



MONTHLY MENU

SEPTEMBER FOODSERVICE

H&H CLASSICS

Beloved, traditional recipes made with Hale and Hearty quality and expertise.

- *FRENCH ONION.....(D, GF)**
Slow simmered veal stock and sherry wine make up this classic recipe. Add your own baguette and cheese for the full effect.
- *SPLIT PEA WITH DOUBLE SMOKED BACON.....(D, GF, AN)**
A thick, pureed classic blend of green and yellow split peas with nitrate free double smoked bacon in chicken stock.
- *LOBSTER BISQUE.....(GF)**
Maine lobsters simmered in lobster stock with onions, potatoes, garlic, Spanish paprika, and sweetened with a touch of Sherry.
- *TOMATO BISQUE.....(GF, AN)**
A sweet blend of tomatoes, basil, and cream spiced with paprika and white pepper. Perfect to pair with grilled cheese.
- BEEF BARLEY.....(AN)**
This full-bodied soup is made with beef, barley, fresh veggies and herbs simmered in a rich brown broth.
- CLASSIC CHICKEN NOODLE.....(L, D)**
A simple soup, made to make you feel right at home.
- HOMESTYLE CHICKEN NOODLE.....(L, D)**
A classic favorite, made with chicken, carrots, potatoes, and noodles cooked in our famous chicken stock.
- CLASSIC LENTIL.....(VN, V, L, D, GF)**
Fresh vegetables and Spanish lentils simmered together in a vegetarian broth flavored with cumin and parsley.
- CREAM OF BROCCOLI.....(GF, AN)**
A creamy blend of broccoli simmered with potatoes, garlic, and cream.

CREAM OF TOMATO W/ CHICKEN & ORZO.....(AN)
Sweet and creamy, this tomato soup is loaded with chicken, orzo, basil, and a hint of paprika and cayenne peppers.

TOMATO CHEDDAR.....(GF, AN)
A sweet blend of tomato puree and aged Vermont Cheddar.

TRADITIONAL ITALIAN WEDDING.....
A wedding of meatballs, orzo, and fresh vegetables.

VEGETARIAN SPLIT PEA.....(VN, V, L, D, GF, AN)
A low fat, vegetarian version of our famous split pea soup.

TUSCAN WHITE BEAN W/ SPINACH.....(VN, V, L, D, GF, AN)
A blend of Italian cannellini beans and vegetables with garlic, thyme, basil, and white pepper.

CLASSIC MINESTRONE.....(D)
A delicious Italian soup loaded with fresh vegetables, pancetta, white kidney beans, and pasta.

SEASONAL

Drawing inspiration from fresh ingredients unique to each season.

***ROASTED RED PEPPER WITH SMOKED GOUDA.....(V, GF)**
Roasted red peppers and tomatoes blended with freshly grated smoked gouda and a hint of cream.

***AUTUMN MINESTRONE.....(V, L, D, VN)**
Seasonal butternut squash, tomatoes, carrots, zucchini, corn, and Swiss chard simmered together with elbow macaroni.

***LEMON CHICKEN SPINACH & ORZO.....(L, D, AN)**
A delicate combination of lemon, chicken, spinach and orzo makes this a light, Mediterranean-inspired soup.



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*FALL HARVEST VEGETABLE.....(VN, V, L, D, GF, AN)

Light and full flavored vegetable soup made with the best ingredients late autumn has to offer.

*AUTUMN PUMPKIN BISQUE.....(V, GF, AN)

This velvety smooth pumpkin soup has hints of Tahitian vanilla bean and cinnamon. Slowly simmered and combined with heavy cream, it is pumpkin pie come to life.

*YUKON GOLD POTATO AND FOUR CHEESE.....(V, AN, GF)

A smooth soup blended with buttery Yukon Gold potatoes, Gruyere, Monterey Jack, extra sharp white & sharp yellow cheddar cheeses.

MACS, BAKES & HEARTY MEALS

Inspired by our favorite comfort dishes, serve these satisfying, thick recipes as a meal on their own or as a hearty accompaniment.

*BROCCOLI CHEDDAR MASHED POTATO.....(AN, GF)

Mashed potatoes in soup form. This is a thick and satisfying soup loaded with fresh broccoli and aged Vermont cheddar.

