					SATURDAY
04/29/24	04/30/24	05/01/24	05/02/24	05/03/24	05/04/24
Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour
Carrot Ginger (V)	Turkey , Vegetable	Black Bean Soup(V)	Beef Vegetable Soup	Zucchini Magarita(V)	Broccoli and
	and Couscous				Cauliflower
Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
Hot Pastrami GFA	Curry Chicken	Caprese Sandwich	All American	Kendal Pizza GFA	Grilled Kielbasa
	Bread Sandwich	GFA	Hamburgers GFA		Sausage GFA
Pastrami, and Swiss	Curried Chicken Salad with			Handmade Pizzas	With Red Cabbage and
Cheese, Grilled on Rye	·		Served on a Bun		Spicy Mustard on a Toasted
	Naan Bread	, , , , , , , , , , , , , , , , , , , ,			Club Roll
		Broad			
Chef's Salad GF	Steamed Clams and	Chicken Faiita GFA	Salad Nicoise	Grilled Chicken	Bake Cod
		.,	, , , , , , , , , , , , , , , , , , , ,		Metatherian Style
Ham, Turkey, Tomatoes,	with Tomatoes, Fresh	Tender Pieces of Chicken	Tomatoes, Hard boiled	with a light Velouté	Cod baked with Tomatoes,
Egg, Cucumbers, Red	Garlic, Herb Butter, &	with Onions, Peppers, and	Eggs, Olives, Tuna, with		Red Onions, Garlic, Olives,
Radishes, Bleu Cheese	White Wine, over Spaghetti	Fajita Sauce with Flour	Lemon Vinaigrette		Butter & White Wine
Grilled Tofu Pesto	Broccoli and	Teriyaki Glazed	Eggplant Rollatini	Grilled Beyond	Spinach Ravioli
and Tomatoes	Cheddar Quiche	Cauliflower		Sausage and	
				Peppers	
Pesto, Roasted Tomatoes, and	Broccoli, Cheddar and Egg	Battered Cauliflower Tossed	Breaded Eggplant with	Vegetarian Sausage,	Spinach Ravioli Tossed in a
Pine Nuts, with Balsamic Glaze		in an Asian Sauce		* *	light Tomato Velouté
	Shell		Tomato Sauce.	Tomatoes	
Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments
Corn on the Cob	California Vegetables	Fried Plantains	Cole-Slaw	Pacific Vegetables	Peas & Carrots
				_	
Curly Fries	Spaghetti with Garlic	Rice and beans	Roasted Red Bliss	Steamed Rice	Onion Rings
•	& Olive Oil		Potatoes		
Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
New York	Chocolate Cake	Tres Leches	Chocolate Chip	Sour Cream Coffee	Blueberry Pound
Chancanaka		1	· ·	Cake	Cake
Crieesecake			OOOMC	0 4.10	Ou
NSA Vanilla	NSA Cookies	Cantaloupe	NSA Cinnamon	NSA Chocolate	NSA Jell-O
	Entrees Hot Pastrami GFA Pastrami, and Swiss Cheese, Grilled on Rye Chef's Salad GF Ham, Turkey, Tomatoes, Egg, Cucumbers, Red Radishes, Bleu Cheese Crilled Tofu Pesto and Tomatoes Pesto, Roasted Tomatoes, and Pine Nuts, with Balsamic Glaze Accompaniments Corn on the Cob Curly Fries Desserts New York	Carrot Ginger (V) Entrees Hot Pastrami GFA Pastrami, and Swiss Cheese, Grilled on Rye Chef's Salad GF Ham, Turkey, Tomatoes, Egg, Cucumbers, Red Radishes, Bleu Cheese Grilled Tofu Pesto and Tomatoes Accompaniments Corn on the Cob Carrot Ginger (V) Turkey, Vegetable and Couscous Entrees Curry Chicken Bread Sandwich Curried Chicken Salad with Lettuce, Tomatoes, with Naan Bread Mussels with Tomatoes, Fresh Garlic, Herb Butter, & White Wine, over Spaghetti Broccoli and Cheddar Quiche Broccoli, Cheddar and Egg Custard Baked in a Pie Shell Accompaniments Corn on the Cob Curly Fries Spaghetti with Garlic & Olive Oil Desserts Desserts Desserts Desserts Chocolate Cake	O4/29/24 Soup du Jour Carrot Ginger (V) Turkey , Vegetable and Couscous Entrees Hot Pastrami GFA Pastrami, and Swiss Cheese, Grilled on Rye Chef's Salad GF Ham, Turkey, Tomatoes, Egg, Cucumbers, Red Radishes, Bleu Cheese Radishes, Bleu Cheese Grilled Tofu Pesto and Tomatoes Grilled Tofu Pesto and Tomatoes Pesto, Roasted Tomatoes, and Pine Nuts, with Balsamic Glaze Curly Fries Passerts O4/29/24 Soup du Jour Black Bean Soup(V) Black Bean Soup(V) Black Bean Soup(V) Sliced Prosciutto, Fresh Mozzarella Cheese, Tomatoes, Fresh Basil, and EVOO on a Crusty Italian Bread Chicken Fajita GFA Mussels Tender Pieces of Chicken with Onions, Peppers, and Fajita Sauce with Flour Tourish Gralled Cauliflower Tatillia Teriyaki