



DAILY CHEF'S SPECIAL

★ meal components are served separate ★

MONDAY

- Entree** Basil Chicken Pasta (milk) or Basil Tofu Pasta (soy, milk)
mixed peppers and onion
pasta (gluten, wheat)
- Dessert** Vegan Brownies (gluten, wheat, soy)

TUESDAY

- Entree** Ground Turkey Nachos (soy)
refried beans, cheese (milk)
corn tortilla chips, shredded lettuce, fresh salsa
- Dessert** Churros (egg, gluten, wheat, soy, milk)

WEDNESDAY

- Entree** BBQ Chicken or BBQ Tofu (soy)
herb roasted potatoes
blistered garlic green beans
- Dessert** Rice Krispie Treat (milk, pork - gelatin)

THURSDAY

- Entree** Stir-Fry Beef (soy) or Stir-Fry Tofu (soy)
stir-fry vegetables
jasmine rice
- Dessert** Chocolate Chip Cookies (gluten, wheat, egg, milk, soy)

FRIDAY

- Entree** Beef Hotdogs or Veggie Hotdogs (gluten, wheat, soy)
classic bun (gluten, wheat)
vegetable crudite, potato chips
- Dessert** Fresh Watermelon

AVAILABLE EVERYDAY



Crudite Vegetables



Whole Fruit



Handcut Food's kitchen is nut-aware.

We do not work with nuts and make every effort to avoid using ingredients produced in facilities that use nuts. For other Top 9 Food Allergens and known community allergens, we follow best practices to avoid cross contamination during production. Although our kitchens are allergy-aware, they are not allergy free. If you have questions related to food allergies please reach out directly to our Registered Dietitian at nutrition@handcutfoods.com.