## Ethos Vegetarian Menu-August 2022

A suggested donation of $\$ 2.00$ is requested for each meal.
Calories and sodium for the total meal, including milk and margarine are listed at the bottom of each day.
Milligrams of sodium (NA+) are listed next to each item.
Any item with more than 500 mg is considered a higher sodium item and is identified with an $\left(^{*}\right)$ asterisk.
Milk $=125 \mathrm{mg}$ sodium Margarine $=30 \mathrm{mg}$ sodium
All nutrition information was provided by City Fresh Foods
To cancel a meal please call (617) 477-6606 by 9am the previous day . Menu subject to change.

| Monday 8/1 | Tuesday 8/2 |  |  | Wednesday 8/3 |  | Thursday 8/4 |  | Friday 8/5 |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Vegetarian Meatloaf w/ Gravy <br> Mashed Potatoes <br> Tuscan Vegetables <br> Whole Grain Cornbread Chocolate Pudding | $\begin{gathered} \frac{N A+}{443} \\ 113 \\ 31 \\ 90 \\ 135 \end{gathered}$ | Unstuffed Roasted Pepper Bowl w/ Lentils \& Rice Carrots Wheat Bread Fruit | $\begin{gathered} \mathrm{NA}+ \\ \hline 504 \\ 28 \\ 32 \\ 135 \\ 0 \end{gathered}$ | Veggie Fritters w/ Herb Aioli Vegetable Rice Pilaf Kale \& Peppers Wheat Roll Fruit | $\begin{gathered} \frac{\mathrm{NA}+}{368} \\ 31 \\ 14 \\ 135 \\ 0 \end{gathered}$ | Swedish Meatballs (Vegetarian) <br> Egg Noodles <br> Brussel Sprouts <br> Wheat Roll <br> Shortbread Cookie | $\begin{gathered} \frac{\mathrm{NA}+}{428} \\ 5 \\ 23 \\ 135 \\ 150 \end{gathered}$ | BBQ Tofu <br> Baked Beans Zucchini \& Squash Wheat Bread Fruit | $\begin{gathered} \frac{N A+}{523} \\ 140 \\ 9 \\ 135 \\ 0 \end{gathered}$ |
| Cal:758 СНО:97g Na:581mg |  | Cal:908 CHO:108g Na:1031mg |  |  |  | Cal:920 CHO:113g Na:925mg |  | Cal:816 CHO:85g Na:530mg |  |
| Monday 8/8 |  | Tuesday 8/9 |  | Wednesday 8/10 |  | Thursday 8/11 |  | Friday 8/12 |  |
| Chik'n Bites <br> Potato Wedges Kale, Corn \& Peppers <br> Wheat Bread <br> Vanilla Pudding | NA + <br> 465 <br> 20 <br> 14 <br> 135 <br> 130 | Egg Roll Skillet w/ Ground Tofu White Rice Vegetable Medley Snack Loaf Fruit | $\begin{gathered} \mathrm{NA}+ \\ 485 \\ 25 \\ 18 \\ 150 \\ 0 \end{gathered}$ | Cold Meal Garden Salad w/ Chickpeas \& Cheese Abruzzi Tortelinni Pasta Salad Broccoli Salad Wheat Roll Homemade Banana Pudding | $\underline{N A+}$ <br> 255 <br> 339 <br> 90 <br> 135 <br> 121 | Veggie Burger <br> Baked Beans <br> Carrots <br> Wheat Hamburger Bun <br> Fruit <br> Ketchup | NA + <br> 272 <br> 140 <br> 32 <br> 230 <br> 0 <br> 85 | Honey Garlic Tofu Roasted Sweet Potatoes <br> Green Beans <br> Wheat Bread Fruit | $\underline{N A+}$ $\begin{gathered} 90 \\ 60 \\ 6 \\ 135 \\ 0 \end{gathered}$ |
| Cal:714 CHO:96g Na:919mg |  | Cal: 865 CHO:124g Na:833mg |  | Cal:710 CHO:92g Na:1095mg |  | Cal:795 CHO:124g Na:914mg |  | Cal:680 CHO:87g Na:446mg |  |

## Summer \& Fresh Foods

Summer is a fantastic season for local produce. All across Boston, farmer and mobile markets are delivering home-grown foods like lettuce, cucumbers, tomatoes, strawberries, blueberries - and more! Buying local when possible is not only good for overall health, but also for the community and economy. Some cool and simple meal ideas to incorporate fruits and veggies:

- 3 ingredient salads: wash and chop cucumber, tomato, basil w/ balsamic vinegar and oil
- Open-faced sandwich: a protein (chickpeas, eggs, or tuna) layered with lettuce and tomato on wheat bread - mayo or mustard optional!
- Berry smoothie: Blend together 1 cup milk of choice, $1 / 2$ cup yogurt, handful of blueberries, and 1 banana

