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SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
05/22/22	05/23/22	05/24/22	05/25/22	05/26/22	05/27/22	05/28/22
Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour
New England Clam	Split Pea Soup (V)	Chicken and	Tomato Bread Soup	Italian Wedding (G)	Summer Vegetable	Potato Leek Soup
Chowder (G)		Mushroom	(V) (G)		(V)	
Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
Chicken Francaise	Hot Pastrami	Avocado Toast with	Chipotle Chicken	Pesto Chicken	Kendal Pizza GFA	Steak and Cheese
	Sandwich GFA	Smoked Salmon	Quesadillas GFA	Sandwich GFA		Sandwich GFA
		GFA				
Egg Battered Chicken	On Rye Bread with mustard	Roasted Peppers,	Chipotle marinated chicken,	Mozzarella Cheese, Pesto	Handmade Pizza's	Onion, peppers, and
Beast, Lemon White Wine	and swiss cheese	Mozzarella and baby	and Cheddar cheese, with	Mayo, and Roasted		provolone cheese on a club
Sauce		arugula	flour tortillas. Served with Sour Cream and Salsa	Tomatoes on Stirato Bread		roll
			Cour Groam and Calsa			
Omelets	Classic Nicoise	Spaghetti and	Stir Fry Beef	Southwestern Chili	Chicken Wings GF	Bassa GF
	Salad GF	Meatballs				2.00.07
Made to order with a variety	Tuna, Green Beans,	Tomato Sauce, spaghetti,	Peppers, Onions, Cabbage,	Ground beef, diced	Assorted Wings and	White Fish Filet In a
of fillings	tomatoes, cooked egg,	meatballs,	Carrots, Stir fry sauce	vegetables and red kidney	Sauces	Tomato Coulis
	potatoes, pitted olives,			beans		
Grilled Vegetable	Creamy Bowtie	Roasted Vegetable	Black Bean and	Vegetable Curry	Cheese Ravioli	Potato Perogies
Lasagna	Pasta Primavera	and White Bean	Vegetable Burgers	Puffs		
		Cassoulet	GFA			
Grilled Vegetables, white	Shitake Mushrooms. Shallots,	Zucchini. Yellow squash,	Shredded Lettuce, Sliced	Mixed Curried Vegetables	with a Tomato Cream	With Caramelized Onions
beans, tomato sauce , ricotta cheese and	Sundried Tomatoes, Spinach, Garlic, Parmesan White Wine	mirepoix, tomatoes and white beans	Roma Tomatoes, Sweet Thai Aioli	Baked in Puff Pastry	Sauce	
mozzarella cheese	Sauce	write beans	Thai Aloli			
mozzarona onocco						
Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments
Bacon & Sausage	Peas	Cut Corn	Pacific Vegetables	Steamed Broccoli	California	Green Beans
Patties					Vegetables	
Roasted Yukon	Onion Rings	Potato Chips	Rice	French Fries	Curly Fries	Cole Slaw
Gold Potatoes		,				
Mixed Vegetables						
Desserts	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
Chef's Choice	Brownies	Cookies	Coffee Cake	Poundcake	Apple Pie	Chocolate Cake
Desserts						
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	for Dinner Delivery	elivery <u>DINNER</u> 5				
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05/22/22	05/23/22	05/24/22	05/25/22	05/26/22	05/27/22	05/28/22	
	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	
	Lentil Soup	Hearty Vegetable (V)	Tomato and Chickpea	Beef Vegetable	Shrimp and Corn	Cream of Mushroom	
			Soup (V)		Chowder (G)		
	Special Salad	Special Salad	Special Salad	Special Salad	Special Salad	Special Salad	
	Mediterranean Quinoa	Classic Wedge	Asian Baby Kale	Kendal Spring Salad	Caprese salad	Citrus Salad	
	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	
	Cuban Style Beef	Santa Fe Chicken	Traditional Lasagna	Indian Chicken 65	Citrus Marinated	Mongolian Beef	
	GF	GF		GF	Turkey Breast GF		
	Cuban Style braised beef	Braised chicken with	Meat Sauce, Ricotta	Chicken thighs marinated	Slow cooked Turkey Breast	Garlic and Ginger	
	with onions , peppers and a flavorful sauce	onions, peppers, and garlic	Cheese, Mozzarella Cheese	1	in a citrus marinade served with Fruit Salsa	marinated beef in a stir fry	
	navoriui sauce			garlicky sauce	with Fruit Saisa	sauce	
	Chicken Cordon	Pork Milanese	Filet of Sole	Roast Pork Loin GF	Fresh Catch	Mushroom Stuffed	
	Bleu					Chicken GF	
	Breaded chicken stuffed	Breaded Pork Cutlet with an	Lightly floured and sauteed,	Served with Salsa Verde	A fresh Seafood Offering	Chicken Breast with a	
	with Swiss cheese and ham	Arugula Tomato Salad	and served with lemon butter			Classic Mushroom Duxelle	
			sauce			Stuffing	
	Sweet and Sour Cauliflower	Tofu Parmesan GF	Indian Style Potatoes and Spinach GF	Ratatouille Tart	Springtime Quiche	Grilled Peach Flat Bread	
	Peppers, onions, pineapple,	Breaded tofu topped with	Potatoes, spinach, onions,	Roasted Zucchini, squash,	Mushrooms, asparagus,	Grilled Peaches, roasted	
	sweet and sour sauce	tomato sauce and shredded	Indian spices, and Paneer	peppers, eggplant,	leeks, smoked gouda	shallots, crumbled goat's	
		mozzarella	cheese	tomatoes and gruyere cheese on puff pastry	cheese	cheese, shredded Mozzarella, Balsamic Glaze	
				cheese on pull pastry		WOZZarelia, Dalsarriic Glaze	
	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	
	Accompaniments	_	Garlic Roasted		Summer Squash	_	
	Corn on the cob	Sweet Green Peas	Zucchini	Baby Bok Choy	Mélange	Steamed Broccoli	
	Sweet Plantains	Cauliflower	Sauteed Escarole	Carrots	Roasted Beets	Roasted Vegetables	
	Rice and Beans	Roasted Potatoes	Saffron Couscous	Basmati Rice	Sweet Potato Wedge	Jasmine Rice	
	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts	
	Cookie Dough Cake	Strawberry Crunch	Chocolate Mousse	Mixed Berry	Expresso Crème	Chocolate Outrage	
		Parfait Cake	Cheesecake	Crumble	Brulee		
	NSA Peach Pie	NSA Blueberry Pie	NSA Lemon Cake	NSA Carrot Cake	NSA Jell-O	NSA Cheesecake	