

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
01/21/24	01/22/24	01/23/24	01/24/24	01/25/24	01/26/24	01/27/24
<b>Soup du Jour</b> Cream of Asparagus (V)	<b>Soup du Jour</b> Vegetable Gumbo (V) (G)	<b>Soup du Jour</b> Corn Chowder (G)	<b>Soup du Jour</b> Cream of Mushroom	<b>Soup du Jour</b> Chicken Tortilla Soup	<b>Soup du Jour</b> Tomato Soup	<b>Soup du Jour</b> Vegetable (V)
<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>
<b>Roast NY Sirloin GF</b>	<b>Chicken Salad Croissant GFA</b>	<b>Grilled Ruben Sandwich</b>	<b>Club Sandwich GFA</b>	<b>Greek Salad Pita Pockets with Grilled Chicken GFA</b>	<b>Kendal Pizza GFA</b>	<b>Tuna Sandwich</b>
Served with Green Peppercorn Sauce	Served with Boston Lettuce on a Toasted croissant	Corned Beef Sandwich with Sauerkraut and Russian Dressing on Rye	Ham, turkey, lettuce, tomato, cheddar cheese, bacon and mayo	Tomatoes, cucumbers, olives. Feta cheese, Greek dressing, grilled chicken	Assorted Pizzas, Made to Order	Tuna Salad on Wheat Bread with Lettuce and Tomato
<b>Smoked Salmon</b>	<b>Creamy Pesto Shrimp Pasta</b>	<b>BBQ Chicken GF</b>	<b>Asian Meatballs</b>	<b>Chili Dogs</b>	<b>Fish of the Day</b>	<b>Pork Stir fry</b>
with Egg, Onion, and Capers	Shrimp and Pasta Tossed in a Sauce with Basil, Garlic, Pine Nuts, and Olive Oil	Chicken thighs coated with BBQ sauce	Tossed in a teriyaki glaze	All Beef Hot Dogs with Chili	Preparation Changes	Baby Bok choy, onions, peppers, carrots, water chestnuts
<b>Penne a la Vodka</b>	<b>Vegetable Samosa</b>	<b>Macaroni and Cheese</b>	<b>Curry Vegetable Stew GF</b>	<b>Beyond Sausage and Peppers GF</b>	<b>Baked Ziti</b>	<b>Battered Cauliflower</b>
Classic creamy tomato sauce with parmesan cheese.	Curried potatoes and peas wrapped in pastry	Pasta with a rich Cheese Sauce	Vegetables and peas cooked in a coconut curry sauce	Beyond sausage, onions and peppers in a tomato sauce	tomato sauce, ricotta cheese, mozzarella and parmesan cheese	Tossed in a Bourbon Sauce
<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>Sauteed Zucchini</b>	<b>Green Beans</b>	<b>Steamed Broccoli</b>	<b>Roasted Cauliflower</b>	<b>Roasted Vegetables</b>	<b>Pacific Blend Vegetables</b>
<b>Steamed Broccoli and Carrots</b>	<b>Potato Chips</b>	<b>Onion Rings</b>	<b>White Rice</b>	<b>Herb Potatoes</b>	<b>Crispy Potato Wedges</b>	<b>Rice Pilaf</b>
<b>Mashed Sweet Potatoes</b>						
<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>
<b>Chefs Choice Dessert</b>	<b>Chocolate Cake</b>	<b>NY Cheesecake</b>	<b>Cookies</b>	<b>Pumpkin Pie</b>	<b>Chocolate Chip Brownie</b>	<b>Tiramisu</b>
<b>NSA Peach Pie</b>	<b>NSA Chocolate Cake</b>	<b>NSA Jell-O</b>	<b>NSA Chocolate Pudding</b>	<b>NSA Brownie</b>	<b>NSA Lemon Cake</b>	<b>NSA Vanilla Pudding</b>

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
