

HERITAGE

SPECIALTY FOODS

Soups - Broth Based

- Tomatillo Tortilla with Chicken & Lime *(GF)*
- Tuscan White Bean with Sundried Tomato Pesto *(GF)*
- Ratatouille *(Vegan, GF)*
- Roasted Red Pepper Minestrone *(Vegan)*
- Fire Roasted Corn with Chili & Lime *(Vegan, GF)*
- Red Lentil Chili Mint *(Vegan, GF)*
- Argentinian Asparagus *(Vegan, GF)*
- African Cauliflower *(Vegan, GF)*
- Rustic Chicken Noodle
- Pasta Fagioli
- Thai Coconut Curry with Chicken *(GF)*
- Italian Style Wedding
- Steakhouse Beef Vegetable
- Tom Kha with Kale *(GF)*
- Homestyle Split Pea with Bacon

Soups - Cream Based

- Butternut Squash *(Veg., GF)*
- Pumpkin Bisque *(GF)*
- Wild Mushroom *(Veg.)*
- Artichoke Bisque with Blue Cheese *(Veg.)*
- Roasted Tomato Bisque with Orange *(Veg., GF)*
- Tomato Oregonzola *(Veg.)*
- Broccoli Cheddar *(Veg.)*
- Baked Potato with Bacon
- Pumpkin Bisque *(Seasonal, Veg.)*

Chilis and Chowders

- Stone Mountain White Bean Chicken Chili
- Stone Mountain Vegetarian Chili *(Vegan, GF)*
- Stone Mountain Beef and Beans Chili *(GF)*
- Premium Clam Chowder with Yukon Gold Potatoes *(GF)*
- Smoked Salmon Chowder



Entrees

- Macaroni & Cheese *(Veg.,)*
- Cavatappi White Mac & Cheese *(Veg.)*
- Stroganoff Sauce with Mafalda Noodles
- Spanish Rice *(Vegan, GF)*
- Creamy Chicken Noodle Casserole
- Spaghetti and Meatballs

Sauces and Marinades

- Premium Marinara *(Vegan, GF)*
- Premium Alfredo
- Pizza Sauce *(Vegan, GF)*
- Green Enchilada Sauce *(Vegan, GF)*
- Red Enchilada Sauce
- Turkey Gravy
- Brown Gravy
- Old Fashioned Gravy
- Pineapple Teriyaki Marinade *(Vegan)*
- Balsamic Vinaigrette *(Vegan, GF)*
- Dragon Sauce *(Vegan)*

Pudding

- Butterscotch Bourbon Pudding *(Veg.)*
- Mocha Chocolate Pudding *(Veg.)*
- Tapioca Pudding *(Veg.)*