Delivery Charge \$5	Call x1102 by 3PM	for Dinner Delivery		<u>LUNCH</u> 1			
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	
04/21/24	04/22/24	04/23/24	04/24/24	04/25/24	04/26/24	04/27/24	
Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	
Shrimp Bisque (G)	Tomato Basil Soup (V)	Spring Vegetable Soup (V)	Beef Barley	Lentil Soup (V)	Minestrone (V)	Chicken Noodle	
Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	
Roasted Leg Of Lamb (GF)	BBQ Burger GFA	Ham and Smoked Gouda Sandwich GFA	Roast Beef Wrap GFA	Chicken Quesadilla	Kendal Pizza GFA	Grilled C.B.T Sandwich GFA	
Served with mint jelly	Beef Burger Topped with American Cheese, BBQ Sauce, & Cole slaw	with Herb Aioli on Grilled Sourdough Bread	Roast beef with avocado, cheddar & siracha mayo.	Flour Tortilla, Pepper, Onions Mexican Cheese, and sour cream	Handmade Pizzas	Cheddar, Bacon and Tomato on White Bread	
Classic Eggs Benedict	Shrimp Pasta	Chicken Cobb Salad GF	Grilled Chicken Sausage	Bake Tilapia	Fry Chicken Wings	Chicken Parmesan	
Poached Egg, Canadian	Shrimp with Orecchiette	Grilled Chicken, Bleu	Roasted apples and fennel	Tilapia bake with lemon,	served with honey mustard	Breaded chicken culet	
Bacon, English Muffin, Hollandaise Sauce	Pasta & Tomato Cream Sauce	Cheese, Hard Cooked Egg, Tomatoes, Crumbled	served on a light chicken velouté	white wine & butter.	sauce.	topped with tomato sauce & mozzarella cheese.	
Manicotti	Three Bean Chili GF	French Onion Quiche	Kendal Pasta	Tofu Stir-fry GF	Stuffed Portabella Mushrooms GF	Ravioli Primavera	
RicottaStuffed Pasta, Tomato Sauce, Mozzarella	Served with Tortilla Chips	Caramelized Onions, Gruyere, and Egg Custard Baked in a Tart Shell	Sundried tomatoes, pesto, pinenes, EVOO, and shaved parmesan cheese	Tofu stir-fry with Asian vegetables.	Spinach, Tomatoes and Provolone Cheese with a Tomato Coulis	Pasta Ravioli toasted with an array of vegetable & a light tomato broth.	
Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	
Bacon & Sausage Patties	Green Beans	Steamed Broccoli	Roasted Cauliflower	Steamed Corn	Pacific Blend Vegetables	Steamed Carrots	
Steamed Asparagus	Crispy Potato Wedge	Sweet Potato Fries	Potato Salad	Yellow Rice	Oven Roasted Potatoes	French Fries	
Roasted Potatoes							
Desserts	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts	
Bread Pudding	Carrot Cake	Assorted Scones	Carnival Cookies	Fresh Pineapple	Black Forest Cake	Chocolate Chip Brownies	
NSA Blondies	NSA Chocolate Cake	NSA Vanilla Pudding	NSA Cinnamon Swirl	NSA Jell-O	NSA Cookies	Cherry Pie	

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SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
04/21/24	04/22/24	04/23/24	04/24/24	04/25/24	04/26/24	04/27/24
	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour
	Sausage and White	Matzo Ball Soup	Mushroom & Truffle	Mexican Chicken	Connecticut Clam	Italian Wedding
	Bean Soup		Bisque (G)	Tortilla	Chowder (G)	
	Special Salad	Special Salad	Special Salad	Special Salad	Special Salad	Special Salad
	Spinach Salad with	Roasted Beets and Goat	Classic Wedge	Conross	Arugula, Sweet	Pear and Goat
	Apple/Cran/Walnuts	Cheese	Classic Wedge	Caprese	Potato, and Chickpea	Cheese
	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
	Spring Beef Stew GF	Brisket of Beef	Fresh Catch GF	Warm Steak Salad	BBQ Ribs	Bourbon Chicken GF
	Beef Stew with Spring Vegetables		Preparation changes	Grilled steak, Served over a bed of greens with tomatoes, grilled onions, crumble blue cheese with balsamic dressing.	Slow cooked Ribs with tractional BBQ sauce	Chicken thighs cooked till tender and tossed Ina bourbon sauce
	Cod Provencal GF	Salmon Filet	Roasted Pork	Coconut Shrimp	Chicken with	Pepper Steak GFA
			Tenderloin GF		BlackEyed Peas GF	
	with Velouté and Aromatic Vegetables		Spice Rubbed Pork Tenderloins topped with Black Bean and Mango Salsa	Coconut breaded shrimp served with duck sauce.	Southern Braised Chicken	Strips of Beef saluted with onions & peppers in a light Asian Sauce.
	Mediterranean Tofu	Moroccan Stew	Edamame &	Vegetable Moussaka	Asparagus, Onion &	Butter Bean and
	Flatbread		Cauliflower Risotto GF		Goat Cheese Tart	Roasted Tomato Ragout GF
	Flatbread with Tofu and Vegetables	#REF!	Edamame & Cauliflower Arborio rice, with Edamame & Cauliflower, finished with Parmesan Cheese & Cream	Eggplant, Potatoes, Lentils, Tomatoes Bechamel Sauce	Vegetables and goat's cheese cooked in a savory pastry shell	Butter beans, roasted tomatoes, and aromatic vegetables
	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments
	Rainbow Swiss Chard	Carrot Tzimmes	Sautéed Squash	Sauteed Spinach	Corn on the Cob	Steamed Broccoli
	Rainbow Carrots	Brussels Sprouts	Roasted Cherry Tomatoes	Roasted Vegetables	Collard Greens	Sautéed Bok Choy
	Roasted Potatoes	Potato Kugel	Orzo Pilaf	Quinoa Pilaf	Yukon Gold Mash Potatoes	Brown Rice
	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
	Tiramisu	Flourless Chocolate Cake	Watermelon	Chocolate Cake	House made Peach Crisp	Cantaloupe
	NSA Cherry Pie	NSA Cherry Cake	NSA Chocolate Pudding	NSA Lemon Cake	NSA Chocolate Cake	NSA Blueberry Cake