

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
04/30/23	05/01/23	05/02/23	05/03/23	05/04/23	05/05/23	05/06/23
Soup du Jour Tomato Soup (V)	Soup du Jour Chicken Gumbo	Soup du Jour Corn Chowder (V)	Soup du Jour Vegetable Wonton Soup (V)(G)	Soup du Jour Carmelized Onion and Mushroom Soup	Soup du Jour Beef Vegetable	Soup du Jour Potato Leek Soup
Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
Bourbon Glazed Ham GF	Gryro GFA	Asian Pork on Steamed Buns	Rueben Sandwich GFA	Chicken Philly Cheesesteak GFA	Kendal Pizza GFA	Sausage & Peppers Sandwich GFA
Cured Ham Served with a Bourbon Glaze	Grilled Pita Bread, Shredded lettuce, tomatoes, Tzatziki sauce	Asian spiced pork shoulder, hoisin sauce, served on a steamed bun with pickled red onions and scallions	Sliced corn beef, saurkraut, Swiss cheese, and russian dressing on grilled rye bread	Onions, mushrooms, and American chees on a club roll	Handmade Pizza's	Italian Sausage and Sauteed Peppers with Mozzarella Cheese and Marinara Sauce
Smoked Salmon GF	Shrimp Salad Sandwich GFA	Honey Mustard Chicken Salad GFA	Battered Fish	Salisbury Steak	Lemon Pepper Wings GF	Breaded Chicken Tenders
Served with Hard Cooked Egg, Capers, and Red Onion	Shrimp Salad Sandwich served on a Croissant	Roasted tomatoes, asparagus, and artichokes over baby arugula mix	Beer Battered & Fried	Ground beef, sauteed onions and brown sauce	Marinated wings baked with a lemon pepper spice	Honey mustard sauce
Cheese Blintzes	Vegetable Empanadas	Sweet and Sour Tofu GF	Zoodles Puttanesca GF	Pierogies	Eggplant Rولاتini	Pasta Primavera
Fruit compote	Vegetables and Cheese folded into a Flour Tortilla Shell and Fried	Pineapples, Peppers and onions in a sweet and sour sauce	Zucchini Noodles in an Olive and Caper Tomato Sauce	Pan seared dumplings stuffed with potatoes and cheese then topped with sauteed onions	Ricotta Cheese. Marinara. And Mozzarella Cheese	Onions, zucchini, broccoli. Tomatoes, extra virgin olive oil
Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments
Bacon & Sausage Patties	Sauteed Zucchini	Corn	Green Beans	Vegetable Medley	Broccoli	Steamed Broccoli and Carrots
Baked Sweet Potato	French Fries	Jasmine Rice	Mac and Cheese	Steak Fries	Brown Rice Pilaf	Tater Tots
Roasted Vegetables						
Desserts	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
Chef's Choice Desserts *	Blondies	Cookies	Whoppie Pies	Assorted Dessert Bars	Cheesecake	Marble Pound Cake
NSA Blueberry Pie	NSA Cookies	NSA Blondie	NSA Brownies	NSA Peach Pie	NSA Smoothies	NSA Vanilla Pudding

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
04/30/23	05/01/23	05/02/23	05/03/23	05/04/23	05/05/23	05/06/23
	Soup du Jour Vegetable (V)	Soup du Jour Black Bean (V)	Soup du Jour Chicken Succotash	Soup du Jour Italian Wedding (G)	Soup du Jour Seafood Chowder (G)	Soup du Jour Ginger and Carrot (V)
	Special Salad Mediterranean Quinoa	Special Salad Kendal Spring	Special Salad Superfood Kale	Special Salad Baby Arugula	Special Salad Caprese	Special Salad Classic Wedge
	Entrees Key West Chicken GF Caribbean spiced chicken thighs served with mango salsa	Entrees Crab Cake Sandwich With Bacon and Dijonaise on a Brioche Bun	Entrees Teriyaki Pork Loin Asian glazed pork loin sliced thin and garnished with pineapples	Entrees Fresh Catch GF	Entrees BBQ Pork GF Pork Shoulder slow cooked and served with bbq sauce	Entrees All American Burger GFA Cooked to order with American cheese, lettuce, and tomato
	Ropa Vieja GF Thinly cut beef stewed in tomato based sauce	Crispy Leg of Duck GF Marinated duck legs slow cooked and served with a Grand Marinier Sauce	Cold Poached Salmon Salad GF Fresh blueberries, toasted almond, roasted cherry tomatoes, and mixed greens with a Greek yogurt dressing	Veal Milanese Thinly sliced veal, breaded and seared then topped with an arugula tomato salad	Roasted Chicken GF Herb marinated all natural chicken served with a chicken veoute	Shrimp Provencal GF White wine, tomatoes, garlic, emulsified butter and cream with liguine
	Bourbon Glazed Jackfruit GF Slow cooked with onions, peppers and garlic and finished with a bourbon sauce	Moroccan Chickpea Tagine GF Moroccan spices, chickpeas,	Quinoa Stuffed Peppers GF Quinoa, vegetables, and Tomato sauce	Curried Vegetable Puffs Curried vegetables and chickpeas wrapped in puff patry and baked	Wild Mushroom Ravioli Mushroom and cheese stuffed ravioli with a sherry cream sauce	Eggplant Parmesan Breaded Eggplant with tomato sauce and mozzarella cheese
	Accompaniments Sweet Green Peas	Accompaniments Steamed Green Beans	Accompaniments Steamed Carrots	Accompaniments Sauteed Swiss Chard	Accompaniments Roasted Vegetables	Accompaniments Steamed Broccoli
	Fried Plantains Rice and Beans	Roasted Cauliflower Roasted Potatoes	Baby Bok Choy Brown rice	Asparagus Roasted Sweet Potatoes	Corn on the cob Potato Salad	Onion Rings Linguine
	Desserts Toasted Almond Cake NSA Apple Pie	Desserts Cannoli Cake NSA Cheesecake	Desserts Flourless Chocolate Cake NSA Lemon Loaf	Desserts Carrot Cake NSA Chocolate Velvet Cake	Desserts Crème Brulee NSA Cookies	Desserts Chocolate Peanut Butter Cake NSA Chocolate Pudding