

SOUPS

By *au bon pain*

Monday

POTATO CHEESE

RUSSET POTATOES IN A DILL-INFUSED CHICKEN BROTH HIGHLIGHTED WITH SMOKED HAM, CREAM CHEESE AND MINCED PARSLEY.

SOY MILK

au bon pain.

RED BEANS, RICE & SAUSAGE

PLUMP RED BEANS SIMMERED IN A NATURAL CHICKEN BROTH WITH ONION, CELERY, FRESH PORK SAUSAGE, SELECT GROUND PEPPERS AND TOMATO WITH LONG GRAIN RICE

SOY WHEAT

au bon pain.

Tuesday

CHICKEN NOODLE

WHITE MEAT CHICKEN BREAST IN A SAVORY HERB CHICKEN BROTH WITH HOME-STYLE CUT CARROTS, CELERY AND ONION, FINISHED WITH THICK CUT EGG NOODLES.

SOY EGG MILK LOW FAT

au bon pain.

BROCCOLI CHEDDAR

SELECT CHOPPED BROCCOLI AND BROCCOLI FLORETS SIMMERED IN A VELVETY CHICKEN BROTH SEASONED WITH GRATED CHEDDAR, CHOICE HERBS AND SWEET ONION.

SOY WHEAT SULFITES MILK

au bon pain.

Wednesday

TOMATO FLORENTINE

TENDER PASTA SHELLS AND LEAF SPINACH SIMMERED IN TOMATO SCENTED BEEF BROTH ACCENTED WITH SELECT SPICES, FRESH GARLIC AND IMPORTED ROMANO.

SOY EGG WHEAT MILK LOW FAT

au bon pain.

BAKED STUFFED POTATO

RUSSET POTATOES SIMMERED WITH SELECT SEASONINGS AND SMOKED BACON IN A RICH CREAM SAUCE EMBELLISHED WITH SPRING ONION AND SNIPPED CHIVES.

SOY WHEAT MILK

au bon pain.

Thursday

WILD MUSHROOM BISQUE

EXOTIC SHIITAKE AND DELICATE BUTTON MUSHROOMS ARE ABUNDANT IN A RICH, CREAMY GARLIC-INFUSED CHICKEN BROTH FINISHED WITH SHERRY.

SOY WHEAT SULFITES MILK

au bon pain.

CHICKEN FLORENTINE

RIBBONS OF HOMESTYLE EGG NOODLES AND DICED CHICKEN SIMMERED IN A RICH CHICKEN BROTH WITH CARROT, ONION, CELERY AND SPINACH.

SOY EGG WHEAT MILK

au bon pain.

Friday

CLAM CHOWDER

CHOPPED SEA CLAMS AND DICED RUSSET POTATO IN A RICH CREAMY BLEND OF CELERY, ONION AND SELECT SEASONINGS.

SOY WHEAT SHELL FISH MILK

au bon pain.

VEGETABLE BEEF BARLEY

HEARTY CHUNKS OF CARROT, ONION, TOMATO AND CELERY SIMMERED IN A BEEF BROTH WITH PEARL BARLEY, CHOICE BEEF AND CREAM.

SOY WHEAT MILK LOW FAT

au bon pain.