

GOOD FOOD LUNCH PROGRAM

Washington Waldorf School's in-house lunch program aligns with and supports our values, community, and curriculum, as well as our students' learning and development at every age.

The menu is designed to appeal to a wide range of palates. Repeated exposure (through a two-week menu rotation), and dining with peers who are all enjoying the same food together, encourages children to eat this wholesome, nutritious food!

MENU						
WEEK 1			WEEK 2			
MON	Grilled Cheese, Tomato Soup, Crudite and Dip		MON	Bean Chili with Cheese, Rice and Tortilla Chips		
TUE	Lentil Shepherd's Pie, Glazed Carrots		TUE	Twice Baked Barley and Cheddar Stuffed Sweet Potato with Salad		
WED	Cheese Pizza, Blanched Broccoli and "Caesar" Salad		WED	Cheese Pizza, Blanched Broccoli and "Caesar" Salad		
THU	Coconut Chickpea Curry, Roasted Potatoes with Peas, Rice and Raita		THU	Bean & Cheese Burrito, Pico de Gallo and Coleslaw		
FRI	Pasta Ragu (Beef and Vegan) and Salad		FRI	Mac & Cheese with Applesauce and Veggie		

FALL SEMESTER LUNCH COST			
Children's Garden	\$357		
Lower & High School (C1-12)	\$459		

PRICING
 Cost covers lunch five days/week for the fall semester (9/30-12/19) Lunch will be billed monthly, with tuition
Semester price accounts for occasional absences due to illness and/or class trips
Walk up, day-of price is \$11

MENU & KITCHEN DETAILS

- We strive to use **organic & biodynamic** ingredients whenever possible
- We offer **vegetarian**, **vegan**, **gluten-free**, **and dairy-free** versions of every meal, and we make best efforts to avoid cross-contamination. We aim to accommodate all allergies; if you have special concerns or questions about dietary restrictions or allergies, please contact **goodfood@washingtonwaldorf.org**
- The kitchen is led by Chef Eron Picus (Chef/Kitchen Manager), Serafina Orobello (Sous Chef), Laura Chacón (Prep Cook), and Jesse Travis (Kitchen Administrator)

SIGN UP FOR LUNCH TODAY!