## **MASSEY-VANIER HIGH SCHOOL**



			MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	
	WEEK 1	Aug. 19 Sep. 16 Oct. 14 Nov. 11 Dec09 Jan. 20 Feb. 17 Mar. 17 Apr. 14 May 12 June 09	Cream of Mushroom Soup Vegetarian Curry <sup>1</sup> (C. Gguen, sec. 3) BBQ Chicken Drumstick Parsley Rice Green Beans Green Salad and Red Cabbage	Vegetable Soup Fish Burger Pork Souvlaki Buttered Carrots Garlic and Oregano Roasted Potatoes Spinach Salad	Cream of Carrot Soup Coral Lentil Balls <sup>1</sup> (A. Mehdi Benzaid, sec. 1) Mashed Potatoes Chicken Pot Pie Green Peas Chef's Salad	Chicken and Rice Soup Tofu and Spinach Lasagna <sup>1</sup> (D. Paquet, sec. 1) Korean Veal Patty Buttered noodles Sauteed Vegetable Caesar Salad	Cream of Vegetable Soup Pulled Tofu Sandwich <sup>1</sup> (M. Lapierre, sec. 2) Portuguese Chicken Herb Rice Mixed Vegetable Creamy Coleslaw	Menu of the day price
SCHOOL YEAR 2024-2025	WEEK 2	Aug. 26 Sep. 23 Oct. 21 Nov. 18 Dec. 16 Jan. 27 Feb. 24 Mar. 24 Apr. 21 May 19 June 16	Cream of Sweet Potato Broccoli and Cheese Frittata Swedish Beef Meatballs Rice and Barley Pilaf Baked Zucchini Spring Salad	Beef and Barley Soup North African-style Falafel and Couscous <sup>1</sup> (V. Landié-Maheux, 6 <sup>e</sup> année) Butter Chicken Naan Bread Steamed Broccoli Fattoush Salad	Chicken and Noodle Soup Florentine Fish Roulade Green Lentils with Herbs of Provence Italian Pita California-style Vegetable Caesar Salad	Cream of Cauliflower Soup Bean and Broccoli Pasta <sup>1</sup> (J. Bissonnette, sec. 4) Chicken Parmesan Butter Pasta Green Beans with Pesto Spinach and Carrot Salad	Minestrone Soup Mac and Cheese Sweet and Sour Pork Parsley Mashed Potatoes Asian Vegetable Stir-Fry Mixed Salad	- Soup - Main course - Milk - and dessert <u>\$6.75</u>
	WEEK 3	Sep. 02 Sep. 30 Oct. 28 Nov. 25 Jan. 06 Feb. 03 Mar. 03 Mar. 31 Apr. 28 May 26	Onion Soup Lentil Pasta <sup>1</sup> (N. Haltigin, sec. 1) Teriyaki Chicken Rice Noodle Bistro Vegetable Mix Caesar Salad	Cream of Tomato Soup Nordic Shrimp Hoagie Mustard and Honey Pork Rosemary Roasted Baby Potatoes Broccoli and Cauliflower Green Salad	Cream of Carrot and Ginger Soup Vegetarian Chili Tortilla Chips Turkey Burger Corn and Red Peppers Green Cabbage Salad	Vegetable Soup Pasta Primavera with Vegetable <sup>1</sup> (N. Odongui-Bonnard, CE1) Shepherd's Pie Carrots sauteed with Cumin Chef's Salad	Green Lentil Soup with Curry Omelette Pizza Tandoori Chicken Potatoes with Montreal Spices Sesame Green Beans Carrot Salad	<b>Herac</b>
	WEEK 4	Sep. 09 Oct. 07 Nov. 04 Dec. 02 Jan. 13 Feb. 10 Mar. 10 Apr. 07 May 05 June 02	Cream of Chicken Soup Fish Bruschetta Lyonnaise Hamburger Steak Mashed Potatoes Peas and Carrots Red Cabbage Salad	Tomato and Macaroni Soup Vegetarian Fricassée <sup>1</sup> (L. Goguen, sec. 5) Chicken Fingers Spicy Roasted Potatoes Sautéed Green Zucchini Spring Salad	Parmentier Soup with Fresh Basil Tofu Fried Rice Meat Burrito Autumn Vegetable Mix Chef's Salad	Pea Soup Tortellini, Rosé Sauce Quiche Lorraine Grilled Broccoli with Garlic Caesar Salad	Farmer's Market Soup Tuna Casserole Red Curry Chicken with Mango Basmati Rice Carrot and Edamame Asian Salad	
* Plate registered with the Aliments du Québec au menu. / Contains 50% more ingredients of certified Quebec origin. Menus are subject to change according to the season (the identified dishes/products may be modified depending on the availability of supplies when preparing the recipes.)								
	** Dishes part of our vegetarian offer. 2 <sup>1</sup> Dish from the winning student of the vegetarian recipe competition in partnersh						ership with Lab 22.	