



MONTHLY MENU

DECEMBER FOODSERVICE

AWESOME SAUCE BY HALE & HEARTY

Hale & Hearty has taken the same fresh, simple, and homemade approach to our new pasta sauces that has made us NYs favorite soup for more than 20 years. These sauces are a tribute to all the kitchen pioneers we grew up with, you know them as Mom, Dad, Grandma, etc. Serve them hot as the perfect ingredient for all your pasta, pizza, and specialty sandwich needs and / or repack them into quarts for the home flavor experience.

***VODKA SAUCE** 18543(V)

Italian peeled tomatoes (peeled tomatoes, tomato puree, basil leaf, salt, citric acid.), onions, heavy cream, parmesan cheese [pasteurized cows milk, cheese culture, salt, rennet, powdered cellulose, calcium propionate], olive oil, vodka, garlic blend [garlic, canola oil, olive oil]), basil, salt, black pepper.

***ARRABBIATA SAUCE**..... 18542(V, VN, D, GF, AN)

Perfectly pureed, our spicy tomato sauce is simmered in small batches to allow the fresh ingredients to shine through. This intense flavor only comes from being homemade, our kitchen may be just a little bigger than yours!

***MARINARA SAUCE**..... 18540(VN, V D, GF, AN)

Our marinara sauce has the taste and juice of fresh tomato, but also a velvety texture and the rich bite of olive oil. Chunky and robust, this sauce is perfect for pasta, pizza, sandwiches and more!

***MEAT SAUCE**..... 18541(D)

This thick and hearty sauce has bright tomato flavor and loads of ground beef for the ideal taste and texture for lasagna, pasta, and (when nobody is looking) a personal snack by the spoonful!

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.

***NEW!*SEAFOOD RISOTTO (GF)** 18417

Fresh shrimp, scallops and langoustine are simmered with Arborio rice and finished with fresh parmesan cheese and a touch of heavy cream to make this risotto as delicious as can be.

***CREAMY TOMATO WITH PASTA & MEATBALLS** 18131

A creamy tomato soup made with pasta, mini meatballs, Romano cheese, yellow cheddar and a garlic blend.

***POT PIE FILLING** 18500

This is Chicken Pot Pie, taken to the next level. We simmer large chunks of tender chicken breast, sweet peas, carrots, pearl onions, and Yukon gold potatoes with fresh herbs. This base is ready to be poured into a crust or topped off with your choice of flaky puff pastry to complete this comfort food classic dish.

SHEPHERD'S PIE FILLING..... 18501(D)

The epitome of simple, homey comfort, our "Shepherd's" Pie filling is brimming with beef and veggies just waiting to be topped with your own creamy mashed potatoes and whatever else you decide to make it your own. Packed with flavor and so satisfying, it will give your favorite pub a run for their money.

BROKEN LASAGNA..... 18306

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

BUFFALO CHICKEN MAC & CHEESE..... 18402

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

HOMESTYLE MAC & CHEESE..... 18139(V)

Our creamiest mac and cheese, made with New York's finest cheddar and elbow macaroni.

CHICKEN & SAUSAGE JAMBALAYA..... 18222(D, GF)

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



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EXOTIC

Packed with exciting and distinct flavors from around the world.

18241
* SENEGALESE CHICKEN with PEANUTS.....(D, GF)
Spicy and complex African-style tomato soup loaded with chicken, peanuts and spices.

18237
* 7 HERB BISTRO CHICKEN(GF)
Our version of a French bistro classic with seasoned chicken, mushrooms and herbs in a flavorful white wine and tomato broth.

18135
* CURRIED SHRIMP & ROASTED CORN BISQUE(GF)
Thick Indian style bisque made with shrimp and loads of fresh corn right off the cob.

18217
PORTUGUESE KALE SOUP.....(D, GF)
A combination of cannellini and red kidney beans simmered with pork sausage, tomatoes, kale, and crushed red pepper.

18227
CURRIED CHICKEN CHOWDER.....(GF, AN)
This creamy Indian-style chowder is loaded with potatoes, chicken, vegetables, and spices.

18141
MULLIGATAWNY.....(GF)
Made with coconut milk and curry powder, this classic Indian soup is loaded with red lentils, ginger, and saffron.

CHUNKY SOUPS & STEWS

Each spoonful packed with wholesome, thick, chunky ingredients.

18322
*CHICKEN MARSALA.....(L, GF)
Our 'spoonable' version of this beloved Italian-American classic! Tender white meat chicken, freshly chopped cremini and Portobello mushrooms slowly simmered with fresh herbs, finished with a touch of sweet Marsala wine. Serve it over your favorite pasta or consume by the bowl . . . it's all delicious!

