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.


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

| Suban Black Bean | Cannellini Bean <br> and Barley | Puree of Mushroom |
| :---: | :---: | :---: | :---: |
| Caramelized Onion | Curried Red Beet |  |
| Split Pea | Coconut Curry |  |
| Puree of Parsnip | White Bean <br> and Corn | Curried Carrot |

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

Chickpea Curry

Garbanzos Guisados

Local Vegetable Stew

Quinoa Corn Cakes

Smoky Lentil Stew

Pasta Primavera

Black and White Bean Stew

Seasonal Vegetable Stir Fry

Vegan Vegetable
Casserole

Seasonal Vegetable Stew

Stuffed Portabello
Mushroom

Vegetable Burger with Pasta

Beet and Spinach Stew

Stuffed Pepper with Curry

Vegetable Gumbo

Mushroom Barley Burger

## Butternut Squash Risotto

D E S S ERTS
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!


Sustainability wild-caught fish | grass-fed beef | single-origin spices of our products antibiotic-free chicken | herbs grown on our rooftop garden