Ethos Caribbean Menu-August 2022

| Monday 8/15 | Tuesday 8/16 |  |  | Wednesday 8/17 |  | Thursday 8/18 | Friday 8/19 |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  | Na+ |  | Na+ |  | Na+ |  | Na+ |  | $\mathrm{Na+}$ |
| Chik'n Cutlet w/ Gravy | 326 | Creamy Cajun Beans | 458 | Vegetarian Chop Suey | 540 | Falafel | 680 | Whole Grain Cheese Lasagna | 390 |
| Mashed Potatoes | 113 | Cheesy Grits | 102 | Elbow Macaroni | 0 | Sweet Potatoes | 37 | w/ Lentil Bolognese | 365 |
| Brussel Sprouts | 23 | Broccoli | 6 | Mixed Vegetables | 17 | Vegetable Medley | 18 | Green Beans w/Peppers | 6 |
| Snack Loaf | 150 | Hawaiian Sweet Roll | 80 | Whole Grain Garlic Toast | 120 | Wheat Bread | 135 | White Bread | 150 |
| Chocolate Pudding | 135 | Fruit | 0 | Vanilla Cupcake | 230 | Fruit | 0 | Fruit | 0 |
| Cal:764 CHO:103g Na:902mg |  | Cal:790 CHO:110g Na:801mg |  | Cal:683 CHO:77g Na:1062mg |  | Cal:710 CHO:105 Na:1025mg |  | Cal:680 CHO:92g Na:1066mg |  |
| Monday 8/22 |  | Tuesday 8/23 |  | Wednesday 8/24 |  | Thursday 8/25 |  | Friday 8/26 |  |
|  | Na+ |  | Na+ |  | Na+ |  | Na+ |  | $\mathrm{Na}+$ |
| Creamy White Bean Casserole | 393 | Bean \& Sweet Potato Tacos w/ Lime Wedge \& Cheese | 370 | Sweet Corn Fritter | 414 | Stewed Beans w/ Tomatoes | 354 | Veggie Sausage Cacciatore | 380 |
| Egg Noodles | 5 | Cilantro Lime Coleslaw | 70 | Red Skin Mashed Potatoes | 267 | Polenta | 36 | Bowtie Pasta | 37 |
| Vegetable Medley | 18 | Corn w/ Peppers | 6 | Green Beans | 6 | Collard Greens | 40 | Mixed Vegetables | 17 |
| WG Buttermilk Biscuit | 410 | Flour Tortillas | 220 | Wheat Roll | 135 | Cornbread Loaf | 90 | Wheat Roll | 135 |
| Vanilla Pudding | 130 | Fruit | 0 | Fruit | 0 | Chocolate Chip Cookie | 70 | Fruit | 0 |
| Cal:892 CHO:129g Na:1111mg |  | Cal:839 CHO:117g Na:821mg |  | Cal:778 CHO:78g Na:977mg |  | Cal:798 CHO:107g Na:745mg |  | Cal:686 CHO:92g Na:807mg |  |
| Monday 8/29 |  | Tuesday 8/30 |  | Wednesday 8/31 |  |  |  |  |  |
| High Sodium Meal | Na+ | Cold Meal | Na+ |  | Na+ |  |  |  |  |
| BBQ Chickpeas | 578 | Greek Pasta Salad | 460 | Spaghetti \& Meatballs | 365 |  |  |  |  |
| Baked Beans | 140 | w/ Beans, Tomatoes, Olives \& Feta Cheese | 360 | w/ Red Sauce \& Parm Cheese | 392 |  |  |  |  |
| California Blend Vegetables | 36 | Cucumber Salad | 1 | Tuscan Blend Vegetables | 31 |  |  |  |  |
| Wheat Hamburger Bun | 230 | Whole Grain Pita Bread | 250 | Wheat Roll | 135 |  |  |  |  |
| Chocolate Pudding | 135 | Fruit | 0 | Fruit | 0 |  |  |  |  |
| Cal:743 CHO:131g Na:1274mg |  | Cal:760 CHO:109g Na:1227mg |  | Cal:700 CHO:92g Na:1078mg |  |  |  |  |  |

## Summer \& Fresh Foods


 and veggies:

- 3 ingredient salads: wash and chop cucumber, tomato, basil w/ balsamic vinegar and oil
- Open-faced sandwich: a protein (chickpeas, eggs or tuna) layered with lettuce and tomato on wheat bread - mayo or mustard optional!
- Berry smoothie: Blend together 1 cup milk of choice, $1 / 2$ yogurt, handful of blueberries, and 1 banana

