

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
07/24/22	07/25/22	07/26/22	07/27/22	07/28/22	07/29/22	07/30/22
<b>Soup du Jour</b> Tomato Soup (V)	<b>Soup du Jour</b> Chicken Gumbo	<b>Soup du Jour</b> Corn Chowder (V)	<b>Soup du Jour</b> Wonton Soup (G)	<b>Soup du Jour</b> Carmelized Onion and Mushroom Soup	<b>Soup du Jour</b> Vegetable Orzo (V) (G)	<b>Soup du Jour</b> Potato Leek Soup
<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>
<b>Bourbon Glazed Ham GF</b>	<b>BLT Salmon Burger GFA</b>	<b>Slow Roasted Pork Tacos GFA</b>	<b>Gyro GFA</b>	<b>Chicken Philly Cheesesteak GFA</b>	<b>Kendal Pizza GFA</b>	<b>Sausage &amp; Peppers Sandwich GFA</b>
Cured Ham Served with a Bourbon Glaze	7 grain bun, remoulade sauce, bacon , lettuce and tomato	Lettuce, Pico di Gallo , Pickled onions	Seasoned Lamb Gyro Meat, Grilled Pita Bread, Shredded lettuce, Tomatoes, Tzatziki sauce	Onions, mushrooms, and American chees on a club roll	Handmade Pizza's	Italian Sausage and Sauteed Peppers with Mozzarella Cheese and Marinara Sauce
<b>Smoked Salmon GF</b>	<b>Honey Mustard Chicken Salad GF</b>	<b>Shrimp Salad Sandwich GFA</b>	<b>Fried Chicken</b>	<b>Quiche Lorraine</b>	<b>Battered Fish Fry</b>	<b>Breaded Chicken Tenders</b>
Served with Hard Cooked Egg, Capers, and Red Onion	Roasted tomatoes, asparagus, and artichokes over baby arugula mix	Shrimp Salad Sandwich served on a Croissant	Crispy chicken cooked southern style	Bacon, Swiss cheese, and caramelized onions	Flaky White Fish, Battered and Deep Fried	Honey mustard sauce
<b>Cheese Blintzes</b>	<b>Grilled Tofu Caprese GF</b>	<b>Vegetable Empanadas</b>	<b>Zoodles Putanesca GF</b>	<b>Sweet and Sour Tofu GF</b>	<b>Eggplant Rolatini</b>	<b>Pasta Primavera</b>
Fruit compote	Tofu topped with Mozzarella, Basil, and Tomato with Balsamic Glaze	Vegetables and Cheese folded into a Flour Tortilla Shell and Fried	Zucchini Noodles in an Olive and Caper Tomato Sauce	Pineapples, Peppers and onions in a sweet and sour sauce	Ricotta Cheese. Marinara. And Mozzarella Cheese	Onions, zucchini, broccoli. Tomatoes, extra virgin olive oil
<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>
<b>Bacon &amp; Sausage Patties</b>	<b>Sauteed Zucchini</b>	<b>Cut Corn</b>	<b>Green Beans</b>	<b>Vegetable Medley</b>	<b>Broccoli</b>	<b>Steamed Broccoli and Carrots</b>
<b>Roasted Sweet Potato</b>	<b>French Fries</b>	<b>Rice and Beans</b>	<b>Mac and Cheese</b>	<b>Steak Fries</b>	<b>Steamed Vegetable Brown Rice</b>	<b>Tater Tots</b>
<b>Haricot Verts</b>						
<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>
<b>Chef's Choice Desserts *</b>	<b>Blondies</b>	<b>Cookies</b>	<b>Whoppie Pies</b>	<b>Assorted Dessert Bars</b>	<b>Cheesecake</b>	<b>Marble Pound Cake</b>
<b>NSA Lemon Meringue Pie</b>	<b>NSA Cookies</b>	<b>NSA Blondie</b>	<b>NSA Brownies</b>	<b>NSA Peach Pie</b>	<b>NSA Smoothies</b>	<b>NSA Vanilla Pudding</b>