18235
*CREAMY CHICKEN & BROCCOLI(GF, AN)
Creamy chicken soup enriched with garden fresh broccoli, sweet vegetables and herbs.

18269
*OLD FASHIONED CHICKEN & DUMPLINGS
Our version of this classic pairing of chicken and potato gnocci dumplings.

18185
*TORTELLINI WITH WILD MUSHROOMS(V)
Light and creamy blend of Crimini mushrooms, rich cheeses and basil served with ricotta cheese filled Italian dumplings.

18116
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.

18218
CHICKEN AND RICE.....(D, GF, AN)
Our famous chicken stock loaded with Savoy cabbage, chicken, parsnips, turnips, rice, and parsley.

18229
CHICKEN POT PIE.....(GF, AN)
A soup version of this classic American dish; loaded with carrots, potatoes, green peas, chicken, and herbs.

18126
CHUNKY POTATO LEEK.....(GF, AN)
Thick and creamy soup made with loads of diced potatoes, fresh leeks, and parsley.



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SEASONAL

Drawing inspiration from fresh ingredients unique to each season.

- 18416
***NEW!*CAULIFLOWER CHEDDAR**(GF, AN)
A smooth and creamy blend of fresh cauliflower and aged Upstate NY cheddar cheese.
- 18122
***HOLIDAY ROASTED SQUASH**(GF, AN)
A smooth, savory puree of assorted roasted squashes and pumpkins. A wonderful first course for your holiday dinner.
- 18414
***PUMPKIN SPICED LOBSTER BISQUE**.....(GF)
Lobster meat and fresh stock combine with the sweet and savory flavors of pumpkin, coconut, heavy cream, and sherry wine to create this indulgent version of a seafood classic!
- 18150
***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.

- 18260
HEARTY WINTER CHICKEN(GF)
This is a hearty chicken soup slowly simmered with luscious pearl onions and tender mushrooms. Perfect to ward off that shrill winter wind.
- 18285
WINTER VEGETABLE WITH DUMPLINGS(V, L)
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.
- 18174
ROASTED BUTTERNUT SQUASH.....(V, GF, AN)
A smooth, sweet puree of butternut squash with apple juice, maple syrup, butter, and cinnamon.
- 18302
ROASTED RED PEPPER WITH SMOKED GOUDA(V, GF)
Roasted red peppers and tomatoes blended with freshly grated smoked gouda and a hint of cream.

LIGHTER

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

- 18215
***FRENCH LENTIL WITH GARDEN VEGETABLES...**(VN, V, L, D, GF, AN)
A light and healthy soup made with lentils and fresh vegetables gently simmered in a tangy red pepper broth.
- 18208
***VEGETABLE BARLEY**.....(V, L, D, VN, AN)
Warm up with this comforting barley soup loaded with vegetables and fresh herbs.
- 18179
***WHITE BEAN, BROCCOLI, & SUN-DRIED TOMATO**...(V, L, D, VN, GF)
Thick and unique combination of fresh broccoli, sun dried tomatoes and white beans.
- 18273
***BLACK LENTIL WITH TUSCAN KALE**...(V, L, D, VN, GF)
Exotic black lentils and deliciously healthy Tuscan Kale are enhanced by a dash of balsamic vinegar in this vegetarian soup.
- 18253
***TOMATO ZUCCHINI** ...(V, L, D, VN, GF)
A light and flavorful tomato soup loaded with fresh Zucchini.

- 18219
SPICY CHICKPEAS & 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.
- 18280
CHICKEN VEGETABLE.....(L, D, GF, AN)
Vegetables and chicken simmered in scratch-made chicken broth with dill.
- 18108
PASTA E. FAGIOLI.....(VN, V, L, D)
A classic Italian soup of ripe tomatoes simmered with red kidney beans, pasta, and Italian herbs.
- 18103
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.
- 18110
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.



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| <p>18205
 TOMATO KALE.....(VN, V, L, D, GF, AN)
 <i>A light tomato broth chock-full of Tuscan kale and sweet basil with garlic and olive oil.</i></p> <p>18117
 VEGETABLE NOODLE.....(L, D)
 <i>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.</i></p> | <p>18303
 LEMON CHICKEN SPINACH & ORZO.....(L, D, AN)
 <i>A delicate combination of lemon, chicken, spinach and orzo makes this a light, Mediterranean-inspired soup.</i></p> <p>18113
 TOMATO BASIL WITH RICE.....(VN, V, L, D, GF, AN)
 <i>A robust tomato broth, brimming with rice and fresh basil.</i></p> |
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H&H CLASSICS

