

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
06/12/22	06/13/22	06/14/22	06/15/22	06/16/22	06/17/22	06/18/22
Soup du Jour Seafood Chowder (G)	Soup du Jour Minestrone (V)	Soup du Jour Chicken and Cabbage Soup	Soup du Jour Lentil Soup (V)	Soup du Jour Potato Leek	Soup du Jour Hearty Vegetable (V)	Soup du Jour Manhattan Clam Chowder
Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
Roasted New York Sirloin of Beef GF Peppercorn Sauce	Mediterranean Chicken Wrap GFA Grilled Chicken Breast, Kalamata Olives, Feta Cheese, Lettuce, Tomato, & Purple Onion with a Greek Vinaigrette Dressing	Ruben Sandwich GFA Thinly Sliced Corned Beef, Swiss Cheese, Sauerkraut, & Thousand Island Dressing, Grilled on Rye Bread	Chicken Fajita Pitas GFA Peppers, onions, cheddar cheese, tomato salsa	Turkey Club Wrap Sliced Turkey, Bacon, Lettuce, Tomato, & Mayonaise in a Wrap	Kendal Pizza GFA Handmade Pizza's	Classic Grilled Cheese GFA White bread, and american cheese
Eggs Benedict Hollandaise, Canadian bacon. English muffin	Chili con carne GF ground beef, sauteed vegetable, topped with cheddar cheese	Mussels Marinara GF Steamed Mussels, tomato sauce, and garlic bread	Sweet and Sour Pork GF Tender pork, peppers, onions tossed in a sweet and sour sauce	Chicken, Berries, & Arugula Salad GF Grilled Chicken over Fresh Arugula Tossed with Berries, Purple Onion, Almonds, topped with a	Tilapia GF Roasted Corn and Black Bean Salsa	Chicken Marsala Chicken Breast Dredged in Flour, Sauteed with a Marsala Cream Sauce
Stuffed Shells Shell Shaped Pasta, filled with Ricotta Cheese, with Tomato Sauce	Asparagus and Goat's Cheese Frittata Egg Custard cooked with Asparagus and Goat's Cheese	Penne Alfredo Penne Pasta in a Creamy Sauce	Stir Fry Vegetables Napa Cabbage, peppers, onions, broccoli, waterchestnuts, edamame beans, in a stir fry sauce	Zoodles with Pesto GF Fresh Zucchini Noodles with a Basil Sauce	Grilled Portabello Mushroom Stack GF Grilled Portabello Mushroom topped with Zucchini, Tomato, Eggplant, and Mozzarella, served with Balsamic Glaze	Mediterranean Quiche Feta cheese. Kalamata olives, and spinach
Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments
Bacon & Sausage Patties	Pacific Vegetable Blend	Roasted Zucchini	Chef's Blend Vegetables	Cole Slaw	Steamed Broccoli and Carrots	Green Beans
Haricot Verts	Sweet Potato Fries	French Fries	Steamed White Rice	Roasted Potatoes	Rice Pilaf	Potato Wedges
Roasted Rainbow Potatoes						
Desserts	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
Assorted Desserts	New York Cheesecake	Lemon Bars	Brownies	Chocolate Cake	Raspberry Pound Cake	Carrot Cake
NSA Apple Pie	NSA Chocolate Pudding	NSA Peach Pie	NSA Lemon Cake	NSA Cinnamon Swirl	NSA Cookies	NSA Lemon Merinque Pie

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Soup du Jour Tuscan Bean Soup (V)	Soup du Jour Mushroom Bisque (V)	Soup du Jour Mexican Tortilla Soup	Soup du Jour Green Minestrone (V)	Soup du Jour Broccoli & Cheddar Cheese Soup (V)	Soup du Jour Chicken Vegetable	Soup du Jour Chicken Vegetable
Special Salad Mediterranean Quinoa	Special Salad Classic Wedge	Special Salad Asian Baby Kale	Special Salad Kendal Spring Salad	Special Salad Caprese salad	Special Salad Citrus Salad	Special Salad Citrus Salad
Entrees Traditional Meatloaf	Entrees Pan Seared Seafood Cakes	Entrees Moroccan Chicken GF	Entrees Grilled Shrimp Caesar Salad GFA	Entrees Pork Prime Rib GF	Entrees Baked Chicken GF	Entrees Baked Chicken GF
0	Shrimp, crab and scallops served with a New England style tartar sauce	Tender Chicken Thighs cooked with Moroccan spices, dried apricot,	Grilled Shrimp over Romaine Lettuce tossed in caesar dressing and topped with croutons and shaved parmesan cheese	Served with a Cherry Demi Glaze	Herb, and Garlic marinated and served with a natural chicken jus	Herb, and Garlic marinated and served with a natural chicken jus
Mediterranean Chicken GF	Roasted Pork GF	Fresh Catch	BBQ Ribs GF	Pan Seared Salmon GF	Housemade Meatballs	Housemade Meatballs
Chicken thighs, artichokes, kalamata olives, roasted tomatoes	Thick portions of tender pork Served with a brandy Mushroom Sauce	A Fresh Seafood Offering	Slow cooked Ribswith atangy BBQ Sauce	Lemon Caper Sauce	Housemade meatballs in marinara sauce	Housemade meatballs in marinara sauce
Corn Cakes	Roasted Vegetable Ragout GF	Ginger Orange Grilled Tofu	Spinach and Chickpea Curry GF	Spring Vegetable Gnocchi	Eggplant Rolatini	Eggplant Rolatini
Served with a Summer Salsa	Assorted Roasted Vegetables and White Beans in a light tomato stew	Grilled Tofu Steaks with a Ginger Orange Sauce	Chickpeas and Fresh Spinach in a Curry Cream Sauce	Zucchini , yellow squash, tomatoes, mushrooms and sweet peas	Tomato sauce, ricotta and mozzarella cheese	Tomato sauce, ricotta and mozzarella cheese
Accompaniments Sauteed Spinach	Accompaniments Garlic Green Beans	Accompaniments Asparagus	Accompaniments Corn on the Cob	Accompaniments Creamed Spinach	Accompaniments Brussels Sprouts	Accompaniments Brussels Sprouts
Steamed Carrots	Steamed Vegetable Medley	Blistered Cherry Tomatoes	Traditional Coleslaw	Steamed Broccoli	Carrots	Carrots
Sour Cream Mashed Potatoes	Saffron Rice	Basmati Rice	Potato Wedges	Potatoes au Gratin	Linguine	Linguine
Desserts Memphis Drizzle Cake	Desserts Caramel Cheesecake	Desserts Key Lime Pie	Desserts Toasted Almond Cake	Desserts Chocolate Strawberry Shortcake	Desserts Limoncello Mascarpone Cake	Desserts Limoncello Mascarpone Cake
NSA Chocolate cake	NSA Apple Pie	NSA Cheesecake	NSA Blueberry Pie	NSA Lemon Cake	NSA Cherry Pie	NSA Cherry Pie