

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
01/09/22	01/10/22	01/11/22	01/12/22	01/13/22	01/14/22	01/15/22
<i>Soup du Jour</i> vegetable Soup (V)	<i>Soup du Jour</i> Autumn Corn Chowder (V)	<i>Soup du Jour</i> Black Bean Soup (V)	<i>Soup du Jour</i> Potato and Cauliflower (V)	<i>Soup du Jour</i> Cream of Tomato	<i>Soup du Jour</i> Chicken Tortilla	<i>Soup du Jour</i> Lentil Soup
Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
<i>Carved Turkey Breast</i> Served with Traditional Gravy	<i>Southwest Burger</i> Juicy Burger Topped with Lettuce, Tomato, Provolone Cheese, Fried Onions, & Bacon a Potato Bun with BBQ Sauce	<i>The CBT (Cheddar Bacon Tomato)</i> cheddar cheese, bacon, tomato on sliced Rye bread	<i>Italian Roast Beef Sandwich</i> Roast Beef with Sharp Provolone and Peppers and Onions	<i>Turkey and Swiss Cheese Wrap GFA</i> With Lettuce, Tomato, Onions, and Honey Mustard	<i>Kendal Pizza</i> Al Forno Cheese Pizza	<i>Grilled Ham & Cheese</i> Thinly Sliced Ham and American Cheese, Grilled on Wheat Bread
<i>Eggs Benedict</i> Perfectly Poached Egg on top of an English Muffin with Canadian Bacon finished with Hollandaise	<i>Grilled Chicken, Jicama and Orange</i> Grilled Chicken, Chopped Romaine Lettuce, Jicama, Peppers, Onions, Cilantro, and Orange	Texas Style Chili A Mixture of Ground Beef, Spices, Chili's & Beans Slowly Cooked accompanied with Beans	<i>Santa Fe Chicken BowIGF</i> Grilled Chicken Tossed Together with Mixed Greens, Corn & Black Bean Salsa, Pico de Gallo, and Redd	<i>Spaghetti & Meatballs</i> Pasta with Traditional Tomato Sauce and Meatballs	<i>Flounder Oregonata</i> Filet of Flounder Topped with Bread Crumbs Baked in White Wine & Lemon	<i>Roasted Chicken GF</i>
<i>Penne al/a Vodka</i> Pasta with a Tomato Cream Sauce	<i>Baked Ziti</i> Ziti Pasta with Marinara Sauce, Mozzarella Cheese, and Ricotta; Baked	Cavatelli & Broccoli Tossed with Parmesan Cheese, Garlic & Olive Oil	<i>Macaroni & Cheese</i> Housemade cheese sauce, pasta and a breadcrumb crust	<i>Broccoli Cheddar Quiche</i> A Savory Battered Mixed Together with Cheddar Cheese & Broccoli Baked in a Pie Shell Till Golden Brown Served with a Side Salad	<i>Grilled Vegetable Stack GF</i> Grilled Eggplant, Zucchini, Squash & Tomato Finished with Mozzarella Cheese & Balsamic Glaze	<i>Bourbon Battered Cauliflower</i> Battered Cauliflower Fried Till Golden Brown Tossed Together in a Bourbon BBQ Sauce Served with a side of Ranch Dressing
Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments
<i>Mixed Vegetables</i>	<i>Steamed Corn</i>	<i>Roasted Acorn Squash</i>	<i>Steamed Broccoli</i>	<i>Pacific Blend Vegetables</i>	<i>Spinach and Onions</i>	<i>Green Peas</i>
<i>Potatoes O'Brien</i>	<i>Crinkle Cut Fries</i>	<i>Tater Tots</i>	<i>Brown Rice</i>	<i>Potato Chips</i>	<i>Orzo Pilaf</i>	<i>Sweet Potato Fries</i>
Desserts	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
<i>Chefs Choice Desserts</i>	<i>Chocolate Chip Cookies</i>	<i>Assorted Dessert Bars</i>	<i>Blondie</i>	<i>Poundcake</i>	<i>Hrownies</i>	<i>Boston Cream Pie</i>
<i>NSA Vanilla Mousse</i>	<i>NSA Cherry Pie</i>	<i>NSA Chocolate Pudding</i>	<i>NSA Chocolate Pie</i>	<i>NSA Je/1-0</i>	<i>NSA Vanilla Pudding</i>	<i>NSA Peach Pie</i>

