Call x1102 by 3PM for Dinner Delivery

| SUNDAY | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY | SATURDAY |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 06/25/23 | 06/26/23 | 06/27/23 | 06/28/23 | 06/29/23 | 06/30/23 | 07/01/23 |
| Soup du Jour | Soup du Jour | Soup du Jour | Soup du Jour | Soup du Jour | Soup du Jour | Soup du Jour |
| Roasted Corn Chowder | Carrot Ginger (V) | Turkey, Vegetable and Couscous | Black Bean Soup (V) | Beef Vegetable | Zucchini Margherita (V) | Broccoli and Cauliflower |
| Entrees | Entrees | Entrees | Entrees | Entrees | Entrees | Entrees |
| Chicken Francaise | Hot Pastrami GFA | Grilled Chicken Sandwich GFA | Caprese Sandwich GFA | All American Hamburgers GFA | Kendal Pizza GFA | Grilled Kielbasa <br> Sausage GFA |
| Chicken breast coated in an egg batter , sauteed and served with a lemon butter sauce | Pastrami, and Swiss <br> Cheese on grilled rye bread | Swiss Cheese, Bacon, Tomatoes, Baby Arugula, Herb Aioli, on an Artisanal Roll | Sliced prosciutto, fresh mozzarella cheese, tomatoes, fresh basil and Evo on a crusty Italian bread | Your choice of cheese served on a bun | Handmade Pizza's | Red Cabbage and Spicy Mustard on a toasted club roll |
| Smoked Salmon GF | Chef's Salad GF | Steamed Clams and Mussels | Chicken Fajita GFA | Stuffed Chicken and Broccoli | Fried Chicken Wings | Breaded Cod |
| Smoked salmon, chopped eggs, diced tomatoes, sliced red onions, capers | Julienned Turkey, Tomatoes, Hard Cooked Egg, Cucumbers, Cheddar, Danonanan | Tomatoes, fresh garlic, herb butter, white wine over spaghetti | Tender pieces of chicken thighs cooked with onions, peppers and fajita sauce. | Breaded chicken stuffed with cheese and broccoli | With Pepper Breading | Breaded Cod Filet |
| Grilled Eggplant Flatbread | Grilled Tofu Pesto and Tomatoes | Broccoli and Cheddar Quiche | Teriyaki Glazed Cauliflower | Eggplant Rollatini | Grilled Beyond Sausage and Peppers | Spinach Ravioli |
| Flatbread Topped with Eggplant, Mozzarella Cheese, Roasted Tomatoes, \& Tomato Sauce | Pesto, roasted tomatoes, pine nuts and balsamic glaze | Broccoli, cheddar , and egg mixture in a pie shell | Battered cauliflower tossed in an Asian sauce | Breaded Eggplant with Ricotta Cheese | Beyond vegetarian sausage, onions, peppers, and tomatoes | Spinach ravioli tossed in a light tomato velouté |
| Accompaniments | Accompaniments | Accompaniments | Accompaniments | Accompaniments | Accompaniments | Accompaniments |
| Bacon \& Sausage Patties | Steamed Corn on the Cob | California Vegetables | Roasted Vegetables | Peas and Carrots | Pacific Vegetables | Coleslaw |
| Sauteed Carrots | Curly Fries | Kendal Potato Chips | Rice and Beans | Roasted Red Bliss Potatoes | Steamed Rice | Onion Rings |
| Roasted Yukon Gold Potatoes |  |  |  |  |  |  |
|  |  |  |  |  |  |  |
| Desserts | Desserts | Desserts | Desserts | Desserts | Desserts | Desserts |
|  |  |  |  |  |  |  |
| Assorted Desserts * | New York Cheesecake * | Chocolate Cake | Tres Leches Cake | Chocolate Chip Cookie | Sour Cream Coffee Cake | Blueberry Pound Cake |
| NSA Apple Cake | NSA Pudding | NSA Cookies | Cantaloupe | NSA Cinnamon Swirl | NSA Chocolate Cream Pie | NSA Jell-O |