Glazed Cauliflower Carrot Ginger (V) Soup du Jour Black Bean Soup(V) Sliced Prosciutto, Fresh Mozzarella Cheese, Tomatoes, Fresh Basil, and EVOO on a Crusty Italian Bread Chicken Fajita GFA With Onions, Peppers, and Fajita Sauce with Flour Tourish Glazed Cauliflower Teriyaki Glazed Cauliflower Carrot Ginger (V) Soup du Jour Black Bean Soup(V) Sliced Prosciutto, Fresh Mozzarella Cheese, Tomatoes, Fresh Basil, and EVOO on a Crusty Italian Bread Tender Pieces of Chicken with Onions, Peppers, and Fajita Sauce with Flour Tourish Glazed Cauliflower Teriyaki Glazed Cauliflower Teriyak	O4/29/24 O4/30/24 O5/01/24 Soup du Jour Soup du Jour Soup du Jour Soup du Jour Black Bean Soup(V) Beef Vegetable and Couscous Entrees Entrees	Odd/29/24 Odd/30/24 Odd/30/24 Soup du Jour Soup du Jour Black Bean Soup(V) Beef Vegetable Soup Zucchini Magarita(V)

Delivery Charge \$5	Call x1102 by 3PM	for Dinner Delivery		DINNER 2			
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	
04/28/24	04/29/24	04/30/24	05/01/24	05/02/24	05/03/24	05/04/24	
	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	
	Tomato & Leek Soup.	Chicken Succotash	Green Vegetable	Cream of Asparagus	Mushroom Barley	Black Eyed Pea Soup	
	(V)		Minestrone (V)	(V)			
	Special Salad	Special Salad	Special Salad	Special Salad	Special Salad	Special Salad	
	Spinach Salad with	Roasted Beets and Goat	Classic Wedge	Caprese	Arugula, Sweet	Pear and Goat	
	Apple/Cran/Walnuts	Cheese	Classic Wedge	Capiese	Potato, and Chickpea	Cheese	
	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	
	Pasta Shells with	Crab Cakes	Chicken Cacciatore	Seafood Paella GF	Veal Milanese	Baked Chicken GF	
	Sausage & Peppers		GF				
	with a Creamy Velouté	Served with a Mango Relish		Shrimp, Scallops, Mussels,	Breaded Veal Cutlet,	Herb and Garlic Marinated	
			Cooked with Onions and Peppers, in a Tomato Broth	and Clams, with Saffron Rice	Topped with Arugula Salad & Lemon Wedges	Chicken, Served with a Natural Jus	
			T eppers, in a Tomato Broth	Nice	& Lemon Wedges	ivaturai yus	
	Citrus Chicken GF	BBQ Beef Brisket GF	Stuffed Pork Loin	Lamb Shepherds	Fresh Catch	Hand Rolled	
	Oni as omeken or	22 Q 2001 2110HOL OI	Starred Fork Loni	Pie Pie	Tresh outen	Meatballs	
	Citrus Marinated Chicken	Dry Rubbed, Slow cooked	Pork Loin Stuffed with	Stewed Ground Lamb	A fresh Seafood offering	House Made Meatballs in	
	Thighs, Topped with	Brisket with BBQ sauce,	Spinach, Olives, & Feta	Topped with Mashed		Marinara Sauce	
	Mandarin Orange Relish	thinly sliced	Cheese	Potatoes, and Baked			
	Chickpea and Lentil	Moroccan Fava Bean	Orange Tofu and	Stuffed Portobello	Ratatouille and	French Onion	
	Curry	and Vegetable Stew	Edamame Stir Fry	Mushroom GF	White Bean Ragout	Quiche	
	,		,		GF		
	Chickpeas, Lentils, Onions,	Fava Bean and Mixed	Tofu, Edamame Beans,	Roasted Portobello	Mixed Italian Vegetables,	Caramelized Onions,	
	Peppers, and Spices in a	Vegetable Stew in	Asian Vegetables Sauteed,	Mushrooms ,Eggplant,	White Beans, and	Gruyere Cheese and Egg	
	Coconut Curry Sauce	Moroccan Spices.	and Tossed in an Orange Sauce	Tomato, & Shredded Mozzarella Cheese	Tomatoes, Slow Cooked With Garlic and Fresh	Custard Baked in a Pie Shell	
			Jauce	WOZZATENA CITEESE	Herbs	Oneil	
	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	
	Roasted Cauliflower	Steamed Carrots	Baby Bok Choy	Roasted Pearl	Sauteed Mixed	Broccoli Rabe	
	Noastea Caumiower	Steamed Garrets	Baby Bok Chey	Onions	Squash	Dioccon Nabe	
	Green Peas	Roasted Parsnips	French Green Beans	Sauteed Spinach	Steamed Broccoli	Roasted Carrots	
		-		,			
	Basmati Rice	Baked Potato Wedges	Farro Risotto	Sweet Potato	Mashed Potatoes	Linguine	
				Wedges			
	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts	
	Cannoli Cake	Toasted Almond Cake	Water Melon	Berry cobbler	Crème Brulee	Tiramisu	
	NSA Peach Pie	NSA Chocolate	NSA Lemon Cake	NSA Cheesecake	NSA Chocolate	NSA Cherry Pie	
		Cake			Pudding		