Delivery Charge \$5	Call x1102 by 10AN	I for Lunch Delivery	<u>LUNCH</u> 4			
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
03/12/23	03/13/23	03/14/23	03/15/23	03/16/23	03/17/23	03/18/23
Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour
Roasted Butternut	Chicken Muligatawny	Tomato and Leek (V)	Chinese Pork Noodle	Confetti Vegetable	Potato and	Ginger Acorn Squash
Squash			Soup (G)	Soup (V)	Cauliflower (V)	(V)
Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
Whole Roasted Turkey	Crispy Fish Sandwich	Buffalo Chicken Wrap GFA	Beef Quesadilla	Cuban Style Pulled Pork Sandwich GFA	Kendal Pizza GFA	CBT Sandwich GFA
With Traditional Gravy	Battered Fried Fish on a Bun with Tartar Sauce	Crispy Chicken tenders tossed in hot sauce, with chopped tomatoes, shredded Lettuce, and blue cheese dressing	Tender Beef and Cheddar Cheese in a Folded Tortila	Sliced ham, Pulled pork, Swiss chees, pickles, mustard on a fresh baked roll	Handmade Pizza's	Cheddar, Bacon and tomato on grilled white bread
Eggs Benedict	Cobb Salad GF	Kielbasa and Cabbage GF	Sesame Chicken	Fish of the Day	Oven Roasted Chicken Wings	Chicken Parmesan
Poached Eggs with Canadian Bacon on a Muffin with Hollandaise	Grilled Chicken, tomatoes, diced bacon, crumbled blue cheese, avocado, cooked	Kielbasa sausage and cabbage sauteed	Crispy chunks of chicken tossed in a sesame garlic sauce	Preperation changes	Seasoned chicken wings baked	Breaded chicken topped with tomato sauce and mozzarella cheese
Cheese Blintzes	Eggplant Tower GF	Spinach and Chickpea Curry	Vegetable Spring Rolls	French Onion Quiche	Macaroni and Cheese	Penne a la Vodka
Served with a Berry Compote	Grilled Eggplant, Provlone, Muenster Cheese and Tomato Sauce	Fresh Pinach and chickpeas ina creamy curry sauce	Asian vegetables wrappen in a thin dough and fried	Savory Tart Shell with Egg, Onion, and Gruyere Cheese	Pasta with a Cheese Sauce	Classic creamy tomato sauce with parmesan cheese
Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments
Bacon & Sausage Patties	California Vegetables	Carrots	Green Beans	Corn Au Brien	Steamed Broccoli	Garden Vegetables
Steamed Broc/Cauli/Carrots	Basmati Rice	Onion Rings	Steamed White Rice	Kendal Chips	Potato Wedges	Tater Tots
Mashed Potatoes						
Desserts	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
	#REF!					#REF!
Chef's Choice Desserts	Blondies	Cookies	Whoppie Pies	Assorted Dessert Bars	Princess Brownie	Marble Pound Cake
NSA Bleuberry Cake	NSA Cookies	NSA Vanilla Pudding	NSA Brownies	NSA Peach Pie	NSA Lemon Meringue	NSA Chocolate Pudding

Delivery Charge \$5	Call x1102 by 3PM	for Dinner Delivery		DINNER 4		
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
03/12/23	03/13/23	03/14/23	03/15/23	03/16/23	03/17/23	03/18/23
	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour
	Chicken Noodle	Vegetable Gumbo (v)	Lentil	Parsnip and Sweet	Potato Leek Soup (V)	Carrot and Ginger
		(G)		Potato (V)		
	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
	Morracan Beef GF	Chicken Pot Pie	Seafood Cake	BBQ Pork Ribs GF	Corned Beef and Cabbage GF	Chicken Osso Bucco GF
	Slow cooked tenderloin with toasted spices, aromatic vegetables, chickpeas and raisins	Sauteed chicken and vegetables in a creamy veloute topped with puff pastry	With Shrimp, Scallops, and Crab, served with a Romoulade Sauce	Slow Cooked Ribs in a Tangy BBQ Sauce		Braised chicken, White wine, tomatoes and aromatic vegetables
	New Orleans Pasta	Barramundi GF	Beef Brisket	Catch of the Day	Honey Mustard Chicken	All American Burger GFA
	Chicken, sausage, onions, peppers, Roasted garlic cream sauce	Barramundi fish filet with a lemon butter	Slow Cooked Beef with a Brown Gravy	Todays Fresh Seafood		American cheese lettuce and tomato on a bun
	Tofu and Cauliflower Rice GF	Mushroom Ravioli	Vegetable Korma GF	Fall Vegetable Gnocchi	Vegan Shepherd's Pie	Grilled Portobello Mushroom BurgerGFA
	Sauteed tofu, peppers onions, peas, carrots, tomatoes and cauliflower rice	Cremini, shitake and oyster mushrooms with a truffle cream sauce	Mixed Vegetables in an Indian Curry Sauce	Seasonal Fall Harvest Vegetables with Potato Pasta in a Vegetable Veloute		Marininated Portabello Mushroom with Lettuce and Tomato on a bun
	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments
	Mixed Vegetables	Roasted Brussels Sprouts	Braised Fennel and Carrots	Roasted Cipollini Onions	Steamed Cabbage	Roasted Vegetables
	Green Peas	Cauliflower	Steamed Broccoli	Asparagus	Beer Braised Carrots	Steamed Carrots
	Barley Pilaf	Smashed Yukon Gold Potatoes	Confetti Cous Cous	Potato Wedges	Mashed Parsnip Potatoes	Roasted Potatoes
	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
	Key Lime Pie	Napoleon Cake	Fresh Fruit	Carrot Cake	Bailey's Irish Cream Cake	Baked Apple Pie
	NSA Apple Pie	NSA Cherry Cake	NSA Lemon Loaf	NSA Chocolate Velvet Cake		NSA Chocolate Pudding