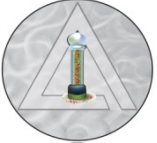




Hathaway Brown Prime Menu

Week 3
February 4 - 8, 2019

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

	Monday 4th	Tuesday 5th	Wednesday 6th	Thursday 7th	Friday 8th
 Gluten Free Meals Available upon Special Request.	Roasted Seasoned Chicken Breast Or Roasted Tofu with Creamy Miso Dressing Steamed Brown Rice Steamed Carrots Fresh Cut Watermelon	House Pulled Chicken Philly Sandwich with Blended Mozzarella Or House Made Beet Burger Steak Fries Steamed Vegetable Medley Red and Green Grapes	Pizza Day with House Made Dough and Sauce! Cheese Pizza Pepperoni Pizza Or Scratch Made Green Pea Fritters Capri Blended Vegetables Fresh Cut Pineapple	Fajita Chicken Bowl Or Seasoned Cauliflower Bowl Refried Beans Steamed Corn Steamed Brown Rice Fresh Cut Orange Slices	House Made Whole Wheat French Toast With Local Maple Syrup Scrambled Eggs Turkey Sausage Patty Oven Baked Hash Brown Triangle Fresh Cut Fruit
	Side Bar: Spinach Salad with Strawberries, Mandarin Oranges and Dressing	Side Bar: Caesar Salad With House Made Croutons and Caesar Dressing	Side Bar: Toss Green Salad with Tomato, Carrots and Ranch	Side Bar: Caesar Salad With House Made Croutons and Caesar Dressing	Side Bar: Yogurt Bar with Toppings
	Offered Daily Roasted Turkey, Assorted Cheeses, Variety of Salads, Grains and Salad Toppings Water, Hormone-Free 2% & Skim Milk Organic 2% Milk				
	PM Snack: Crackers and Cheese Sticks	PM Snack: Applesauce Cup	PM Snack: Grape Clusters	PM Snack: Apples and Cheese Sticks	PM Snack: Clementines
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			