



MONTHLY MENU

OCTOBER 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.

*NEW!*BEEF AU JUS / GRAVY.....18415.....(GF, D)

Our scratch-made beef bone broth is flavored with fresh garlic, onion, celery, tomatoes, and a little red wine for good measure.

*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.

*POT PIE FILLING18500.....

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.

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| <p>*CURRIED BUTTERNUT SQUASH WITH CHICKEN18404.....(GF) <i>This is a lightly curried chicken and butternut squash soup, sweetened with fresh and dried fruits and finished off with a touch of cream. Suggested serving: over rice</i></p> <p>*GRILLED CHICKEN QUESADILLA18308.....(AN) <i>Simmered chunks of grilled chicken with Monterey Jack cheese, mushrooms, onions, and bell peppers.</i></p> <p>*YUCATAN CHICKEN WITH LIME & ORZO18234.....(AN) <i>Light, brothy Mexican chicken soup made with tomatillos, chicken, poblano peppers and a touch of fresh lime.</i></p> | <p>PORTUGUESE KALE SOUP18217.....(D, GF) <i>A combination of cannellini and red kidney beans simmered with pork sausage, tomatoes, kale, and crushed red pepper.</i></p> <p>CURRIED CHICKEN CHOWDER.....18227.....(GF, AN) <i>This creamy Indian-style chowder is loaded with potatoes, chicken, vegetables, and spices.</i></p> <p>MULLIGATAWNY.....18141.....(GF) <i>Made with coconut milk and curry powder, this classic Indian soup is loaded with red lentils, ginger, and saffron.</i></p> |
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CHUNKY SOUPS & STEWS

Each spoonful packed with wholesome, thick, chunky ingredients.

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| <p>*TORTELLINI FLORENTINE18291.....(V) <i>Three cheese tortellini simmered with baby spinach and sweet cherry tomatoes with a touch of garlic and cream.</i></p> <p>*CHICKEN & MEATBALL.....18292..... <i>Chicken soup loaded with meatballs, egg barley pasta and fresh vegetables.</i></p> <p>*CHICKEN & SWEET ITALIAN SAUSAGE18279.....(GF) <i>Tomatoes, chicken, sweet Italian sausage, fresh vegetables, and bacon simmered in chicken stock, white wine and garlic.</i></p> <p>WILD MUSHROOM BARLEY.....18116.....(VN, V, L, D, AN) <i>A mix of crimini, shiitake, and Portobello mushrooms blended together with barley, green peas, and fresh dill.</i></p> | <p>CHICKEN AND RICE.....18218.....(D, GF, AN) <i>Our famous chicken stock loaded with Savoy cabbage, chicken, parsnips, turnips, rice, and parsley.</i></p> <p>CHICKEN POT PIE.....18229.....(GF, AN) <i>A soup version of this classic American dish; loaded with carrots, potatoes, green peas, chicken, and herbs.</i></p> <p>CHUNKY POTATO LEEK.....18126.....(GF, AN) <i>Thick and creamy soup made with loads of diced potatoes, fresh leeks, and parsley.</i></p> |
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SEASONAL

Drawing inspiration from fresh ingredients unique to each season.

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| <p>*PUMPKIN SPICED LOBSTER BISQUE.....18414.....(GF) <i>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!</i></p> <p>*SWEET POTATO CHICKEN CHOWDER18264.....(GF, AN) <i>A wonderful chicken chowder with a southern twist, made with sweet potatoes, heavy cream and dill.</i></p> | <p>*FALL HARVEST VEGETABLE18137.....(V, VN, L, D, GF, AN) <i>Light and full flavored vegetable soup made with the best ingredients late autumn has to offer such as turnips, parsnips, carrot and celery root.</i></p> <p>*AUTUMN PUMPKIN BISQUE18150.....(V, GF, AN) <i>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.</i></p> |
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SEASONAL

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***FALL APPLE CHEDDAR.....18258.....(V, GF, AN)**

A creamy blend of parsnips, apples, Yukon gold potatoes and New York's finest cheddar cheese.

***ROASTED BUTTERNUT SQUASH.....18174.....(V, GF, AN)**

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

***YUKON GOLD POTATO WITH FOUR CHEESES.....18209.....(V, GF, AN)**

A smooth soup blended with buttery Yukon Gold potatoes, Gruyere, Monterey Jack, extra sharp white & sharp yellow cheddar cheeses.

***AUTUMN MINESTRONE18257.....(VN, V, L, D)**

Seasonal butternut squash, tomatoes, carrots, zucchini, corn, and Swiss chard simmered together with elbow macaroni.

ROASTED RED PEPPER WITH SMOKED GOUDA.....18302.....(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.

***SPICY CHICKPEAS & LEMON.....18219.....(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.

***FALL SUCCOTASH18157.....(VN, V, L, D, GF, AN)**

A vegetable medley of fresh corn, Cremini mushrooms, sweet potatoes, garlic, and baby lima bean with crushed red pepper.

***CHICK PEA, KALE & WILD RICE18297.....(VN, V, L, D, GF, AN)**

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

***VEGETARIAN RED LENTIL18304.....(VN, V, L, D, GF, AN)**

We mix red lentils with fresh vegetables to make a surprisingly robust soup that is healthy and most importantly delicious.

GINGER CARROT ARTICHOKE.....18103.....(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.

TOMATO KALE.....18205.....(VN, V, L, D, GF, AN)

A light tomato broth chock-full of Tuscan kale and sweet basil with garlic and olive oil.

TOMATO BASIL WITH RICE.....18113.....(VN, V, L, D, GF, AN)

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

***CHIPOTLE CORN & TOMATO18286.....(VN, V, L, D, GF)**

A light and refreshing tomato soup packed with freshly shucked corn and fresh vegetables gently simmered in a smoky vegetarian broth.

