



DAILY CHEF'S SPECIAL

★ meal components are served separate ★

MONDAY

Entree **Chicken or Tofu Pesto Pasta**

Pasta (Gluten, Wheat) with grilled chicken or tofu (Soy), pesto (Milk, Pepitas), roasted bell peppers and onions, and mixed green salad

Dessert **Whole Fruit**

TUESDAY

Entree **Ground Turkey or Vegetarian Bean Nachos**

with corn tortilla chips, cheese sauce (Milk), shredded lettuce, and salsa

Dessert **Whole Fruit**

WEDNESDAY

Entree **BBQ Chicken or BBQ Tofu (Soy) Sandwich**

on a classic bun (Gluten, Wheat) with roasted green beans, and mixed green salad

Dessert **Whole Fruit**

THURSDAY

Entree **Stir-fry Beef (Soy) or Tofu (Soy)**

with stir-fry vegetables and jasmine rice

Dessert **Whole Fruit**

FRIDAY

Entree **All Beef Hot Dog or Veggie Hot Dog (Gluten, Soy, Wheat)**

on a classic bun (Gluten, Wheat) with vegetable crudite and potato chips

Dessert **Whole Fruit**

*2% milk and dessert are offered daily

HandCut Foods develops innovative food service and dining programs that pair wholesome, made-from-scratch nutritious meals together with highly responsive, customizable service. We are a diverse team of industry professionals and passionate food advocates that take pride in serving healthy, restaurant-caliber meals

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.