

LUNCH

June 10-14

Summer at Latin

MONDAY

Spaghetti w/ Bolognese Sauce (G)*
Garden Vegetable Bolognese (G,S)*
Roasted Seasonal Vegetables
Fruit Salad

TUESDAY

Roasted Chicken
Roasted Tofu (S)
Mixed Green Salad
Macaroni & Cheese (D, G)*
Chocolate Chip Cookie (D,E,G,S)*

WEDNESDAY

Turkey & Cheese Melt (D, G)*
Grilled Cheese (D, G)*
Cucumber & Tomato Salad
Cinnamon Apples w/Whipped Cream (D)

THURSDAY

Chicken Quesadillas (G, D)*
Cheese & Bean Quesadillas (G, D)*
Corn & Black Bean Salad
Brownie (D, E, G, S)*

FRIDAY

Beef Burgers (G)*
Black Bean Burgers (G)*
Vegetable Crudites
Homemade Potato Chips
Watermelon Wedges

**Lent-friendly protein will be available behind the line for those who request it*

HandCut Menu Planning

HandCut Foods takes pride in menus that contain a variety of **seasonal items** and **locally sourced products**. Look at our menus over a week and you will find different proteins, a variety of starches and seasonal vegetables.

We strive to find the proper balance between approachable menus while gently introducing foods that may not be as familiar. When introducing new items, we understand that they need to be paired with approachable, familiar items, so as to make sure that there are always plenty of options for the students at each meal.

HandCut Foods is also dedicated to creating menus that are globally inspired. Throughout one week you may find Mexican-, American-, Chinese-, French- and German-inspired lunches, embracing the backgrounds of the communities we serve, as well as reflecting the diversity that is found in our city of Chicago.



HANDCUT FOODS

Contact us at latin@handcutfoods.com
handcutfoods.com/portal Client code: 59

Our kitchen is nut-aware, which means we do not work with nuts or ingredients produced in facilities that use nuts. For other top 8 allergens and known community allergens, we follow best practices to avoid cross contamination during production. Allergy-friendly alternatives are available every day.