CHICKEN VEGETABLE.....18280.....(L, D, GF, AN)

Vegetables and chicken simmered in scratch-made chicken broth with dill.

PASTA E. FAGIOLI.....18108.....(VN, V, L, D)

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

TEN VEGETABLE.....18110.....(VN, V, L, D, GF, AN)

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

VEGETABLE NOODLE.....18117.....(L, D)

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.

LEMON CHICKEN SPINACH & ORZO.....18303.....(L, D, AN)

A delicate combination of lemon, chicken, spinach and orzo makes this a light, Mediterranean-inspired soup.



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H&H CLASSICS

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

- *CREAM OF WILD MUSHROOM.....18296.....(GF, AN)**
A rich and satisfying soup of Portabella, Cremini, and Shiitake mushrooms with fresh cream and pepper.
- *BROCCOLI CHEDDAR.....18125.....(GF, AN)**
The perfect blend of fresh broccoli and aged cheddar cheese.
- *FRENCH ONION.....18213.....(D, GF)**
Slow simmered veal stock and sherry wine make up this classic recipe. Add your own baguette and cheese for the full effect.
- SPLIT PEA WITH DOUBLE SMOKED BACON.....18104...(D, GF, AN)**
A thick, pureed classic blend of green and yellow split peas with nitrate free double smoked bacon in chicken stock.
- TRADITIONAL ITALIAN WEDDING.....18231.....**
A wedding of meatballs, orzo, and fresh vegetables.
- BEEF BARLEY.....18226.....(AN)**
This full-bodied soup is made with beef, barley, fresh veggies and herbs simmered in a rich brown broth.
- CLASSIC MINESTRONE.....18102.....(D)**
A delicious Italian soup loaded with fresh vegetables, pancetta, white kidney beans, and pasta.
- CLASSIC CHICKEN NOODLE.....18204.....(L, D)**
A simple soup, made to make you feel right at home.
- HOMESTYLE CHICKEN NOODLE.....18200.....(L, D)**
A classic favorite, made with chicken, carrots, potatoes, and noodles cooked in our famous chicken stock.
- LOBSTER BISQUE.....18214.....(GF)**
Maine lobsters simmered in lobster stock with onions, potatoes, garlic, Spanish paprika, and sweetened with a touch of Sherry.
- TOMATO BISQUE.....18263.....(GF, AN)**
A sweet blend of tomatoes, basil, and cream spiced with paprika and white pepper. Perfect to pair with grilled cheese.
- CREAM OF TOMATO WITH CHICKEN & ORZO.....18224.....(AN)**
Sweet and creamy, this tomato soup is loaded with chicken, orzo, basil, and a hint of paprika and cayenne peppers.
- TOMATO CHEDDAR.....18112.....(GF, AN)**
A sweet blend of tomato puree and aged Cheddar.
- TUSCAN WHITE BEAN WITH SPINACH.....18114.....(VN, V, L, D, GF, AN)**
Wholesome combination of the finest imported Italian cannelloni beans, spinach and vegetables.
- CLASSIC LENTIL.....18127.....(VN, V, L, D, GF)**
Fresh vegetables and Spanish lentils simmered together in a vegetarian broth flavored with cumin and parsley.
- CREAM OF BROCCOLI.....18251.....(GF, AN)**
A creamy blend of broccoli simmered with potatoes, garlic, and cream.
- VEGETARIAN SPLIT PEA.....18115.....(VN, V, L, D, GF, AN)**
Flavorful, chunky, low fat, vegetarian version of our famous split pea soup.

REDUCED SODIUM

Reduced sodium version of our Hale and Hearty classics.

- REDUCED SODIUM TEN VEGETABLE.....18184.....(VN, V, L, D, GF, AN)** Sodium: 463 Mgs (Original Version: 720 Mgs).
REDUCED SODIUM HOMESTYLE CHICKEN NOODLE.....18203.....(L, D) Sodium: 479 Mgs (Original Version: 790 Mgs).



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CHOWDER

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

***SMOKED TURKEY CORN CHOWDER.....18271.....(GF)**

A creamy flavorful farmhouse chowder loaded with fresh corn right off the cob, smoked turkey and sweet potatoes.

***BOSTON SHRIMP CHOWDER.....18121.....(GF, AN)**

Thick and creamy chowder loaded with diced potatoes and fresh shrimp.

H&H NEW ENGLAND CLAM CHOWDER...18107.(GF, contains pancetta)

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

SWEET CORN CHOWDER.....18109.....(GF)

Potatoes, sweet corn, and nitrate free bacon simmered in a creamy broth with a hint of white and cayenne pepper.

TRADITIONAL NEW ENGLAND CLAM CHOWDER..18266.(contains bacon) *Thick and creamy, loaded with clams, bacon, and potatoes.*

MANHATTAN CLAM CHOWDER.....18106.....(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.

***PORK CHILI VERDE18407.....(D, GF)**

A flavorful Mexican chili with lean pork loin and a blend of mild jalapenos, poblanos and salsa verde to add a little extra heat.

TEXAS BEEF CHILI.....18230.....(D)

Tender ground beef enveloped in a deep, chili flavored sauce sweetened with a touch of dark beer.

THREE LENTIL CHILI.....18111.....(VN, V, L, D, GF)

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

HOMESTYLE TURKEY CHILI.....18283.....(D, GF)

A hearty full-flavored chili, loaded with ground turkey and spiced with poblano, chipotle, and mixed peppers.

TURKEY CHILI.....18191.....(D, GF, AN)

Lean ground turkey, pinto beans, and spices make up this meaty and satisfying version of a classic dish.