**Roast Beef French Dip**
	SIDES	**French Fries** V	**Steamed Vegetable Medley** V VG
	SALAD	**Salad available**	
DINNER	DINNER ENTRÉE	**Balsamic Braised Pork**	**Roast Turkey Breast**
	VEGETARIAN ENTRÉE	**Greek Grain Bowl** V VG	
	STARCH	**Spanish Rice** V	
	CONCEPT CORNER	**Cuban Panini**	

CULINART GROUP
INNOVATIVE DINING SOLUTIONS

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	SOUP	**Sofrito Black Bean Soup** V	
	VEGETABLE	**Grilled Mexican Corn** V VG	
THURS	WAKIN' UP	**Scrambled Eggs, Bacon, Home fries, Waffles, Quiche**	
	LUNCH ENTRÉE	**Pork Carnitas**	
	SIDES	**White Rice** V	**Steamed Broccoli** VG V
	SALAD	**Salad Bar** V	
DINNER	DINNER ENTRÉE	**Creamy Penne Mezzi w/ Pork Sausage**	**Smoked BBQ chicken**
	VEGETARIAN ENTRÉE	**Portobello & Green Bean Ragout** VG V	
	STARCH	**Classic Risotto** V	
	CONCEPT CORNER	**Poutine** V	
	SOUP	**Spicy Beef Cabbage Soup**	
	VEGETABLE	**Steamed Spinach** V VG	
FRI	WAKIN' UP	**Scrambled Eggs, Canadian Bacon, Home Fries, Blue Berry Pancakes**	
	LUNCH ENTRÉE	**Chicken Piccata**	
	SIDES	**Linguine** V	**Roasted Zucchini** V VG
	SALAD	**Available**	
DINNER	DINNER ENTRÉE	**Monster Eyeball Sub**	**Witch Fingers**
	VEGETARIAN ENTRÉE	**Stuffed Zucchini** V VG	
	STARCH	**Breakfast Potatoes Casserole** V	
	CONCEPT CORNER	**Trick or Treat Pancakes**	
	SOUP	**Witches Brew**	
	VEGETABLE	**Halloween Ghost Strawberries** V VG	
SAT	WAKIN' UP	**Scrambled Eggs w/ Cheese, Sausage Links, Home fries, French Toast, Greek Scrambled**	
	Lunch	**Gyro Beef or Chicken**	**Waffle Fries**
	SIDES	**Waffle Fries** V	**Vegetable Medley** V VG
	SALAD	**Available**	
DINNER	DINNER ENTRÉE	**Baked Ziti W/ Beef Meat Sauce**	**Apricot Glazed Chicken**
	VEGETARIAN ENTRÉE	**Southwestern Bean and Tomato Stew** V	
	STARCH	**Garlic Bread** V	
	SAUCE	**Marinara** V	
	SOUP	**Tomato w/ Fresh Basil Soup** V VG	
	VEGETABLE	**Sautéed Vegetable Medley** V VG	

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