



FOODSERVICE MENU JANUARY 2022 *Newly added for JANUARY

Fresh, bulk soups, 2/6.9lb bags/case – 220oz.

Pre-packaged, branded retail pints and quarts are also available on a pre-order basis.

***SWEET POTATO BISQUE (V, GF, AN) #332**

The perfect blend of cloves, nutmeg and just a pinch of ginger come together with a puree of sweet potatoes creating a mouth-watering creamy winter soup

***MANHATTAN CLAM CHOWDER (GF) #405**

(contains pancetta)

Classic tomato-based chowder loaded with fresh minced clams.

***ITALIAN LENTIL WITH PASTINI (V, L, D VN) #453**

Thick lentil soup in a base of rich tomato and vegetables with pasta and a touch of fresh basil.

HEARTY WINTER CHICKEN (GF) #345

This is a hearty chicken soup slowly simmered with luscious pearl onions and tender mushrooms.

Perfect to ward off that shrill winter wind.

CHUNKY POTATO LEEK (GF, AN) #320

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

ROASTED BUTTERNUT SQUASH (V, GF, AN) #233

A smooth, sweet puree of butternut squash with apple juice, maple syrup, butter, and cinnamon

PORTUGUESE KALE SOUP (D, GF) #170

Cannellini and red kidney beans simmered with pork sausage, tomatoes, kale and crushed red pepper.

NEW ENGLAND CLAM CHOWDER (GF) #406

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

TOMATO BASIL WITH RICE (VN, V, L, D, GF, AN) #458

A robust tomato broth, brimming with rice and fresh basil.

GINGER CARROT ARTICHOKE (V, L, D, VN, GF, AN) #452

A light puree of fresh ginger and carrots with tender pieces of artichoke.

CHICKEN & RICE (D, GF, AN) #197

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

CLASSIC BLACK BEAN (VN, V, L, D, GF) #451

A mildly spicy vegetarian soup made with black beans, peppers, sherry wine vinegar, and spices.

TEN VEGETABLE... (VN, V, L, D, GF, AN) #103

This hearty, tomato-based soup is loaded with fresh vegetables and herbs and seasoned with garlic and basil

***TORTELLINI WITH WILD MUSHROOMS (V) #246**

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

***7 HERB BISTRO CHICKEN (GF) #272**

Our version of a French bistro classic with seasoned chicken, mushrooms and herbs in a flavorful white wine and tomato broth

WINTER VEGETABLE WITH DUMPLINGS (V, L) #196

This soup is made combining sweet winter root vegetables, a touch of tomato and hearty potato dumplings simmered together for a cold blustery winter's day

CLASSIC BEEF STEW SOUP (GF, AN) #112

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

TURKEY CHILI (D, GF, AN) #319

Lean ground turkey, pinto beans, and spices make up this satisfying version of a classic dish. A little bit of sweet and a little bit of heat makes this a perfect balance of chili goodness.

CLASSIC LENTIL (VN, V, L, D, GF) #326

Fresh vegetables and Spanish lentils simmered together in a vegetarian broth flavored with cumin and parsley.

WILD MUSHROOM BARLEY (VN, V, L, D, AN) #466

Fresh wild mushrooms & barley in this comforting vegetarian soup.

MULLIGATAWNY (GF) #309

Our version of the classic Indian soup made with red lentils, exotic herbs & spices combined with coconut milk and heavy cream.

LEMON CHICKEN SPINACH & ORZO (L, D, AN) #224

A light, bright Mediterranean-inspired soup seasoned with herbs, garlic, and pepper.

CHICKEN POT PIE (GF, AN) #208

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

THREE LENTIL CHILI... (VN, V, L, D, GF) #105

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

REDUCED SODIUM HOMESTYLE CHICKEN NOODLE (L, D) #127

A reduced sodium version of a timeless favorite, made with chicken, carrots, potatoes, and noodles cooked in our famous chicken stock

BROCCOLI CHEDDAR: (GF, AN) #303

The perfect blend of fresh broccoli and aged cheddar cheese.



CREAM OF TOMATO WITH CHICKEN & ORZO #211

Sweet and creamy, this tomato soup is loaded with chicken, orzo, basil, and a hint of paprika and cayenne peppers.

TRADITIONAL ITALIAN WEDDING SOUP #368

A wedding of meatballs, orzo, and fresh vegetables.

CLASSIC MINESTRONE (D) #308

A delicious Italian soup with fresh vegetables, pancetta, white kidney beans and pasta.

PASTA E. FAGIOLI (VN, V, L, D) #454

A classic Italian soup of ripe tomatoes simmered with red kidney beans, pasta, and Italian herbs

TEXAS BEEF CHILI (D) #118

Our version of an American classic, a complex chili made with ground beef, fresh chilies and beans, then finished with just a touch of dark beer.

SWEET CORN CHOWDER (GF) #374

Creamy and flavorful loaded with fresh corn off the cob, bacon, and diced Idaho potatoes.

CHICKEN VEGETABLE (L, D, GF, AN) #101

Vegetables and chicken simmered in scratch-made chicken broth.

CURRIED CHICKEN CHOWDER (GF) #212

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

TOMATO CHEDDAR (GF, AN) #318

Wonderfully thick, slightly sweet tomato soup that is loaded with the finest aged cheddar cheese

VEGETARIAN SPLIT PEA (VN, V, L, D, GF, AN) #464

Flavorful, low fat, vegetarian version of our famous split pea soup.

CHICKEN & SAUSAGE JAMBALAYA (D, GF) #205

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

TUSCAN WHITE BEAN WITH SPINACH (VN, V, L, D, GF, AN) #102

Wholesome combination of the finest imported Italian cannelloni beans, spinach, and vegetables.

CLASSIC CHICKEN NOODLE (L, D) #128

A simple soup loaded with chicken, carrots, celery, and egg noodles in our famous stock made from scratch.

BEEF BARLEY (AN) #110

Full-bodied soup made with beef, barley, fresh veggies and herbs.