RUMSEY HALL SCHOOL

Menu for Week October 31 – November 6, 2026
Managed by CulinArt Group 9
Director of Dining Services, Thomas Hinman
Executive Chef Ned St. Jean

		SATURDAY	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
BREAKFAST	BRUNCH	Bagels Danish Pastries	Bagels Danish Pastries	**Breakfast/Brunch:** Yogurt, Fresh Fruit, Hard Boiled Eggs, Cereal				
	WAKIN' UP	Omelets Made to Order Scrambled Eggs	Omelets Made to Order Scrambled Eggs	Three-cheese Scrambled Eggs	Huevos Rancheros	Egg and Cheese on a Roll	Broccoli-Gouda Omelet	Breakfast Bowls
	WAKIN' UP SIDES	Tater Tots French Toast Bake Sausage Patties	Sweet Potato Hash Belgian Waffles Maple Gazed Ham	Crispy Fried Potatoes Turkey Links	Blueberry Blintz Chorizo Home Fries	Hash Brown Patties Sausage Links	French Toast Sticks Turkey Bacon	Diner-style Potatoes Bacon
LUNCH	CHEF'S TABLE			Mac & Cheese	Philly Cheesesteak	Swangy & Swavory: Honey Citrus BBQ Chicken	Orecchiette with Pumpkin Cream Sauce	Pizza Day
	ON THE SIDE		Pop Up:	Buffalo Chicken, Bacon	French Fries	Red Beans & Rice	Italian Sausage	Cheese & Pepperoni
	TOPPINGS						Garlic Bread	Ranch, Hot Sauce
	HOUSE VEGETABLE			Roasted Broccoli	Roasted Green Beans	Caramelized Brussel Sprouts Sauteed Corn	Roasted Butternut	Vegetable Medley Roasted Carrots
	VEGETARIAN VEGAN ENTREE			Roasted Vegetable Gnocchi	Mushroom Cheesesteak	Honey Citrus BBQ Tofu	Pumkin, White Bean & Kale Stew	Vegetable Pizza

ALWAYS AVAILABLE FOR BREAKFAST/BRUNCH Free Zone, Fruit and Yogurt Bar, Fruit Juice, Hot and Cold Cereal, Whole Grain Breads, Breakfast Pastries, Jams and Spreads. Spa Water, Soy Milk, Oat Milk, 2% Chocolate Milk, 2% Milk

ALWAYS AVAILABLE FOR LUNCH and DINNER: Free Zone, Pasta and Marinara, Soup of the Day, Vegan Soup of the Day, Steamed Rice, Seasonal Hand Fruits, 2% Chocolate Milk, 2% Milk

MAKE THE CHOICE THAT'S RIGHT FOR YOU. EW EAT WELL LS LOCALLY SOURCED V VEGETARIAN VG VEGAN P+ PLANT-CENTRIC

CULINART GROUP
INNOVATIVE DINING SOLUTIONS

MENU SUBJECT TO CHANGE
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your chance of foodborne illness

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DINNER	CHEFS TABLE	Dumplings! Chicken & Pork	Mojo Beef Bowls	Honey Glazed Pork Roast	Rigatoni Bolognaise	Sweet & Sour Chicken	Native American Heritage Month: Pork Succotash	Deli Night
	ON THE SIDE	Fried Rice	Crispy Smashed Potatoes	Mashed Potato	Garlic Bread Sticks	Basmati Rice	Wild Rice	Bistro Chips
	TOPPINGS		Citrus Slaw, Pickled Onions, J.N. Peppers, Cilantro	Applesauce			Cornbread Stuffing	
	HOUSE VEGETABLE	Soy Glazed Bok Choy	Chili Corn Sauteed Peppers	Cauliflower Au Gratin Sauteed Spinach	Sauteed Yellow Squash & Peppers	Edamame Kim Chi Style Sauteed Cabbage	Green Beans	Mac Salad, Broccoli Salad
	VEGETARIAN/ VEGAN ENTREE	Vegetable Dumplings	Mojo Tempeh Bowlso	Grilled Zucchini Involtini	Creamy Pasta Primavera	Sweet & Sour Tofu	Three Sister's Soup	Caprese Melts, Hummus

ASSORTMENT ALWAYS AVAILABLE FOR LUNCH AND DINNER:

SALAD BAR FEATURING: Romaine Lettuce, Mixed Greens, Spinach, Tomatoes, Broccoli, Carrots, Red Onion, Cucumbers, Peppers, Black Olives, Chickpeas, Hard Boiled Egg, Grilled Chicken, Cheddar Cheese, Feta Cheese, Dried Cranberries, House made Croutons
Dressings: Balsamic Vinaigrette, Ranch, Caesar, Oil and Vinegar

DELI BAR FEATURING: Sliced Turkey, Ham, Salami, Chicken Salad, Egg Salad, Tuna Salad, Tomatoes, Lettuce, Onion, Pickles, Cheddar, Swiss, Provolone, American, Mayonnaise, Chipotle Mayo, Mustard, Oil and Vinegar, Pesto
Breads/Wraps: Sliced White, Wheat and Multigrain Breads, Plain Wrap, Whole Wheat Wrap, Ciabatta Roll, Kaiser Roll

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