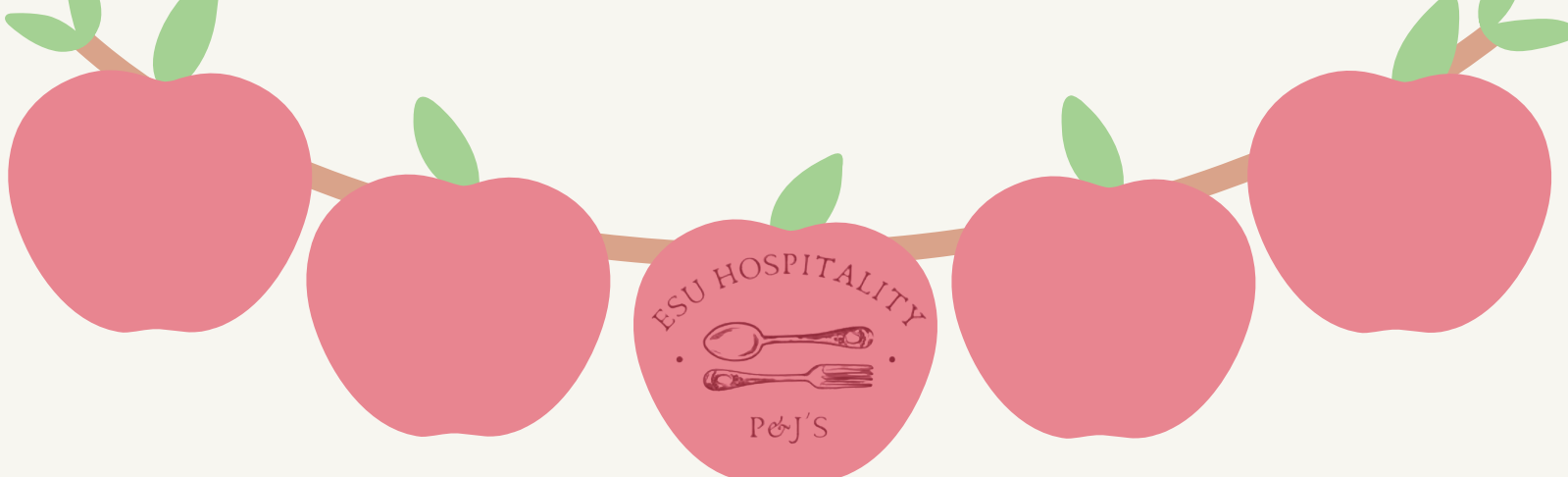




GOURMET SCHOOL LUNCH

OCTOBER 16, 2025

APPETIZERS

Roasted tomato bisque (Veg)

Vegetable slaw with citrus dressing (Veg, GF)

*Shaved brussels sprouts and apple salad
with maple & miso vinaigrette (V, GF)*

DESSERT

Chocolate rum pot de crème (Veg)

Brown butter peanut butter cookies (Veg)

Cinnamon apple crisp (Veg)

ENTREE



Gruyere & prosciutto grilled cheese

Crispy chicken paillards with sauce Robert

Banh-Mi style pulled pork sliders

Beer-battered cod with remoulade sauce

Homemade Bolognese with rigatoni

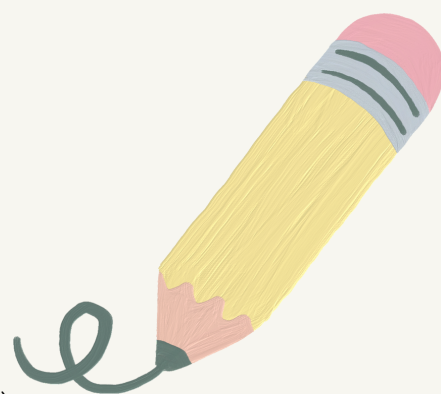
Root vegetable and red lentil cottage pie (V)

Four cheese béchamel macaroni with lobster

Potato Gratin Dauphinoise (Veg)

Steamed haricot verts amandine (Veg)

Flatbread with fresh mozzarella & cherry tomatoes and hazelnut pesto (Veg)



PRICES

Adult: \$15

ESU Student: \$13

Under 12: \$10

Under 4: Free

Vegan- (V) Vegetarian - (Veg) Gluten Free - (GF))