

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
<b>05/21/23</b>	<b>05/22/23</b>	<b>05/23/23</b>	<b>05/24/23</b>	<b>05/25/23</b>	<b>05/26/23</b>	<b>05/27/23</b>
<b>Soup du Jour</b> Roasted Corn Chowder	<b>Soup du Jour</b> Carrot Ginger (V)	<b>Soup du Jour</b> Turkey , Vegetable and Couscous	<b>Soup du Jour</b> Zucchini Margherita (V)	<b>Soup du Jour</b> Beef Vegetable	<b>Soup du Jour</b> Black Bean Soup (V)	<b>Soup du Jour</b> Broccoli and Cauliflower
<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>
<b>Chicken Francaise</b>	<b>Hot Pastrami GFA</b>	<b>Grilled Chicken Sandwich GFA</b>	<b>Caprese Sandwich GFA</b>	<b>All American Hamburgers GFA</b>	<b>Kendal Pizza GFA</b>	<b>Grilled Kielbasa Sausage GFA</b>
Chicken breast coated in an egg batter , sauteed and served with a lemon butter sauce	Pastrami, and Swiss 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 evoo 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
<b>Smoked Salmon GF</b>	<b>Chef's Salad GF</b>	<b>Steamed Clams and Mussels</b>	<b>Chicken Fajita GFA</b>	<b>Stuffed Chicken and Broccoli</b>	<b>Fish of the Day</b>	<b>Hot Dogs</b>
Smoked salmon, chopped eggs, diced tomatoes, sliced red onions, capers	Julienned Turkey, Tomatoes, Hard Cooked Egg, Cucumbers, Cheddar, Red Radishes, Green	Tomatoes, fresh garlic, herb butter, white wine over spaghetti	Tender pieces of chicken thighs cooked with onions, peppers and fajita sauce. Served with flour tortillas	Breaded chicken stuffed with cheese and broccoli	Preperation changes	Sauerkraut
<b>Grilled Eggplant Flatbread</b>	<b>Grilled Tofu Pesto and Tomatoes</b>	<b>Broccoli and Cheddar Quiche</b>	<b>Teriyaki Glazed Cauliflower</b>	<b>Eggplant Rollatini</b>	<b>Grilled Beyond Sausage and Peppers</b>	<b>Spinach Ravioli</b>
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 veloute
<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>
<b>Bacon &amp; Sausage Patties</b>	<b>Steamed Corn on the Cob</b>	<b>California Vegetables</b>	<b>Roasted Vegetables</b>	<b>Peas and Carrots</b>	<b>Pacific Vegetables</b>	<b>Coleslaw</b>
<b>Sauteed Carrots</b>	<b>Curly Fries</b>	<b>Kendal Potato Chips</b>	<b>Rice and Beans</b>	<b>Roasted Red Bliss Potatoes</b>	<b>Steamed Carrots</b>	<b>Onion Rings</b>
<b>Roasted Yukon Gold Potatoes</b>						
<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>
			<b>#REF!</b>			
<b>Assorted Desserts *</b>	<b>New York Cheesecake *</b>	<b>Chocolate Cake</b>	<b>Tres Leches Cake</b>	<b>Chocolate Chip Cookie</b>	<b>Sour Cream Coffee Cake</b>	<b>Blueberry Pound Cake</b>
<b>NSA Apple Cake</b>	<b>NSA Pudding</b>	<b>NSA Cookies</b>	<b>NSA Fresh Fruit Cup</b>	<b>NSA Cinnamon Swirl</b>	<b>NSA Chocolate Cream Pie</b>	<b>NSA Jello</b>

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	<b>Soup du Jour</b> Tomato Leek	<b>Soup du Jour</b> Chicken Succotash	<b>Soup du Jour</b> Green Vegetable Minestrone (V)	<b>Soup du Jour</b> Mushroom Barley	<b>Soup du Jour</b> Cream of Asparagus (V)	<b>Soup du Jour</b> Black Eyed Pea Soup (V)
	<b>Special Salad</b>	<b>Special Salad</b>	<b>Special Salad</b>	<b>Special Salad</b>	<b>Special Salad</b>	<b>Special Salad</b>
	Mediterranean Quinoa	Kendal Spring	Superfood Kale	Baby Arugula	Caprese	Classic Wedge
	<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>
	<b>Grilled Italian Sausage</b>	<b>Seafood Cake</b>	<b>Chicken Cacciatore GF</b>	<b>Veal Osso Bucco GF</b>	<b>Seafood Paella GF</b>	<b>Baked Chicken GF</b>
	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 brodo	Veak Shank, Slow Braised with Tomato, Carrots, Celery, Onions and Wine	Shrimp, scallops, mussels, clams, and saffron rice	Herb, and Garlic marinated and served with a natural chicken jus
	<b>Citrus Chicken GF</b>	<b>BBQ Beef Brisket GF</b>	<b>Miso Glazed Pork Loin</b>	<b>Fresh Catch</b>	<b>Beef Stroganoff GF</b>	<b>Hand Rolled Meatballs</b>
	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	Preparation Changes	Sauteed beef, mushrooms, sour cream and a rich brown sauce	House made meatballs in marinara sauce
	<b>Chickpea and Lentil Curry</b>	<b>Seet Potato and Black Eyed Pea Stew GF</b>	<b>Orange Tofu and Edamame Stir Fry</b>	<b>Cyprus Portobello Mushroom GF</b>	<b>Ratatouille and White Bean Ragout GF</b>	<b>French Onion Quiche</b>
	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 portobello mushrooms, tomato sauce, and shredded mozzarella cheese	Roasted vegetables, white beans, and tomatoes slow cooked with garlic and fresh herbs	Caramelized onions, gruyere cheese in a egg mixture and pastry shell
	<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>
	<b>Roasted Cauliflower</b>	<b>Steamed Carrots</b>	<b>Baby Bok Choy</b>	<b>Roasted Pearl Onions</b>	<b>Sauteed Mixed Squash</b>	<b>Sauteed Kale</b>
	<b>Green Peas</b>	<b>Fresh Green Beans</b>	<b>Roasted Parsnips</b>	<b>Sauteed Spinach</b>	<b>Steamed Broccoli</b>	<b>Carrots</b>
	<b>Basmati Rice</b>	<b>Baked Potato</b>	<b>Jasmine Rice</b>	<b>Creamy Polenta</b>	<b>Egg Noodles</b>	<b>Linguine</b>
	<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>
	<b>Toasted Almond Cake *</b>	<b>Fresh Fruit</b>	<b>Tuxedo Cake</b>	<b>Cannoli Cake *</b>	<b>Crème Brulee</b>	<b>Fresh Fruit</b>
	<b>NSA Fresh Fruit Cup</b>	<b>NSA Chocolate Cake</b>	<b>NSA Lemon Cake</b>	<b>NSA Cherry Cake</b>	<b>NSA Cheesecake</b>	<b>NSA Cherry Pie</b>