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

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| <p>18296
 *CREAM OF WILD MUSHROOM.....(GF, AN)
 <i>A rich and satisfying soup of Portabella, Cremini, and Shiitake mushrooms with fresh cream and pepper.</i></p> <p>18125
 *BROCCOLI CHEDDAR.....(GF, AN)
 <i>The perfect blend of fresh broccoli and aged cheddar cheese.</i></p> <p>18213
 *FRENCH ONION.....(D, GF)
 <i>Slow simmered veal stock and sherry wine make up this classic recipe. Add your own baguette and cheese for the full effect.</i></p> <p>18104
 SPLIT PEA WITH DOUBLE SMOKED BACON.....(D, GF, AN)
 <i>A thick, pureed classic blend of green and yellow split peas with nitrate free double smoked bacon in chicken stock.</i></p> <p>18231
 TRADITIONAL ITALIAN WEDDING.....
 <i>A wedding of meatballs, orzo, and fresh vegetables.</i></p> <p>18226
 BEEF BARLEY.....(AN)
 <i>This full-bodied soup is made with beef, barley, fresh veggies and herbs simmered in a rich brown broth.</i></p> <p>18102
 CLASSIC MINESTRONE.....(D)
 <i>A delicious Italian soup loaded with fresh vegetables, pancetta, white kidney beans, and pasta.</i></p> <p>18204
 CLASSIC CHICKEN NOODLE.....(L, D)
 <i>A simple soup, made to make you feel right at home.</i></p> <p>18200
 HOMESTYLE CHICKEN NOODLE.....(L, D)
 <i>A classic favorite, made with chicken, carrots, potatoes, and noodles cooked in our famous chicken stock.</i></p> | <p>18214
 LOBSTER BISQUE.....(GF)
 <i>Maine lobsters simmered in lobster stock with onions, potatoes, garlic, Spanish paprika, and sweetened with a touch of Sherry.</i></p> <p>18263
 TOMATO BISQUE.....(GF, AN)
 <i>A sweet blend of tomatoes, basil, and cream spiced with paprika and white pepper. Perfect to pair with grilled cheese.</i></p> <p>18224
 CREAM OF TOMATO WITH CHICKEN & ORZO.....(AN)
 <i>Sweet and creamy, this tomato soup is loaded with chicken, orzo, basil, and a hint of paprika and cayenne peppers.</i></p> <p>18112
 TOMATO CHEDDAR.....(GF, AN)
 <i>A sweet blend of tomato puree and aged Cheddar.</i></p> <p>18114
 TUSCAN WHITE BEAN WITH SPINACH.....(VN, V, L, D, GF, AN)
 <i>Wholesome combination of the finest imported Italian cannelloni beans, spinach and vegetables.</i></p> <p>18127
 CLASSIC LENTIL.....(VN, V, L, D, GF)
 <i>Fresh vegetables and Spanish lentils simmered together in a vegetarian broth flavored with cumin and parsley.</i></p> <p>18129
 CREAM OF BROCCOLI.....(GF, AN)
 <i>A creamy blend of broccoli simmered with potatoes, garlic, and cream.</i></p> <p>18115
 VEGETARIAN SPLIT PEA.....(VN, V, L, D, GF, AN)
 <i>Flavorful, chunky, low fat, vegetarian version of our famous split pea soup.</i></p> |
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REDUCED SODIUM

Reduced sodium version of our Hale and Hearty classics.

18184

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

18203

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

CHOWDER

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

18143

*KALE AND SWEET POTATO CHOWDER.....(V, GF, AN)
This vegetarian soup combines tender kale and succulent sweet potatoes simmered in a light tomato broth, with a touch of cream it is a delicious way to ward off the winter cold.

18107

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.

18109

SWEET CORN CHOWDER.....(GF)
Potatoes, sweet corn, and nitrate free bacon simmered in a creamy broth with a hint of white and cayenne pepper.

18266

TRADITIONAL NEW ENGLAND CLAM CHOWDER...(contains bacon)
Thick and creamy, loaded with clams, bacon, and potatoes.

18106

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.

CHILI

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

18246

*CHICKEN BLACK BEAN CHILI.....(L, D, GF)
Intensely flavorful and slightly spicy chili made from black beans, chicken and lots of wonderful spices.

18230

TEXAS BEEF CHILI.....(D)
Tender ground beef enveloped in a deep, chili flavored sauce sweetened with a touch of dark beer.

18111

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.

18283

HOMESTYLE TURKEY CHILI.....(D, GF)
A hearty full-flavored chili, loaded with ground turkey and spiced with poblano, chipotle, and mixed peppers.

18191

TURKEY CHILI.....(D, GF, AN)
Lean ground turkey, pinto beans, and spices make up this meaty and satisfying version of a classic dish.