SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
05/07/23	05/08/23	05/09/23	05/10/23	05/11/23	05/12/23	05/13/23
Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour
Crab Bisque (G)	Sausage, White Bean,	Mushroom Bisque	Vegetable Barley (G)	Mexican Chicken	Muligatwany with	Potato Leek Soup
	and Kale	(V)(G)	(V)	Tortilla	Lentils (V)	
Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
Chicken Teriyaki	Tuna Melt	Turkey BLT GFA	Buffalo Chicken Wrap	French Dip Sandwich	Kendal Pizza GFA	CBT Sandwich GFA
Tangy Marinated Chicken with Grilled Pinapple	Tuna Salad on an English Muffin with American Cheese	Turkey with Bacon, Lettuce, Tomato, and Mayonaise on Sliced White Toast	Breaded Chicken Tenders Tossed in Hot Sauce with Bleu Cheese Dressing, Lettuce and Tomatoes	Slow Cooked Sliced Beef, Au Jus, Provolone	Handmade Pizza's	Cheddar, Bacon, and Tomato Grilled with Sougdough Bread
Traditional Lasagna	Texas Style Chili	BBQ Pork Wings	Tortilla Crusted Tilapia	Chicken Fingers	Caribbean Curry Chicken GF	Beer Battered Fish
Ground Beef, Ricotta Cheese, Tomato Sauce, and Mozzarella Cheese	Beef, Peppers, Onions, and Beans Slow Cooked With Southern Spices	Mini Pork Shanks in BBQ Sauce	Tilapia Filet with a Crisp Corn Crust	Breaded Chicken Tenders	West Indian Style Chicken with Toasted Spices	Battered Cod served with Tartar Sauce
Grilled Vegetable Tower GF	Vegetable Samosas	White Bean and Sundried Tomato Gnocchi	Spinach, Feta, and Red Onion Quiche	Stuffed Pasta Shells	Kale and Vegetable Dumplings	Vegetable and White Bean Ratatouille
Stacked Grilled Vegetables with Cheese	Curried Potato and Vegetable in a Pastry Dough	White Beans, Sundried Tomatoes, Spinach, and Gnocchi Pasta in a Light Velouté	Spinach, Feta Cheese, and Onions, and Eggs With a Pie Crust	Pasta Filled with Ricotta Cheese with Tomato Sauce and Mozzarella Cheese	Served with Scallions	Zucchini, yellow squash, onions, eggplant and tomatoes cooked with white beans
Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments
Bacon & Sausage Patties	Peas and Carrots	Cut Corn	Pacific Vegetables	Steamed Broccoli	Sweet Plantains	Green Beans
Steamed Broccoli and Carrots	Potato Chips	Tater Tots	Rice	French Fries	Rice and Beans	Cole Slaw
Basmati Rice						
Desserts	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
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Chef's Choice Desserts	Brownies	Cookies	Coffee Cake	Poundcake	Apple Pie	Chocolate Cake
NSA dessert	NSA Cookies	NSA Blondie	NSA Jello-O	NSA Peach Pie	NSA Chocolate Pie	NSA Vanilla Pudding

Delivery Charge \$5	Call x1102 by 3PM	by 3PM for Dinner Delivery <u>DINNER</u>					
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	
05/07/23	05/08/23	05/09/23	05/10/23	05/11/23	05/12/23	05/13/23	
	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	
	Broccoli and Parsnip	Italian Wedding	Tomato Basil	Zucchini Margharita	Shrimp and Corn	Chicken Vegetable	
	(V)			(V)	Chowder (G)		
	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 Chicken Sandwich GFA	Turkey Meatloaf	Greek Grilled Chicken Salad GF	Carved NY Sirloin GF	Chicken Madeira	Beef Quesadilla	
	Chicken Breast, Sundried Tomato Pesto Aioli, Mozzarella Cheese and Bib Lettuce	Gound Turkey, with Olives, Feta Cheese, and Spinach	with Lettuce, Tomato, Red Onions, Feta Cheese and Greek Dressing		Chicken Thighs Marianated and Slow Roasted with a Madeira Mushroom Demi Glace	Tender Marinated Beef, Tomato and Onion Salsa, & Cheddar Jack Cheese, Grilled in a Tortilla Shell. Sour Cream and Salsa on	
	Beef Tagine GF	Fresh Catch	Classic Bolognaise	Barramundi	Seafood Vol Au	Sweet & Sour Pork	
	Dest Filet Time Annualis		GF Ground Beef, Aromatic	Den Den de de du du e Oeffere	Vent	GF	
	Beef Filet Tips, Aromatic Vegetables, Chickpeas, Apricots and Toasted Spices		Vegetables, and a Rich Tomato Sauce	Pan Roasted with a Saffron Sauce	Shrimp and Scallops in a Sherry Wine Sauce with Puff Pastry	Pork, Pineapple, Peppers, and Onions in a Sweet and Sour Sauce	
	Mushroom and Onion Quiche	Kendal Margherita Flatbread	Grilled Orange Sesame Tempeh GF	Mediterranean Zucchini Cakes GF	Lasagna Florentine	Polenta Parmesan GF	
	Mushrooms, Asparagus, Leeks, and Smoked Gouda Cheese	with Roasted Tomatoes, Fresh Mozzarella, Fresh Basil and Balsamic Glaze	Potatoes, spinach, onions, Indian spices, and Paneer cheese	Shredded Zucchini Cakes with a Tzatziki	Spinach, Mushrooms, Ricotta, and Tomato Sauce	Baked Polenta with Mozzarella and Tomato Sauce	
	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	
	Sauteed Kale	Sweet Green Peas	Garlic Roasted Zucchini	Sauteed Spinach	Summer Squash Mélange	Steamed Broccoli	
	Roasted Parsnips	Roasted Cauliflower	Roasted Beets	Carrots	Blistered Cherry Tomatoes	Roasted Vegetables	
	Sweet Potato Fries	Mashed Potatoes	Fettuccine	Twice Baked Potatoes	Barley Pilaf	Jasmine Rice	
	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts	
	Cookie Dough Cake	Strawberry Crunch Parfait Cake	Chocolate Mousse Cheesecake	Crumb Cake	Mixed Berry Crisp	Indian Rice Pudding	
	NSA Peach Pie	NSA Chocolate Cake	NSA Lemon Cake	NSA Blondie	NSA Jell-O	NSA Cheesecake	