



FOODSERVICE MENU MARCH 2022 *Newly added for MARCH

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

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

*LOADED BAKED POTATO (GF) #230

A creamy blend of fresh broccoli, the finest aged NY cheddar, bacon and sour cream.

*BROKEN LASAGNA #162

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

*FRENCH LENTIL & GARDEN VEGETABLES (VN, V, L, D, GF) #491

A light and healthy soup made with lentils and fresh vegetables gently simmered in a tangy red pepper broth.

*SOUTHWESTERN SHRIMP & ROASTED CORN CHOWDER (GF, AN) #415

Flavorful chowder made with loads of sweet corn right off the cob, diced potatoes, fresh shrimp, and classic southwestern seasonings

*BEEF VEGETABLE (D) #129

Beef slowly simmered with tender vegetables and Acini De Pepe pasta.

*OLD FASHIONED CHICKEN & DUMPLINGS #371

Our version of this classic pairing of chicken and potato gnocchi dumplings

*CHICKPEA, KALE & WILD RICE (VN, V, L, D, GF, AN) #147

This hearty, vegan soup is brimming with tender kale, wild rice, vegetables and chickpeas.

*VEGETABLE JAMBALAYA (VN, V, L, D, GF) #468

Vegetarian version of our Jambalaya, this one is loaded with rice, fresh vegetables and classic Cajun seasonings

*CHICKEN FIESTA (D, GF) #386

Jalapeno, chipotle, and green and yellow peppers simmered together in a spicy chicken stock with corn and lemon juice.

*ASPARAGUS, POTATO AND LEEK (VN, V, L, D, GF, AN) #450

Classic blend of asparagus and leeks, thickened with a touch of potatoes, producing a light and flavorful soup also low in fat

PORTUGUESE KALE SOUP (D, GF) #170

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

*TOMATO EGGPLANT (VN, V, L, D, GF) #240

Flavorful tomato broth based soup with fresh eggplant and seasonings

NEW ENGLAND CLAM CHOWDER (GF) #406

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

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.

MANHATTAN CLAM CHOWDER (GF) #405

(contains pancetta)

Classic tomato-based chowder loaded with fresh minced clams.

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

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

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

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

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

Fresh wild mushrooms & barley in this comforting vegetarian soup.

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

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

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

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

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

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

CHICKEN POT PIE (GF, AN) #208

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

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

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

BROCCOLI CHEDDAR: (GF, AN) #303

The perfect blend of fresh broccoli and aged cheddar cheese.

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

MULLIGATAWNY (GF) #309

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

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.

CLASSIC CHICKEN NOODLE (L, D) #128

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



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.

SWEET CORN CHOWDER (GF) #374

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

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

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

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

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

CURRIED CHICKEN CHOWDER (GF) #212

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

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

A classic Italian soup of ripe tomatoes simmered with red kidney beans

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.

BEEF BARLEY (AN) #110

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

TOMATO CHEDDAR (GF, AN) #318

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

CHICKEN & SAUSAGE JAMBALAYA (D, GF) #205

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

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

Vegetables and chicken simmered in scratch-made chicken broth.

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.

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