



DAILY CHEF'S SPECIAL

★ meal components are served separate ★

MONDAY

- Entree** Beef Bolognese or Soy Crumble Bolognese (soy)
mixed vegetables
pasta (gluten, wheat)
- Dessert** Blondies (gluten, wheat, egg, milk, soy)

TUESDAY

- Entree** Chicken Tinga or Tofu Tinga (soy)
flour tortilla (gluten, wheat)
shredded cheese, shredded lettuce, fresh salsa
- Dessert** Sugar Cookies (egg, gluten, wheat, soy, milk)

WEDNESDAY

- Entree** Grilled Herb Chicken or Grilled Herb Tofu (soy)
classic bun (gluten, wheat)
roasted vegetables, mixed green salad
- Dessert** Vegan Banana Cake (gluten, wheat, soy)

THURSDAY

- Entree** Teriyaki Chicken or Teriyaki Tofu (soy)
roasted peppers, roasted broccoli
jasmine rice
- Dessert** Assorted Flavored Danish (gluten, wheat, egg, milk, soy)

FRIDAY

- Entree** Beef Burgers or Veggie Burgers (gluten, wheat, soy)
classic bun (gluten, wheat)
vegetable crudite, potato chips
- Dessert** Italian Ice Cups

AVAILABLE EVERYDAY



Crudite Vegetables



Whole Fruit

HCF

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.