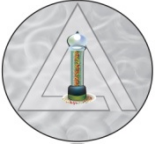





Hathaway Brown Prime Menu

Week 3
March 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.	Cheese Ravioli with Marinara Or Roasted Cauliflower Fritter Peas and Carrots Garlic Bread Slice Fresh Cut Honeydew Melon	Chicken Nuggets Or Roasted Seasoned Crispy Paneer with Choice of Sides Steamed Green Beans Fresh Cut Watermelon	Oven Roasted Thai Chile Chicken Breast Or Oven Roasted Seasoned Tofu Steamed Brown Rice Steamed Broccoli Fresh Cut Orange Slices	Pizza Day with House Made Dough and Sauce! Cheese Pizza Pepperoni Pizza Or House Made Himalayan Red Rice and Black Bean Burgers German Blended Vegetables Fresh Cut Pineapple	Crispy Baked Cod Nuggets! Or Zoodles with Sautéed Spinach, Artichokes and Sun Dried Tomatoes Smashed Sweet Potatoes Steamed Capri Vegetables 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: Applesauce Cup	PM Snack: Crackers and Cheese Sticks	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		 THE FAMILY DIFFERENCE IN HOSPITALITY SERVICES	