Delivery Charge \$5	Call x1102 by 3PM	for Dinner Delivery		<u>LUNCH</u> 1			
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	
03/26/23	03/27/23	03/28/23	03/29/23	03/30/23	03/31/23	04/01/23	
Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	
Tomato Soup	Chicken Orzo Soup	Cream of Broccoli	Split Pea Soup (V)	Minestrone (V)	Beef Barley (G)	Potato & Cheddar	
						Chowder	
Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	
Traditional Baked Ham GF	Meatball Parmesan	Grilled Chicken Panini GFA	Hot Pastrami GFA	Turkey Club GFA	Kendal Pizza GFA	Ham and Cheese Melt GFA	
Raisin Sauce	Tomato Sauce and Mozzarella cheese on a Hero	Baby Arugula, Fresh Mozzarella, & Sundried Tomato Pesto on a Ciabatta Roll	Thinly Sliced NY Pastrami, Swiss Cheese, Marble Rye	Lettuce, Tomato, Bacon and May on White Toast	House Made Pizza with choice of Toppings	Cheddar Cheese on Grilled White Bread	
Assorted Omelets	Superfood Salad GF	Catch of the Day	Mediterranean	Sweet and Sour	Battered Fish	BBQ Bourbon	
			Quinoa Salad with	Pork		Chicken GF	
	Grilled Chicken,		Grilled Chicken GF Greek Olives, Roasted	Pineapples, Peppers,	Lightly battered fish with	Grilled Chicken Breast	
	Blueberries, Avocado, Baby Spinach, Pomegranate		Peppers, Feta Cheese, Cucumbers, Chopped	Onions, Sweet and Sour Sauce	tartar sauce on the side	Glazed with BBQ Bourbon Sauce	
Stuffed Pasta	Roasted Tomato and Butterbean Ragout GF	Eggplant Rollatini	Mexican Lasagna	General Tso's Cauliflower	Penne Primavera	Mushroom and Leek Quiche	
Pasta Stuffed with Ricotta Cheese, served with Tomato Sauce	Slow Cooked Aromatic Vegetables	Tomato Sauce, Ricotta and Mozzarella Cheese	Spinach Tortilla Layered with Salsa, Black Beans, and Corn	Battered Cauliflower Fried Till Golden Brown Tossed in a General Tso Sauce	Pasta with Fresh Vegetables	Sauteed mushrooms, leeks smoked gouda in a pie shel	
Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	
Bacon & Sausage	Sauteed Zucchini	Green Beans	Medley of Vegetables	Sauteed Baby Bok	Coleslaw	Pacific Blend	
Patties				Choy		Vegetables	
Steamed Broccoli	Potato Chips	Crispy Potato Wedge	Tater Tots	Vegetable Fried Rice	French Fries	Rice Pilaf	
Roasted Sweet Potatoes			0				
Desserts	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts	
Desserts	Desserts		Desserts	Desserts		Desserts	
Chefs Choice	New York	Oatmeal Raisin	Mixed Fruit Cup	Carrot Cake	Chocolate Chip	Sour Cream Cake	
Dessert	Cheesecake	Cookies			Brownie		
NSA Peach Pie	NSA Brownie	NSA Jell-O	NSA Chocolate	NSA Blondie	NSA Lemon	NSA Vanilla	
			Pudding		Meringue Pie	Pudding	

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SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
03/26/23	03/27/23	03/28/23	03/29/23	03/30/23	03/31/23	04/01/23
	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour
	Spinach and Artichoke	Chicken and Corn	Carrot Ginger V	White Bean, Sausage,	Rhode Island Clam	Vegetable Soup (V)
	(V)	Chowder (G)		and Kale	Chowder (G)	
	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
	Autumn Beef Stew GF	Roasted Pork GF	Lamb Cassoulet GF	Ziti & Meatballs	Fresh Catch	Beef and Broccoli Stir Fry
	Tender Pieces of Beef, Carrots, Potatoes, in a Rich Beef Sauce	With a Caramelized Apple and Onion Compote	Slow Cooked Lamb, Sausage, Beans, Aromatic Herbs and Spices, in a Rich Brown Gravy	Pasta with House made meatballs. Tomato sauce	A fresh Seafood offering	Stir Fried Beef and Broccoli with an Asian Sauce
	Tuscan Shrimp GF	Turkey Meat Loaf	Filet of Sole Meuniere	Mediterranean Chicken Tagine GF	Pork Osso Bucc0	Baked Cornish Hens GF
	Shrimp, Garlic, Tomaoes White Wine, and Butter	with Olives, Feta Cheese, Spinach and Mushrooms	Lightly floured and sauteed	Boneless Chicken Thighs Braised with Onions, Garlic, olives, and Moroccan spices	Braised Pork Shank with Tomatoes, Onions, Carrots, and Celery	Natural Rosemary Jus
	Mushroom and Quinoa Chili GF	Pear, Caramelized Onion and Brie Flatbread	Sweet & Sour Tofu Stir Fry	Eggplant Tower GF	Mediterranean Chickpea Cake GF	Kendal Pasta
	Lentils, Tomatoes, Walnuts, and Peppers	Pear. Onions and brie finished with extra virgin olive oil and balsamic reduction	Tofu with Vegetables, Pineapple, and Sweet Stir Fry Sauce	Grilled Eggplant, Provolone, Muenster Cheese and Tomato	with a Mint Yogurt Sauce	Farfalle, Sundried Tomatoes, Shaved Parmesan Cheese and Pine Nuts
	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments
	Sauteed Zucchini and Tomatoes	Sauteed Spinach	Steamed Corn	Carrots	Swiss Chard	Bok Choy
	Steamed Carrots	Red and Golden Beets	Roasted Root Vegetables	Roasted BrusselsSprouts	French Beans	Roasted Acorn Squash
	Linguine	Potato and Cauliflower Mash	Rice Pilaf	Ziti	Farro Risotto	Rice
	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
	Chocolate Peanut Butter Cake	Fresh Fruit	Coconut Custard Pie	Key Lime Pie	Pumpkin Cheesecake	Cannoli Cake
	NSA Cherry Cake	NSA Apple Pie	NSA Blueberry Cake	NSA Lemon Meringue	NSA Cherry Pie	NSA Chocolate Cake