					<u> </u>	
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
09/24/23	09/25/23	09/26/23	09/27/23	09/28/23	09/29/23	09/30/23
Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour
Crab Bisque (G)	Sausage, White Bean,	Italian Wedding (G)	Vegetable Barley (G)	Mexican Chicken	Mulligatawny with	Potato Leek Soup
	and Kale		(V)	Tortilla	Lentils (V)	
Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
Carved Roasted	Tuna Melt	Turkey BLT GFA	Buffalo Chicken	Hot Roast Beef	Kendal Pizza GFA	Grilled Turkey and
Turkey			Wrap	Sandwich GFA		Swiss
Whole Roasted Carved	Tuna Salad on an English	Turkey with Bacon, Lettuce,	Breaded Chicken Tenders	Slow Cooked Sliced Beef,	Handmade Pizza's	with Tomato on Sourdough
Turkey	Muffin with American	Tomato, and Mayonnaise	Tossed in Hot Sauce with	Gravy, Provolone		Bread
	Cheese	on Sliced White Toast	Bleu Cheese Dressing, Lettuce and Tomatoes			
			Lettuce and Tomatoes			
Traditional Lasagna	Texas Style Chili	BBQ Pork Wings	Tortilla Crusted	Chicken Fingers	Caribbean Curry	Beer Battered Fish
			Tilapia		Chicken GF	
Ground Beef, Ricotta	Beef, Peppers, Onions, and	Mini Pork Shanks in BBQ	Tilapia Filet with a Crisp	Breaded Chicken Tenders	West Indian Style Chicken	Battered Cod served with
Cheese, Tomato Sauce,	Beans Slow Cooked With	Sauce	Corn Crust		with Toasted Spices	Tartar Sauce
and Mozzarella Cheese	Southern Spices					
Grilled Vegetable	Vegetable Samosas	White Bean and	Spinach, Feta, and	Stuffed Pasta Shells	Kale and Vegetable	Vegetable and White
Tower GF		Sundried Tomato	Red Onion Quiche		Dumplings	Bean Ratatouille
		Gnocchi				
Stacked Grilled Vegetables	Curried Potato and Vegetable in	White Beans, Sundried	Spinach, Feta Cheese, and	Pasta Filled with Ricotta	Served with Scallions	Zucchini, yellow squash,
with Cheese	a Pastry Dough	Tomatoes, Spinach, and	Onions, and Eggs With a Pie			onions, eggplant and
		Gnocchi Pasta in a Light Velouté	Crust	and Mozzarella Cheese		tomatoes cooked with white beans
		Veloute				Deans
Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments
Bacon & Sausage	Peas and Carrots	Cut Corn	Pacific Vegetables	Steamed Broccoli	Sweet Plantains	Green Beans
Patties						
Steamed Broccoli	Potato Chips	Tater Tots	Rice	French Fries	Rice and Beans	Cole Slaw
and Carrots			1			
Mashed Potatoes		1	1		1	
Doggarto	D	D	D	D	D = = = = = 4 =	D
Desserts	Desserts	Desserts #REF!	Desserts	Desserts	Desserts	Desserts
Chef's Choice	Brownies	#REF! Cookies	Coffee Cake	Poundcake	Apple Pie	Chocolate Cake
	Diowilles	COOKIES	Conee Cake	Foundcake	Apple Fie	Chocolate Cake
Desserts NSA dessert	NSA Cookies	NSA Blondie	NSA Jell-O	NSA Peach Pie	NSA Chocolate Pie	NSA Vanilla
NSA dessert	NSA COOKIES	NOA DIVIIUIE	NSA Jeli-U	NSA Feach Fie	NSA CHOCOlate Ple	
	II	II	<u> </u>	I	II	Pudding

Delivery Charge \$5	Call x1102 by 3PM for Dinner Delivery			DINNER 5		
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
09/24/23	09/25/23	09/26/23	09/27/23	09/28/23	09/29/23	09/30/23
	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour
	Cream of Broccoli	Mushroom Bisque	Tomato Basil (V)	Chicken Vegetable	Corn Chowder (G)	Zucchini Margherita
	Special Salad	(V)(G) Special Salad	Special Salad	Special Salad	Special Salad	(V) Special Salad
	Mediterranean Quinoa		Superfood Kale	Baby Arugula		Classic Wedge
		Kendal Spring		, ,	Caprese	
	Entrees Grilled Chicken	Entrees Roasted Pork Loin	Entrees Chicken Madeira	Entrees Carved NY Sirloin	Entrees Greek Grilled	Entrees Beef Quesadilla
	Sandwich GFA	GF	Chicken Madeira	GF	Chicken Salad GF	Deer Quesauma
	Chicken Breast, Sundried Tomato Pesto Aioli, Mozzarella Cheese and Bib Lettuce	Tender Pork Loin Marinated with Herbs and Spices	Chicken Thighs Marinated and Slow Roasted with a Madeira Mushroom Demi Glace	- Oi	with Lettuce, Tomato, Red Onions, Cucumbers, Olives, Feta Cheese and Greek Dressing	Tender Marinated Beef, Tomato and Onion Salsa, & Cheddar Jack Cheese, Grilled in a Tortilla Shell. Sour Cream and Salsa on
	Beef Tagine GF	Fresh Catch GF	Classic Bolognaise GF	Barramundi GF	Seafood Vol Au Vent	Sweet & Sour Pork GF
	Beef Filet Tips, Aromatic Vegetables, Chickpeas, Apricots and Toasted Spices		Ground Beef, Aromatic Vegetables, and a Rich Tomato Sauce	Pan Roasted with a Saffron Sauce	Shrimp and Scallops in a Sherry Wine Sauce with Puff Pastry	Pork, Pineapple, Peppers, and Onions in a Sweet and Sour Sauce
	Mushroom and Onion Quiche	Kendal Margherita Flatbread	Grilled Orange Sesame Tofu GF	Mediterranean Zucchini Cakes GFA	Lasagna Florentine	Polenta Parmesan GF
	Egg, Mushrooms, Onions, and Swiss Cheese	with Roasted Tomatoes, Fresh Mozzarella, Fresh Basil and Balsamic Glaze	Grilled Tempeh with Orange Sesame Sauce and Garnished with Oranges and Scallions	Shredded Zucchini Cakes with a Tzatziki	Spinach, Mushrooms, Ricotta, and Tomato Sauce	Baked Polenta with Mozzarella and Tomato Sauce
	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments
	Collard Greens	Sweet Green Peas	Garlic Green Beans	Sauteed Spinach	Summer Squash Mélange	Steamed Broccoli
	Roasted Parsnips	Roasted Cauliflower	Roasted Beets	Carrots	Blistered Cherry Tomatoes	Roasted Vegetables
	Sweet Potato Fries	Basmati Rice	Fettuccine	Twice Baked Potatoes	Barley Pilaf	Jasmine Rice
	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
	Cookie Dough Cake	Strawberry Crunch Parfait Cake	Chocolate Mousse Cake	Fresh Fruit	Mixed Berry Crisp	Baileys Expresso Cream Cake
	NSA Peach Pie	NSA Chocolate Cake	NSA Lemon Cake	NSA Blondie	NSA Jell-O	NSA Cheesecake