DINNER

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
01/09/22	01/10/22	01/11/22	01/12/22	01/13/22	01/14/22	01/15/22
<i>Special Salad</i>		<i>Special Salad</i>		<i>Special Salad</i>		<i>Special Salad</i>
Baby Spinach, Quinoa, Crnaberries, Apples, Feta, Honey Balsamic	Asian Salad Mjx, Ornages, Amolnds, Toasted Sesame Dressing	Baby Kale, Cucumber, Red Onions, Apricot, Pecan, Champagen Vinaigrette	Pomegranate, Pear, Celerac, Blood Orange Vinaigrette	Greens, Roasted Beets, Goat Cheese, Raspberry Vinaigrette	Arugula Mix, Cherry Tomatoes, Artichokes, Olives, Shaved Parm, Red wine Vinar2rette	
SoupduJour Chicken and Sausage Gumbo	SoupduJour Thai Coconut Curry Chicken Soup	SoupduJour Indian Tomato and Lentil (V)	SoupduJour Acorn Squash Corn Chowder (V)	Soup 11 Jour Seafood Chowder	Soup du Jof.l.r Italian Wedding Soup	
Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	
Moroccan Beef GF, Tender Beef, Raisins, Ginger, and ?Pices in a rich wine sauce	Mediterranean Citrus Chicken GF Chicken, Lightly seasoned and marinated in lemon and orange juice	Sweet and Sour Pork Tender Pork Pieces in a Sweet and Sour Sauce	Beef Brisket GF Slowly Braised Beef Brisket Cooked Till Fork Tender	Lamb Cassoulet GF Tender Lamb, Sausage, and Beans	Linguini with Clam Sauce Pasta with Fresh Clam Sauce	
Chicken Teriyaki Marinated Chicken Thighs cooked in a Teriyaki glaze.	Prince Edward Island Mussels GF with a Tomato and Herb Fumet	Roasted Salmon GF with Sundried Tomato and Caper Relish	Chicken Marsala Chicken Breast sauteed with a Mushroom Marsala Sauce	Barramundi GF Served with a Citrus Vinargrette	Chicken Breast with Arugula Pesto French Cut Chicken Breast with an Arugula Pesto	
French Onion Quiche Savory Egg Batter Mixed Together with Caramelized Onion & Gruyere Cheese R:ikPrl.in.a.Pie.hPII	Vegetable Kama Indian Vegetable Stew Topped with Cashews	Zucchini Pancakes Topped with a Greek Yogurt Tahini Sauce	Ratatouille with White Beans GF Classic dish wit the addition of hearty white beans	Morraccan Chicpea and Apricot Tangine Pungent Spices, Fresh Herbs, Toasted Almonds	Tandoori Cauliflower Steak GF Served with a Vegetabl Raita	
Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	
Steamed Broccoli Cauliflower and Carrots	Roasted Butternut Squash	Sauteed Baby Bok Choy	Parmesan Roasted Cauliflower	Sauteed Spinach	Steamed Asparagus	
Sauteed Mushrooms	French Beans	Sauteed Carrots	Roasted Brussels Sprouts	Roasted Autumn Vegetables	Roasted Pearl Onions	
Asparagus Risotto	Basmati Rice	Barley Pilaf	Mashed Potatoes	Au Gratin Potatoes	Herbed Potatoes	
Desserts	Desserts	Desserts	Desserts	Desserts	Desserts	
Brownie Cheesecake	Apple and Raisin Strudel	Pecan Pie	Bailey's Cake	Tiramisu	Pumpkin Pie	
NSA Apple Pie	NSA Blueberry Pie	NSA Strawberry Short Cake	NSA Cheesecake	NSA Brownie	NSA Chocolate Mousse	