



Soups of the Week

February 9th - February 13th

Monday

Beef Chili – Smoky twist on a favorite.

Hlelem – Tunisian Vegetable & Bean – Spiced North African comfort.

Allergens: wheat, soy

Tuesday

Spring Pasta Fagioli – Tomato broth with beans & pasta.

Allergens: wheat

Mexican Style Tortilla Soup – Bold broth with southwest spices.

Allergens: milk

Wednesday

Mushroom Bisque – Creamy, earthy mushroom soup.

Allergens: milk

Split Pea (plant-based) – Simple, hearty, and vegan.

Thursday

Thai Pumpkin – Smooth pumpkin with a hint of spice.

Amaranth & Chickpea with Pesto – Nutty grains with pesto swirl.

Allergens: tree nuts, wheat

Friday

Hearty Southwestern Grain – Nutty grains, bold southwest spices.

Tomato Soup – Creamy tomato classic.

Allergens: milk, wheat





Soups of the Week

February 16th February 20th

Monday

Savory Chicken Stew – Warm, homestyle, hearty.

Bacon & Corn Chowder – Creamy, smoky corn chowder.

Allergens: milk, wheat, soy

Tuesday

Italian Wedding Soup – Broth with meatballs, greens & pasta.

Allergens: wheat

Creamy Broccoli & Cheddar – Cheesy, rich, veggie-packed.

Allergens: milk, wheat, soy

Wednesday

Beef Garden Vegetable Orzo – Garden veggies with beef & pasta.

Allergens: wheat

Butternut Squash Bisque – Creamy, smooth, lightly sweet.

Allergens: milk

Thursday

Mushroom Bisque – Creamy & savory mushroom soup.

Allergens: milk

New England Clam Chowder – Classic creamy seafood chowder.

Allergens: milk, shellfish, wheat, soy

Friday

Chicken Noodle Soup – Classic broth with tender noodles.

Allergens: wheat

Wild Mushroom & Barley Soup – Earthy mushroom & grain blend.

Allergens: wheat

