



DAILY CHEF'S SPECIAL

★ meal components are served separate ★

MONDAY

Entree **Pasta (Gluten, Wheat) with Beef or Lentil Ragout**
roasted carrots and mixed green salad

Dessert **Whole Fruit**

TUESDAY

Entree **Chicken or Tofu (Soy) Tinga Tacos**
on flour tortillas (Gluten, Wheat) with shredded lettuce, and fresh salsa

Dessert **Whole Fruit**

WEDNESDAY

Entree **Chicken or Tofu (Soy) Pesto (Milk, Pepitas) Sandwich (Gluten, Wheat)**
with green beans, and mixed green salad

Dessert **Whole Fruit**

THURSDAY

Entree **Teriyaki Chicken (Soy) or Tofu (Soy)**
with roasted peppers, roasted broccoli, and jasmine rice

Dessert **Whole Fruit**

FRIDAY

Entree **All Beef Burger or Veggie Burger**
with food on a classic bun (Gluten, Wheat), vegetable crudite, and potato chips

Dessert **Whole Fruit**

*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

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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.