

## **CHEF'S MENU**

## PLANT BASED

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
29 APR	30 APR	01 MAY	02 MAY	03 MAY
		Vegetable and Wok Noodles Cucumber Salad, Fresh Seasonal Fruit	<b>Plant Based Lasagna</b> Green Salad, Fresh Seasonal Fruit	<b>No Lunch</b> Snack Only
<b>O6 MAY</b> <b>Plant Based Pizza</b> Vegan Caesar Salad, Fresh Seasonal Fruit	O7 MAY Roasted Breaded Vegetables Steamed Rice, Winter Salad, Fresh Seasonal Fruit	<b>O8 MAY</b> Vegetable Pasta Bolognese Vegan Caesar Salad with Croutons, Fresh Seasonal Fruit	<b>09 MAY</b> Thai Plant - Meatballs with Ginger Miso Sauce Rice, Garden Salad, Fresh Seasonal Fruit	10 MAY No Lunch Snack Only
13 MAY Macaroni and Tomato Sauce Green Salad, Fresh Seasonal Fruit	14 MAY Roasted Vegetable Medley Potato Wedges, Arbor Fresh Salad, Fresh Seasonal Fruit	<b>15 MAY</b> Veggie Burger Sliders Potato Salad, Fresh Seasonal Fruit	16 MAY Japanese Assorted Yakitori Steamed Rice, Japanese Salad, Fresh Seasonal Fruit	<b>17 MAY</b> No Lunch Snack Only
20 MAY Vegan Pasta Alfredo with Garden Vegetables Garden Salad, Fresh Seasonal Fruit	21 MAY Plant Based Curry with Brown Basmati Rice Fresh Seasonal Fruit	22 MAY Baked Breaded Veggie Fingers Roasted Potatoes, Green Salad, Fresh Seasonal Fruit	23 MAY Plant Based Kofta with Pita Bread Carrot Salad, Fresh Seasonal Fruit	24 MAY No Lunch Snack Only

## THE FARMHOUSE AT ARBOR / LUNCH MENU / 2024 / MAY

27 MAY	28 MAY	29 MAY	30 MAY	31 MAY
Fusilli with Summer Veggie Puree	Vegan Kebab with Pita Bread	<b>Vegan Shepherd's Pie</b> Garden Salad, Fresh	Sweet and Sour Vegetables with Rice	<b>No Lunch</b> Snack Only
Caesar Salad with Croutons, Fresh Seasonal Fruit	Vegan Yogurt Dipping Sauce, Mixed Green Salad, Fresh Seasonal Fruit	Seasonal Fruit	Green Salad, Fresh Seasonal Fruit	