					LUNCH	Xmas
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
12119121	12120121	12121121	12122121	12123121	12124121	12125121
Soup duJour	Soup duJour	Soup du Jour	Soup duJour	Soup duJour	Soup duJour	Soup duJour
Chicken and Rice	Vegetable Orzo (V)	Beef Noodle	Traditional Gumbo	Lentil & Spinach Soup (V)	. Chicken & Dumpling	Carrot Ginger Soup (V)
Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
- Carved Ham	Smoked Turkey Sandwich GFA	Rueben_GFA	Buffalo Chicken Wrap GFA	Pulled Pork Quesadillas GFA	Kendal Pizza	Carved Whole Turkey.GF
	Thinly Sliced Smoked Turkey Breast with Melted Cheddar, Fresh Tomatoes, & Bacon Served on a Sourdough Roll	S.aurkaut, Russian Dressing, Swiss Cheese on Rye	Crispy Chicken Tenders tossed in Hot Sauce, with Chopped Tomatoes, S redded lettuce and Blue Cheese Dressing	Shredded BBQ Pork, CheddarCheese,and Sauteed onions. Served with Sour Cream and Salsa	House Made Cheese Pizza's	
Assorted Omelets and Pancakes	Cheese Ravioli with Bologn_aise	Greek Salad with Grilled Chicken GF	Beef Empanada	Grilled Chicken BLT Salad	Fish and Chips	Arctic Char Filet GF
	Ricotta Filled Pasta with a House Made Meat Sauce	Tomatoes, Cucumbers, Shaved Red Onions, Kalamata Olives, Feta	A Mixture of Ground Beef, Herbs & Spices Baked in Empanada Dough	Grille9 Chicken, iceberg wedge, t matoes, bacon, crumbled,blue cheese, and rt:lnl"h dressing	Battered fish, lemon wedge, coleslaw and tartar sauce	With a Homey Mustard Glaze
Cheese Blintzes	Sundried Tomato & Swiss Cheese Quiche	Mexican Burrito Vegetable Rice Bowl	Indian Samosas	Southwest Vegetable Chili	Sweet and Sour Tofu Stir Fry	Butterbean and Butternut Squash Crisp
Served with a Berry Compote	Sundried Tomato & Swiss Cheese Mixed Together in a Savory Egg Battered in a Tart Shell Baked Till Golden Brown	Cilantro Lime Rice Topped with Black Beans, Pico de Gallo, Roasted Corn & Tofu Finished with a Drizzle of Guacamole	Served with a Tamarind Mint Sauce	Mixed Vegetables with Herbs & Spices, Served with Tortilla Chips	Tofu, Peppers, Onions, and Pineapple, in a Sweet Stir Fry Sauce	
Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments
Bacon & Sausage Patties	Steamed Broccoli	Roasted Zucchini	Pacific Vegetables	Peas & Carrots	Sauteed Sqµash mix	Green Beans
Mixed Vegeta.bles	Potato Chips	Cilantro Lime Rice	Sweet Potato Fries	. Tater Tots	Steak Fries	Traditional Dressing
Sweet Potato Mash						Mashed Potatoes
Desserts	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
Assorted Desserts	Assorted Cupcakes	Strawberry Mousse	Lemon Raspberry Pound Cake	Fresh Baked Cookie	Chocolate mousse	Chocolate Yule Log
Cranberry Orange CakeNSA	NSA Chocolate Cream Pie	NSA Vanilla Pudding	NSA Je/1-0	NSA Chocolate Pudding	NSA Red Velvet	NSA Berry Mousse

	1			DINNER	Xmas Eve	
SUNDAY	MONDAY	TUESDAY-	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
12/19/21	12/20/21	12/21/21	12/22/21	12/23/21	12124/21	12/25/21
	Special Salad	Special Salad	Special Salad	Special Salad	Special Salad	
	Baby Spinach, Quinoa, Cranberries, Apples, Feta, Honey Balsamic	Asian Salad Mix, Oranges, Almonds, Toasted Sesame Dressing	Baby Kale, Cucumber, Red Onions, Apricot, Pecan, Champagne Vinaigrette	Pomegranate, Pear, Celeriac, Blood Orange Vinaigrette	Greens, Roasted Beets, Goat Cheese, Raspberry Vinaigrette	
	Soue,_di!_Jour	33 SoupduJour	SoupduJour	Soup du Jour	SoupduJour	\$1.72 St. 12
	French Onion	Chicken Noodle	Farro and Chickpea Soup (V)	Italian Wedding Soup	New England Clam Chowder	
	Entrees	Entrees	<i>Entrees</i>	Entrees	Entrees	
	Roasted Pork ShoulderGF	Beef and Mushroom Stew	Terryaki Pork Stir Fry	Beef Fajitas	Veal Osso Buco GF	
	D,y rubbed and served with a honey garlic sauce	Slow cooked beef tenderloin, mushrooms, red wine, and demi glace	Tender Pork with Broccoli, Onions, and Peppers in an Stir Fry Sauce	Sliced Beef, Onions, and Peppers in a Tortilla. Served with Salsa and Sour Cream	Braised Veal in a Brown Sauce	
	Carribean Style Chicken GF	Seafood Paella GF	Chicken Tikka Masala GF	Oven Roasted Cod GF	Bronzino Provencal GF	
	Cut whole Chicken, Slow Cooked with island seasoning	Shrimp, Scallops.Mussels and Clams in a saffron rice and vegetable mix	Marinated Chicken Thighs in tomato and Indian Spices	With a Lemon Butter Sauce	Fresh Mediterranean Sea Bass with Olives, Garlic and Tomaotes	
	Lentil Caponata GF	White Bean, Artichoke and Chard Ragout	Creamy Mushroom Polenta GF	Stir Fry Tofu and Vegetables GF	Mushroom Ravioli	
	A Traditional Sicilian Dish with Eggplant, Tomato, Lentil, and Celery	White beans and vegetables, cookedwith tomatoes and garlic	Creamy Cornmeal with fresh Mushrooms	Tofu, and asian vegetables	With a Creamy Truffle Parmesan Sauce	
	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	
	Vegetable Medley	Green Beans	Baby Bok Choy	Steamed Broccoli	Spinach	
	Plantains	Braised Cabbage	Cippo/ini Onions	Roasted Carrots	Roasted Root Vegetables	
	Rice and Beans	Lyonnaise Potatoes	Basmati Rice	Barley Pilaf	Roasted Potatoes	A Charles II The Control of the Cont
	Desserts	·Desserts	Desserts	Desserts	Desserts	
	Pumpkin Cheesecake	Apple Crumble	Tiramisu	Carrot Cake	Chocolate Cake	
	NSA Peach Pie	NSA Meringue Pie	NSA Lemon Cake	NSA Cherry Pie	NSA Apple Pie	