01/21/24	01/22/24	01/23/24	01/24/24	01/25/24	01/26/24	01/27/24
	<b>Soup du Jour</b> Black Bean	<b>Soup du Jour</b> Lentil (V)	<b>Soup du Jour</b> Broccoli and Cheddar (V)	<b>Soup du Jour</b> Chicken Leek Soup	<b>Soup du Jour</b> Butternut Squash (V)	<b>Soup du Jour</b> French Onion Soup
	<b>Special Salad</b>	<b>Special Salad</b>	<b>Special Salad</b>	<b>Special Salad</b>	<b>Special Salad</b>	<b>Special Salad</b>
	Spinach Salad with Apple/Cran/Walnuts	Roasted Beets and Goat Cheese	Classic Wedge	Caprese	Arugula, Sweet Potato, and Chickpea	Pear and Goat Cheese
	<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>
	<b>Teriyaki Chicken</b>	<b>Key West Shrimp GF</b>	<b>Chicken Francaise</b>	<b>Lamb Shepherd's Pie</b>	<b>Fresh Catch</b>	<b>Corned Beef GF</b>
	Tangy Marinated Chicken	Sauteed Shrimp with a Lime Garlic Marinade	Egg Battered Chicken Breast with a Lemon Cream Sauce	Ground Lamb in a Rich Gravy with Vegetables, Layered with Mashed Potatoes	A Fresh Seafood Offering	Slowly Braised Corned Beef Served with Green Cabbage
	<b>Roasted Pork Loin GF</b>	<b>Pot Roast GF</b>	<b>Coriander Roasted Tilapia GF</b>	<b>Roasted Chicken</b>	<b>Beef Stroganoff</b>	<b>Chicken Marsala</b>
	Roasted Pork Loin with a Pan Gravy	Slow Braised beef with aromatic vegetables and a brown sauce	Cilantro and garlic seasoned fish with a Thai Fumet	Roasted Chicken Pieces, on the Bone	Tender Beef Stew with Sour Cream, served with Egg Noodles	Chicken Breast Pan Seared with Flour and Topped with Mushroom Marsala Sauce
	<b>Roasted Vegetable and Goat Cheese Tart</b>	<b>7 Vegetable and Chickpea Tagine GF</b>	<b>Mushroom Pot Pie</b>	<b>Vegetarian Haggis</b>	<b>Mediterranean Couscous</b>	<b>Bleu Cheese and Roasted Grape Flatbread</b>
	Fall Harvest Vegetables and Goat Cheese in a Puff Pastry Crust	Vegetables, Beans, Rice, and Southern Spices	Creamy Mushrooms with vegetables in a flaky crust	Scottish Haggis, made with Vegetables	Saffron, dried apricots, and toasted almonds	Blue cheese, roasted grapes, red onions, extra virgin olive oil and pomegranate molasses
	<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>
	<b>Asparagus</b>	<b>Sauteed Spinach</b>	<b>Green Beans</b>	<b>Roasted Tartan Vegetables</b>	<b>Red and Golden Beets</b>	<b>Carrots</b>
	<b>Sauteed Mushrooms</b>	<b>Roasted Cauliflower</b>	<b>Roasted Root Vegetables</b>	<b>Steamed Broccoli</b>	<b>Broccoli Rabe</b>	<b>Cabbage</b>
	<b>Jasmine Rice</b>	<b>Linguini</b>	<b>Mashed Potatoes</b>	<b>Colcannon Potatoes</b>	<b>Egg Noodles</b>	<b>Boiled Potatoes</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>Chocolate Cake</b>	<b>Scottish Dundee Cake</b>	<b>Crème Brule</b>	<b>Tuxedo Cake</b>
	<b>NSA Lemon Cake</b>	<b>NSA Apple Pie</b>	<b>NSA Cherry Cake</b>	<b>NSA Chocolate Cake</b>	<b>NSA Chocolate Brownie</b>	<b>NSA Cheesecake</b>