*CHICKEN AND WILD MUSHROOM ALFREDO.....

Indulge just a little with our twist on a classic Italian pasta dish featuring tender chicken, cremini mushrooms, parmesan cheese and egg noodles.

*BUFFALO CHICKEN MAC & CHEESE.....

Buffalo wings and mac & cheese! It is loaded with diced grilled chicken, pepper jack cheese, elbow macaroni, and hot sauce.

*BROKEN LASAGNA.....

Extremely satisfying, made with ground beef, ricotta and parmesan cheese, mafalda pasta, basil, and olive oil.

*HOMESTYLE MAC & CHEESE.....(V)

Our creamiest mac and cheese, made with aged Vermont cheddar and elbow macaroni.

CHICKEN & SAUSAGE JAMBALAYA.....(D, GF)

A New Orleans dish, made with chicken, Andouille sausage, Tabasco sauce, and Cajun seasonings.

CHUNKY SOUPS & STEWS

Each spoonful packed with wholesome, thick, chunky ingredients.

*CLASSIC BEEF STEW.....(AN, GF)

Our version of a classic, hearty, American stew loaded with pieces of hearty vegetables and beef.

*TORTELLINI WILD MUSHROOMS.....(V)

Light and creamy blend of Crimini mushrooms, rich cheeses and basil served with ricotta cheese filled Italian dumplings.

*WILD MUSHROOM KALE & ORZO.....(L, D, V, VN, AN)

Crimini, Portobello, and Shiitake mushrooms simmered with tomatoes and kale, seasoned with thyme and garlic.

*CHICKEN AND RICE.....(D, GF, AN)

Our famous chicken stock loaded with Savoy cabbage, chicken, parsnips, turnips, rice, and parsley.

*CHUNKY POTATO LEEK.....(GF, AN)

Thick and creamy soup made with loads of diced potatoes, fresh leeks, and parsley.

CHICKEN POT PIE.....(GF, AN)

A soup version of this classic American dish; loaded with carrots, potatoes, green peas, chicken, and herbs.

WILD MUSHROOM BARLEY.....(VN, V, L, D, AN)

A mix of crimini, shiitake, and Portobello mushrooms blended together with barley, green peas, and fresh dill.

EXOTIC

Packed with exciting and distinct flavors from around the world.

*~NEW~CURRIED CAULIFLOWER WITH CHICKPEAS...(V, L, D, GF, AN, VN)

This is a wonderfully aromatic vegan, low fat soup with a unique blend of ingredients, flavors and Indian spices.

*THAI CHICKEN.....(D, GF)

This creamy Indian-style chowder is loaded with potatoes, chicken, vegetables, and spices.



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***MOROCCAN CHICKEN.....(L, D, GF, AN)**
 Chunky and highly seasoned Moroccan style soup loaded with chicken, hearty vegetables and raisins.

CURRIED CHICKEN CHOWDER.....(GF, AN)
 This creamy Indian-style chowder is loaded with potatoes, chicken, vegetables, and spices.

MULLIGATAWNY.....(GF)
 Made with coconut milk and curry powder, this classic Indian soup is loaded with red lentils, ginger, and saffron.

PORTUGUESE KALE SOUP.....(D, GF)
 A combination of cannellini and red kidney beans simmered with pork sausage, tomatoes, kale, and crushed red pepper.

***SPICY CHICKPEA & LEMON.....(VN, V, L, D, AN)**
 We pair chickpeas, tomatoes and orzo in this zesty vegetable soup, along with a touch of lemon to give this brothy soup a bright flavor.

CHICKEN VEGETABLE.....(L, D, GF, AN)
 Vegetables and chicken simmered in scratch-made chicken broth with dill.

GINGER CARROT ARTICHOKE.....(VN, V, L, D, GF, AN)
 A light puree of fresh ginger and carrots with tender pieces of artichoke. This soup can be served hot or chilled.

PASTA E. FAGIOLI.....(VN, V, L, D)
 A classic Italian soup of ripe tomatoes simmered with red kidney beans, pasta, and Italian herbs.

TEN VEGETABLE.....(VN, V, L, D, GF, AN)
 This hearty, tomato based soup is loaded with fresh vegetables and herbs, and seasoned with garlic and basil.

