



# Maumee's

## SOUP of the Day Menu: March 2017

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			1 Stuffed Pepper Pasta Fajole Crab Bisque	2 Chicken Lemon & Rice Cream of Mushroom	3 Chicken Paprikas Thai Lentil & Coconut New England Clam Chowder	4 Chicken Enchilada Tuscan Bean
5 Mushroom Rice, Beef Barley, Potato Leek	6 Sausage Bean, Chicken Noodle, Tomato Eggplant	7 Minestrone, Chili, Cauliflower	8 Roasted Cauliflower White Bean (vv) Hot & Sour	9 Creamy Tomato Tortellini w/Chicken	10 Chicken Paprikas, Perfect Vegetable, New England Clam Chowder	11 Chicken Tortilla Lentil/Fennel
12 Beef Stroganoff, Chicken Noodle	13 Broccoli Cheddar, Avgolemono, Brussel Sprout	14 Tomato spinach artichoke, Pasta Fajole, Chili	15 Pozole, Italian Wedding	16 Vegetable Beef, Tomato Bisque	17 Chicken Paprikas, Lamb Stew, Colcannon, New England Clam Chowder	18 Brunswyck Stew Cauliflower
19 Italian Wedding, Beef Barley	20 French Onion, Chicken Noodle, Roasted Fennel	21 Beef Stew, Chili, Curried Butternut	22 Broccoli Cheddar, Reuben Soup	23 Stuffed Pepper, Beer Cheddar	24 Chicken Paprikas, Perfect Vegetable, New England Clam Chowder	25 Pulled Pork Stew Parisian
26 Cabbage Roll, Chicken Noodle, Cream of Mushroom	27 Tomato Spinach Artichoke, Avgolemono, Cream of Onion	28 Beef Stroganoff, Chili, Tomato w/Cous Cous	29 Brunswyck Stew, Rosemary Gorgonzola Tomato	30 Mulligatawny, Potage St. Germaine	31 Chicken Paprikas, Italian Tortellini, New England Clam Chowder	

MARCH SOUP

*From the Chefs:* Our soups are made fresh in our kitchen from scratch using the best ingredients available like all natural chicken, fresh vegetables, fresh meats, seafood, sea salt, and real cream. We do not make soup from a mix nor will it ever come out of a bag.

\*Menu is subject to change,  
due to availability and special events.

(v)= Vegetarian (vv)=Vegan