

VEGETARIAN MENU

Our meals are prepared freshly in our kitchen. You will receive a collection of the following foods every week.

BREAKFAST | 1 PER WEEK

Breakfast offerings will be one of the following per week.

Southwestern Omelette

Vegetable Fritatta

French Toast

Blueberry Pancake

LUNCH | 5 PER WEEK

Our lunch offerings are a combination of soups and salads, and are served with rolls.

SOUPS | 3 PER WEEK

Cuban Black Bean

Cannellini Bean and Barley

Puree of Mushroom

Caramelized Onion

Curried Red Beet

Smokey Three Bean

Split Pea

Coconut Curry

Curried Carrot

Puree of Parsnip

White Bean and Corn

Pureed Spinach

SALADS | 2 PER WEEK

Basil Macaroni Salad

Green Quinoa Salad

Farro & Beet Salad

Bulgur Wheat & Lentil Salad

Couscous Salad with Mint & Sumac

Roasted Chickpea Salad with Kale

Brown Rice & Edamame Salad

Black Lentil Herb Salad

All of our meals are



We are a shellfish / nut free kitchen. Our meals may contain wheat, eggs, soy, fish, dairy and sesame.





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DINNER ENTREES | 5 PER WEEK

All entrees are heart healthy, low in sodium, and include a protein, grain and vegetable. Entrees may vary.

Chickpea Curry

Black and White Bean Stew

Vegetable Burger with Salsa

Garbanzos Guisados

Seasonal Vegetable Stir Fry

Beet and Spinach Stew

Local Vegetable Stew

Vegan Vegetable Casserole Stuffed Pepper with Curry

Pasta Quinoa Bowl

Seasonal Vegetable Stew

Vegetable Gumbo

Quinoa Corn Cakes

Stuffed Portabello Mushroom

Mushroom Barley Burger

Smoky Lentil Stew

Vegetable Burger with Pasta

Mushroom Risotto

Pasta Primavera

Butternut Squash Risotto

DESSERTS

We serve two freshly baked in house cookies per week, along with mixed fruit cups. You will also receive a personalized birthday cake every year!