TOMATO BASIL W/ RICE.....(VN, V, L, D, GF, AN)
 A robust tomato broth, brimming with rice and fresh basil.

TOMATO KALE.....(VN, V, L, D, GF, AN)
 A light tomato broth chock-full of Tuscan kale and sweet basil with garlic and olive oil.

VEGETABLE NOODLE.....(L, D)
 Our very own Soup Starter made with chicken stock, noodles, and fresh vegetables that can be served alone or with an added protein for more flavor.

REDUCED SODIUM

Reduced sodium version of our Hale and Hearty classics.

***REDUCED SODIUM TEN VEGETABLE.....(VN, V, L, D, GF, AN)**
 Sodium: 463 Mgs (Original Version: 720 Mgs).

***REDUCED SODIUM HOMESTYLE CHICKEN NOODLE.....(L, D)**
 Sodium: 479 Mgs (Original Version: 790 Mgs).

LIGHTER

Full flavored, yet light and brothy at or below 150 calories in an 8oz serving.

***CLASSIC BLACK BEAN..... (V,VN, L, D, GF)**
 A mildy spicy vegetarian soup made with black beans, peppers, sherry wine vinegar, and spices.

***~NEW~ROASTED TOMATO WILD MUSHROOM.....(V, L, D,VN, GF, AN)**
 We roast the mushrooms and plum tomatoes to intensify the natural flavors of the vegetables, then add lots of herbs and suspend them in a delicious tomato broth for a soup rich in flavor and color.

***FRENCH LENTIL WITH GARDEN VEGETABLES.... ..(V,VN, L, D, GF)**
 Not your typical lentil soup, more like a collaboration of lentils and gently simmered vegetables bathed in a tangy red pepper broth. This light and healthy soup is perfect for all seasons.

CHILI

Our take on the traditional chili, with delicious seasonings and spices.

***CAMPFIRE VEGETARIAN CHILI.....(V, L, D, GF, VN)**
 Hearty chili made with three different beans, meaty Portobello mushrooms and aromatic chili spices.

***ROASTED VEGETABLE & RED LENTIL CHILI...(VN, AN, V, L, D, GF)**
 A satisfying vegan chili made with roasted yellow squash, zucchini, peppers, and tender red lentils.



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HOMESTYLE TURKEY CHILI.....(D, GF)

A hearty full-flavored chili, loaded with ground turkey and spiced with poblano, chipotle, and mixed peppers.

*TEXAS BEEF CHILI.....(D)

Tender ground beef enveloped in a deep, chili flavored sauce sweetened with a touch of dark beer.

THREE LENTIL CHILI.....(VN, V, L, D, GF)

A rich blend of red, green, and yellow lentils with dark brown sugar, spices, peppers, and simmered vegetables.

*TURKEY CHILI.....(D, GF, AN)

Lean ground turkey, pinto beans, and spices make up this meaty and satisfying version of a classic dish.

CHOWDER

Our chunky, flavorful chowders, including original recipes of this classic comfort food.

*SWEET POTATO CHICKEN CHOWDER.....(GF, AN)

A wonderful chicken chowder with a southern twist, made with sweet potatoes, heavy cream and dill.

*CURRIED SHRIMP & ROASTED CORN BISQUE.....(GF)

Thick Indian style bisque made with shrimp and loads of fresh corn right off the cob.

*SMOKED TURKEY CORN CHOWDER.....(GF)

A creamy flavorful farmhouse chowder loaded with fresh corn right off the cob, smoked turkey and sweet potatoes.

H&H NEW ENGLAND CLAM CHOWDER.....(GF, contains pancetta)

The flavorful combination of clams, pancetta, and potatoes with the special H&H touch of parsley and scallions.

TRADITIONAL NEW ENGLAND CLAM CHOWDER...(contains bacon)

Thick and creamy, loaded with clams, bacon, and potatoes.

MANHATTAN CLAM CHOWDER.....(GF, contains pancetta)

Tomato based chowder brimming with clams, pancetta, potatoes, and a dash of Tobasco sauce for a hint of heat.

SWEET CORN CHOWDER.....(GF)

Potatoes, sweet corn, and nitrate free bacon simmered in a creamy broth with a hint of white and cayenne pepper.