

Welcome to Hasbro Children's Hospital. There are a few things we would like you to know about your meal service while your child is a patient in Hasbro;

- We offer Parent trays for those parents and caregivers staying with their child. The charge is \$7 per tray & will be charged to your account at the end of your stay.

- A complimentary tray will be provided to our breastfeeding mothers.

- Meal times;

- Breakfast – 7:30am – 10:00am
- Lunch – 11:00am – 2:30pm
- Dinner – 4:30pm-6:30pm

One of our Patient Service Hosts will come by your room to take your child's order. If you are not able to connect with your host, you can call the Nutrition Order Line Call Center at (401) 606-3663 & place your order with a Call Center Representative.

We look forward to serving you.



Disclaimer: While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination could occur and our facility is unable to guarantee that any item can be completely free of allergens. Patrons are encouraged to their own satisfaction, to consider this information in light of their individual requirements and needs.

DESSERTS

- GF Chocolate Chip Cookie
- GF Fudge Brownie
- Vanilla Pudding
- Chocolate Pudding
- Orange Gelatin
- Vanilla Ice Cream
- Chocolate Ice Cream
- Orange Sherbet
- Raspberry Sherbet
- Lemon Water Ice

FRUIT

- Strawberries
- Diced Peaches
- Applesauce
- Fresh Banana
- Fresh Orange
- Apple Slices
- Fresh Pineapple
- Fresh Cantaloupe

BEVERAGES

- | | |
|-------------------------|--------------------------|
| Whole Milk | Orange Juice |
| Fat Free Chocolate Milk | Apple Juice |
| Fat Free Lactaid Milk | Prune Juice |
| Vanilla Soy Milk | Cranberry Juice |
| Chocolate Soy Milk | Regular Hot Chocolate |
| Whole Lactaid Milk | Sugar Free Hot Chocolate |

CONDIMENTS

- | | |
|------------------------|-----------------|
| Margarine | Ketchup |
| Butter | Lite Mayo |
| Extra Virgin Olive Oil | Jelly |
| Balsamic Vinegar | Peanut Butter |
| Non Dairy Creamer | Parmesan Cheese |
| Half & Half Creamer | Tartar Sauce |
| Honey | BBQ Sauce |
| Sugar | Salsa |
| Sugar Sub | Mustard |
| Herb Seasoning | |
| Salt | |
| Pepper | |

HASBRO CHILDREN'S HOSPITAL MENU



Hello! Hasbro Children's Hospital is committed to providing you and your child with an enjoyable dining experience during your stay.

Our goal is to provide your child with a fresh meal created by our Executive Chef, approved by our Clinical Nutrition Team, and prepared by our dedicated food service professionals.

A Patient Service Host will visit your child daily to obtain their Lunch, Dinner & Breakfast selections. Please have your child look over the menu prior to their visit.

GLUTEN FREE MENU



01.04.24



GOOD MORNING!

STARTERS

- Cheerios
- Cornflakes

OMELETS

- American Cheese Omelet
- Chorizo & Cheese Omelet

ENTREES

Gluten-Free Tofu Scramble Wrap
Breakfast wrap filled with savory organic tofu, hash browns and vegetables

- Scrambled Eggs
- Hard Cooked Egg

SIDES

- Bacon
- Turkey Sausage
- Cottage Cheese

FRUIT & YOGURT

- Apple Slices
- Fresh Banana
- Fresh Orange Wedges
- Fresh Strawberries
- Fresh Cantaloupe Cup
- Applesauce
- Dole Peaches
- Cottage Cheese
- Assorted Yogurts

BREAD BASKET

- Gluten Free Bagel
- Gluten Free Blueberry Muffin
- Gluten Free Toast

LUNCH

SOUPS

Tomato Soup | LS Vegetable Broth

SANDWICHES

- Turkey & Cheese Sandwich on Gluten Free Bread
- Tuna Sandwich on Gluten Free Bread

ENTREES

Gluten Free Broccoli Cheddar Bake

Tender rice pasta and broccoli florets in a creamy aged English cheddar sauce, topped with toasted gluten free bread crumbs

Gluten-Free Pad Thai

The traditional Thai sweet and sour dish with organic rice noodles, tofu, julienned carrots, green onions, broccoli and baked cashews

Plain Baked Cod

Cod baked plain for you to season to your liking

Oven Roasted Turkey Breast/Gluten Free Gravy

Hot out of the oven roasted turkey breast

Gluten-Free Mexican Casserole Bowl

Organic white corn masa, black beans, sweet golden corn, olives, tomatoes and a blend of chili peppers and spices served as a casserole

Gluten Free Bean and Rice Burrito

Gluten free tortilla filled with black beans and rice

Grilled Chicken

All natural chicken breast marinated in orange juice, garlic, basil and thyme

Rice & Beans

Moist rice with red beans

Gluten Free Chicken Tenders

Tasty chicken tenders coated with a home-style GF breading

GRILL

- Grilled Cheese on GF Bread
- Cheeseburger on GF Bun
- Hamburger on GF Bun

DINNER

PASTA

Gluten-Free Rice Macaroni & Cheese

Tender gluten free pasta covered with a creamy cheese sauce

Gluten-Free Vegetable Lasagna

Traditional style lasagna made with rice-based pasta, tofu, zucchini, spinach, tomato sauce and spices, topped with melted vegan mozzarella-style cheese

PIZZA

Gluten-Free Pizza

Crispy pizza crust topped with cheese

SIDES

- Green Beans
- Steamed Carrots
- Steamed Broccoli
- Mashed Potatoes
- Baked French Fries
- Tossed Garden Salad
- Baked Potato Chips
- Chilled Baby Carrot
- White Rice
- Carrot & Celery Sticks

BREAD BASKET

- Gluten-Free White Bread
- Gluten-Free Blueberry Muffin

