SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
01/08/23	01/09/23	01/10/23	01/11/23	01/12/23	01/13/23	01/14/23
Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour
Cream of Asparagus (V)	Vegetable Gumbo (V) (G)	Corn Chowder (G)	Cream of Mushroom	Chicken Tortilla Soup	Tomato Soup	Vegetable (V)
Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
Chicken Picatta	Chicken Salad Croissant GFA	Crispy Fish Sandwich	Club Sandwich GFA	Greek Salad Pita Pockets with Grilled Chicken GFA	Kendal Pizza GFA	Tuna Melt GFA
Chicken Breast with a Lemon Caper Sauce	Served with Boston Lettuce on a Toasted croissant	Breaded fish on a toasted bun with tartar sauce, lettuce and tomato	Ham, turkey, lettuce, tomato, cheddar cheese, bacon and mayo	Tomatoes, cucumbers, olives. Feta cheese, Greek dressing, grilled chicken	Assorted Pizzas, Made to Order	Toasted English muffin topped with tuna salad and Swiss cheese
Smoked Salmon	Creamy Pesto Shrimp	BBQ Chicken GF	Asian Meatballs	Chili Dogs	Arther Ave Baked Ziti	Pork Stir fry
Served with Capers, Hard Cooked Egg, and Onion	Shrimp and Pasta Tossed in a Sauce with Basil, Garlic, Pine Nuts, and Olive	Chicken thighs coated with BBQ sauce	Tossed in a teriyaki glaze	All Beef Hot Dogs with Chili	Italian sausage, tomato sauce, ricotta cheese, mozzarella send parmesan	Baby Bok choy, onions, peppers, carrots, water chestnuts
Cheese Blintzes	Vegetable Samosa	Macaroni and Cheese	Curry Vegetable Stew GF	Beyond Sausage and Peppers GF	Roasted Corn and Black Bean Quesadilla	Battered Cauliflower
with a Berry Compote	Curried potatoes and peas wrapped in pastry	Pasta with a rich Cheese Sauce	Vegetables and peas cooked in a coconut curry sauce	Beyond sausage, onions and peppers in a tomato sauce	With cheddar and jack cheese in an 8' tortilla	Tossed in a Bourbon Sauce
Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments
Bacon & Sausage Patties	Sauteed Zucchini	Green Beans	Steamed Broccoli	Roasted Cauliflower	Roasted Vegetables	Pacific Blend Vegetables
Steamed Broccoli and Carrots	Potato Chips	Onion Rings	White Rice	Herb Potatoes	Tomato Focaccia Bread	Rice Pilaf
Roasted Potatoes						
Desserts	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
Chefs Choice Dessert	Chocolate Cake	NY Cheesecake	Cookies	Pumpkin Pie	Chocolate Chip Brownie	Tiramisu
NSA Peach Pie	NSA Chocolate Cream pie	NSA Jell-O	NSA Chocolate Pudding	NSA Brownie	NSA Lemon Meringue Pie	NSA Vanilla Pudding

Delivery Charge \$5	Call x1102 by 3PM	for Dinner Delivery	<u>DINNER</u>			5
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
01/08/23	01/09/23	01/10/23	01/11/23	01/12/23	01/13/23	01/14/23
	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour
	Butternut Squash	Lentil (V)	Broccoli and Cheddar (V)	Black Bean Soup (V)	Chicken Vegetable	French Onion Soup
	Special Salad	Special Salad	Special Salad	Special Salad	Special Salad	Special Salad
	Roasted Beet & Goat Cheese	Asian Salad	Fall Quinoa Salad	Baby Kale Salad	Classic Wedge	Baby Arugula
	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
	Cypress Chicken GF	Shrimp Scampi GF	Roasted Turkey GF	Cider Braised Pork Shoulder GF	Fresh Catch	Corned Beef GF
	Boneless chicken breast sauteed then topped with a tomato sauce and topped with mozzarella cheese	Shrimp with Garlic, White Wine, and Butter	Slow roasted and served with a pan gravy	Slow cooked pork, aromatic vegetables and a brown sauce	A Fresh Seafood Offering	Slowly Braised Corned Beef Served with Green Cabbage
	Asian Glazed Pork Loin	Pot Roast GF	Coriander Roasted Tilapia GF	Broccoli Stuffed Chicken	Beef Stroganoff	Seared Chicken Breast GF
	Roasted pork loin with a teriyaki glaze	Slow Braised beef with aromatic vegetables and a brown sauce	Cilantro and garlic seasoned fish with a Thai Fumet	Breaded chicken stuffed with broccoli and cheese	Tender Beef Stew with Sour Cream, served with Egg Noodles	Herb marinated and seared then topped with a sundried tomato mushroom demi glace
	Roasted Vegetable and Goat Cheese Tart	7 Vegetable and Chickpea Tagine GF	Butternut Squash Lasagna	Paneer Tikka Masala (GF)	Mediterranean Couscous	Blue Cheese and Roasted Grape Flatbread
	Fall Harvest Vegetables and Goat Cheese in a Puff Pastry Crust	Vegetables, Beans, Rice, and Southern Spices	Roasted butternut squash, ricotta cheese, and spinach layered on pasta sheets	Paneer cheese marinated and cooked in a tomato gravy with Indian spices	Saffron, dried apricots, and toasted almonds	Blue cheese, roasted grapes, red onions, extra virgin olive oil and pomegranate molasses
	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments
	Asparagus	Sauteed Spinach	Green Bean Casserole	Roasted Onions	Red and Golden Beets	Carrots
	Sauteed Mushrooms	Roasted Cauliflower	Roasted Root Vegetables	Brussels Sprouts	Green Beans	Cabbage
	Jasmine Rice	Risotto	Mashed Potatoes	Basmati Rice	Roasted Sweet Ptatoes	Boiled Potatoes
	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
	Toasted Almond Cake	Fresh Fruit	Chocolate Cake	Tiramisu	Crème Brule	Tuxedo Cake
	NSA Lemon Cake	NSA Apple Pie	NSA Cherry Cake	NSA Chocolate Cake	NSA Chocolate Cream Pie	NSA Cheesecake