





Hathaway Brown Prime Menu

Week 3
September 4 - 8, 2017

Menu subject to change without notice due to availability and unforeseen circumstances

	Monday 4 th	Tuesday 5 th	Wednesday 6 th	Thursday 7 th	Friday 8 th
 Gluten Free Meals Available upon Special Request.	..	Cheese Ravioli with Marinara Peas and Carrots Garlic Bread Fresh Cut Watermelon	Scratch Made Whole Wheat Buttermilk Pancakes Turkey Sausage Hard Boiled Eggs Fresh Cut Cantaloupe	Pizza Day with House Made Dough and Sauce! Cheese Pizza Pepperoni Pizza Steamed Cauliflower and Carrots Fresh Cut Honeydew Peach Cobbler	House Made Macaroni and Cheese with Local Cheddar Shredded Chicken Topper Fresh Trimmed Green Beans Fresh Cut Fruit
		Side Bar: Spinach Salad with Strawberries, Mandarin Oranges and Raspberry Vinaigrette	Side Bar: Yogurt Bar with Toppings	Side Bar: Caesar Salad With House Made Croutons and Caesar Dressing	Side Bar: Toss Green Salad with Tomato, Carrots and Ranch
 Our Turkey is Roasted in-house Daily without Hormones or Preservatives.	Offered Daily Roasted Turkey, Assorted Cheeses, Variety of Salads, Grains and Salad Toppings Water, Hormone-Free 2% & Skim Milk Organic 2% Milk				
 Gluten Free Meals Available upon Special Request.		AM Snack: Raisin Bread	AM Snack: Applesauce Cup	AM Snack: Grape Clusters	AM Snack: Apples and Cheese Sticks
Please discuss any food allergy issues concerning your child with Resident Director, Nick Keck 216-320-8084	No child will be discriminated against because of race, color, national origin, age or disability. If you believe you have been discriminated against, write to the Department of Agriculture, Washington, D.C. 20250			 Fresh <small>THE FAMILY DIFFERENCE IN HOSPITALITY SERVICES</small>	