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	<b>Soup du Jour</b> Blackeye Pea and Corn	<b>Soup du Jour</b> Kale and Chickpea (V)	<b>Soup du Jour</b> Indian Tomato and Lentil (V)	<b>Soup du Jour</b> Italian Wedding (G)	<b>Soup du Jour</b> Thai Coconut Shrimp	<b>Soup du Jour</b> Ginger and Carrot (V)
	<b>Special Salad</b> Mediterranean Quinoa	<b>Special Salad</b> Classic Wedge	<b>Special Salad</b> Asian Baby Kale	<b>Special Salad</b> Kendal Spring Salad	<b>Special Salad</b> Caprese salad	<b>Special Salad</b> Citrus Salad
	<b>Entrees</b> <b>Carved N.Y. Strip Sirloin</b> with Bordelaise Sauce	<b>Entrees</b> <b>Calves Liver</b> Liver dredged in Flour, Sauteed and served with Onions, and Bacon	<b>Entrees</b> <b>Grilled Hawaiian Pork</b> Pineapples, and Soy Ginger marinated	<b>Entrees</b> <b>Swordfish Siciliano</b> Lightly floured and seared swordfish topped with a Mediterranean tapenade	<b>Entrees</b> <b>BBQ Pulled Pork GF</b> Slow cooked BBQ Pork	<b>Entrees</b> <b>Lamb Burger GFA</b> Fresh Ground Lamb Patty with Feta, Lettuce, Tomato, & Onion Served with a Taziki Sauce
	<b>Seafood Paella GF</b> Mussels, clams, shrimp, and scallops with saffron rice	<b>Baked Cod GF</b> Broiled with White Wine	<b>Stuffed Chicken</b> Breaded chicken with broccoli and cheese	<b>Beef Stroganoff GF</b> Sliced beef, creamy mushroom sauce	<b>Rotisserie Chicken GF</b> Slow Roasted Chicken	<b>Shrimp Provencal GF</b> White wine, tomatoes, garlic, emulsified butter and cream
	<b>Tomato Basil Flatbread</b> Fresh Mozzarella, Tomato sauce, Tomatoes and Fresh Basil	<b>Moroccan Chickpea Tagine GF</b> Moroccan spices, chickpeas,	<b>Vegetarian Stuffed Peppers GF</b> Quinoa, vegetables, and Tomato sauce	<b>Falafel Cakes</b> Yogurt and Mint Sauce	<b>Wild Mushroom Pot Pie</b> Sauteed mushrooms, leeks. And a sherry cream sauce with a puff pastry garnish	<b>Grilled Eggplant Parmesan GF</b> Roasted tomatoes, white beans, tomato sauce and mozzarella cheese
	<b>Accompaniments</b> <b>Succotash</b>	<b>Accompaniments</b> <b>Sweet Green Peas</b>	<b>Accompaniments</b> <b>Steamed Carrots</b>	<b>Accompaniments</b> <b>Sauteed Swiss Chard</b>	<b>Accompaniments</b> <b>Roasted Vegetables</b>	<b>Accompaniments</b> <b>Steamed Broccoli</b>
	<b>Grilled Onions</b> <b>Baked Potato</b>	<b>Cauliflower</b> <b>Garlic Smashed Potatoes</b>	<b>Baby Bok Choy</b> <b>Brown rice</b>	<b>Asparagus</b> <b>Buttered egg noodles</b>	<b>Corn on the cob</b> <b>Potato Salad</b>	<b>Onion Rings</b> <b>Linguine</b>
	<b>Desserts</b> <b>Cantaloupe</b> <b>NSA Apple Pie</b>	<b>Desserts</b> <b>Napoleon Cake</b> <b>NSA Orange Cranberry Bread</b>	<b>Desserts</b> <b>Salted Caramel Cheesecake</b> <b>NSA Lemon Loaf</b>	<b>Desserts</b> <b>Carrot Cake</b> <b>NSA Chocolate Velvet Cake</b>	<b>Desserts</b> <b>Watermelon</b> <b>NSA Cookies</b>	<b>Desserts</b> <b>Chocolate Peanut Butter Cake</b> <b>NSA Chocolate Pudding</b>