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|  | Soup du Jour | Soup du Jour | Soup du Jour | Soup du Jour | Soup du Jour | Soup du Jour |
|  | Tomato Leek | Chicken Succotash | Green Vegetable Minestrone (V) | Cream of Asparagus <br> (V) | Mushroom Barley | Black Eyed Pea Soup (V) |
|  | Special Salad | Special Salad | Special Salad | Special Salad | Special Salad | Special Salad |
|  | Mediterranean Quinoa | Kendal Spring | Superfood Kale | Baby Arugula | Caprese | Classic Wedge |
|  | Entrees | Entrees | Entrees | Entrees | Entrees | Entrees |
|  | Grilled Italian Sausage | Seafood Cake | Chicken Cacciatore GF | Seafood Paella GF | $\begin{gathered} \hline \text { Veal Osso Bucco } \\ \text { GF } \end{gathered}$ | Baked Chicken GF |
|  | Peppers, Onions, Roasted Tomatoes | Crab, Scallops, Shrimp, and Bread Crumbs in Delicate Cake | Chicken legs and thighs cooked with onions and peppers in a tomato broth | Shrimp, scallops, mussels, clams, and saffron rice | Veal Shank, Slow Braised with Tomato, Carrots, Celery, Onions and Wine | Herb, and Garlic marinated and served with a natural chicken jus |
|  | Citrus Chicken GF | BBQ Beef Brisket GF | Miso Glazed Pork Loin | Beef Stroganoff GF | Fresh Catch | Hand Rolled Meatballs |
|  | citrus marinated chicken thighs, light veloute, mandarin orange relish | Dry rubbed slow cooked brisket with BBQ sauce on the side and thinly sliced. | Slow cooked pork loin glazed with miso and garnished with sesame seeds and scallions | Sauteed beef, mushrooms, sour cream and a rich brown sauce | Preparation Changes | House made meatballs in marinara sauce |
|  | Chickpea and Lentil Curry | Sweet Potato and Black Eyed Pea Stew GF | Orange Tofu and Edamame Stir Fry | Ratatouille and White Bean Ragout GF | Cyprus Portobello Mushroom GF | French Onion Quiche |
|  | Chickpeas, lentils, onions, peppers and spices in a coconut curry sauce | Sweet Potatoes, Black Eyed Peas, Tomatoes, Jalapenos, and Kale | Tofu, edamame, Asian vegetables sauteed and tossed in an orange sauce | Roasted vegetables, white beans, and tomatoes slow cooked with garlic and fresh herbs | Roasted portobello mushrooms, tomato sauce, and shredded mozzarella cheese | Caramelized onions, gruyere cheese in a egg mixture and pastry shell |
|  | Accompaniments | Accompaniments | Accompaniments | Accompaniments | Accompaniments | Accompaniments |
|  | Roasted Cauliflower | Steamed Carrots | Baby Bok Choy | Sauteed Mixed Squash | Roasted Pearl Onions | Sauteed Kale |
|  | Green Peas | Fresh Green Beans | Roasted Parsnips | Steamed Broccoli | Sauteed Spinach | Carrots |
|  | Basmati Rice | Baked Potato | Farro Risotto | Egg Noodles | Creamy Polenta | Linguine |
|  | Desserts | Desserts | Desserts | Desserts | Desserts | Desserts |
|  | Pineapple | Toasted Almond Cake | Tuxedo Cake | Crème Brulee | Cannoli Cake * | Tiramisu |
|  | NSA Peach Pie | NSA Chocolate Cake | NSA Lemon Cake | NSA Cheesecake | NSA Cherry Cake | NSA Cherry Pie |


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|  | Entrees | Entrees | Entrees | Entrees | Entrees | Entrees |
|  | Grilled Italian Sausage | Seafood Cake | Chicken Cacciatore GF | Seafood Paella GF | $\begin{gathered} \hline \text { Veal Osso Bucco } \\ \text { GF } \end{gathered}$ | Baked Chicken GF |
|  | Peppers, Onions, Roasted Tomatoes | Crab, Scallops, Shrimp, and Bread Crumbs in Delicate Cake | Chicken legs and thighs cooked with onions and peppers in a tomato broth | Shrimp, scallops, mussels, clams, and saffron rice | Veal Shank, Slow Braised with Tomato, Carrots, Celery, Onions and Wine | Herb, and Garlic marinated and served with a natural chicken jus |
|  | Citrus Chicken GF | BBQ Beef Brisket GF | Miso Glazed Pork Loin | Beef Stroganoff GF | Fresh Catch | Hand Rolled Meatballs |
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|  | Chickpeas, lentils, onions, peppers and spices in a coconut curry sauce | Sweet Potatoes, Black Eyed Peas, Tomatoes, Jalapenos, and Kale | Tofu, edamame, Asian vegetables sauteed and tossed in an orange sauce | Roasted vegetables, white beans, and tomatoes slow cooked with garlic and fresh herbs | Roasted portobello mushrooms, tomato sauce, and shredded mozzarella cheese | Caramelized onions, gruyere cheese in a egg mixture and pastry shell |
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|  | Basmati Rice | Baked Potato | Farro Risotto | Egg Noodles | Creamy Polenta | Linguine |
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| Chickpea and Lentil |
| :---: |
| Curry |

Chickpeas, lentils, onions,
peppers and spices in a coconut curry sauce

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DINNER

