				DINNER		3
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
04/25/21	04/26/21	04/27/21	04/28/21	04/29/21	04/30/21	05/01/21
	Special Salad	Special Salad	Special Salad	Special Salad	Special Salad	Special Salad
	Cous Cous, Squash, Spinach, Cran	Arugula, Kale, Apple, Proscutto	Mixed Greens, Acorn, Squash, Broccoli Slaw	Mixed Greens, Pear, Walnut, Goat Cheese	Mixed Greens Beets, Apples, Almonds	Crudite w Hummus
	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour
	Crab Bisque	Carrot Ginger Soup (V)	Wild Mushroom Bisque (V)	Stracciatelli	Cauliflower Leek Soup	
	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
	Shrimp Scampi	Baked Pork Chops GFA	Beef Stew GF	Chicken Tikka Masala	Maple Ginger Glaze Salmon	Carved NYS Sirloin
	Sauteed Shrimp in White Wine, Garlic, Butter & Lemon	Oven Baked Breaded Pork Chops Cooked Till Golden Brown Served with Apple Sauce	Tender Pieces of Beef Slowly Cooked in a Rich Red Wine Demi with Vegetables & Herbs	Bonless Chicken Thighs Marinated in Yogurt & Tandoori Spice Cooked in a Rich Tomato Butter Sauce	Oven Roasted Salmon Topped with Maple Ginger Glaze & Cooked To Perfection	With Bordelaise Sauce
	Braised Chicken Leg	Swedish Meatballs	Oven Roasted Cod	Sweet & Sour Pork	Duck A L'Orange	Chicken Marsala
	Topped with Confit of sundried tomatoes, capers garlic.	Handmade Meatballs Slowly Cooked in a Rich Creamy Sauce	Spiced Roasted Cod topped with a Mango Chutney	Battered Pork with sweet & sour sauce, pinapple, peppers and onions		Sauteed Chicken with Mushrooms and Marsala Wine
	Vegetable Korma	Wild Mushroom Risotto	Mexican Lazagna	General Tso's Tofu	Eggplant Parmesan	Chickpea Cakes
	Inidan Vegetable Stewed Topped with Cashews	Creamy Arborio Rice Cooked with Sauteed Wild Mushrooms & Onions & Finished with Heavy Cream	,Salsa, Corn, and cheese	Battered Tofu Deep Fried Till Golden Brown Tossed in a General Tso Sauce	Breaded Eggplant Seared To Golden Brown Layered with Marinara Sauce & Mozzarella Cheese Baked	Topped with a Yogur Dill Sauce
	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments
	Sauteed Carrots	Braised Red Cabbage	Steamed Brussels Sprouts	Sauteed Bok Choy	Roasted Root Vegetables	Steamed Green Beans
	Steamed Broccoli	Sauteed Spinach	Roasted Butternut Squash	Cherry blistered tomatoes	Steamed Green Peas	Lemon Roasted Cauliflower
	Jasmine Rice	Egg Noodles	Yukon Gold Mashed Potatoes	Basmati Rice	Barley Pilaf	Crispy Smashed Potatoes
	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
	Fruit Cup	Apple Slices	Apricots	Fruit Cup	Mint Fruit Salad	Peach Slices
	Molten Lava Cake	Cherry Pie	Dutch Apple Pie	Angel Food Cake with Berry Compote	Black Forest Cake	New York Style Cheesecake
	NSA Apple Pie	NSA Cranberry Loaf	NSA Blueberry Pie	NSA Cherry Pie	NSA Blondies	NSA Chocolate Pudding

LUNCH

	LUNCH								
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY			
04/25/21	04/26/21	04/27/21	04/28/21	04/29/21	04/30/21	05/01/21			
Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour			
Chicken Pot Pie Soup	Mexican Tortilla	Chicken Noodle	Cheddar Broccoli (V)	Beef & Barley	Beer, Cheddar, & Potato Soup	Vegetable Orzo (V)			
Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees			
Carved Ham	Bourbon Bacon Pepperjack Burger GFA	Grilled Ruben Sandwich	Croque Monsieur GFA	Pulled Pork Sandwich GFA	Kendal Pizza GFA	Roast Beef Wrap			
	Tender Juicy Burger Topped with Bacon Jam, Caramelized Onions, & Pepperjack Cheese on a Potato Bun		Layers of Ham, Cheese & Bechamel Sauce on Top of Country White Panini Pressed Till Golden Brown	Slowly Braised Pork Butts in a Rich BBQ Marinade Shredded & Served on a Potato Bun with Coleslaw	Hand Tossed Pizzas	Fresh Sliced Roast Beef Rolled with Lettuce, Tomato, Cheddar Cheese, Red Onion and Horseradish Cream in a Flour Tortilla			
Assored Omelets	Tuna Salad GF	Beef & Broccoli Stir Fry	Grilled Chicken Thighs GF	Beef Tacos	Baked Cod GF	Turkey Chili GF			
	Served with a Side Salad	Tender Pieces of Beef Sauteed in an Oriental Sauce with Broccoli	Glazed with a Honey Garlic Glaze	Served with Lettuce, Tomatoes, Cheddar Cheese, Sour Cream & Taco Sauce in a Taco Shell	Oven Roasted Cod Cooked in White Wine, Butter & Lemon	Ground Turkey Mixed Together with Beans, Herbs & Spices Served with Tortilla Chips			
Cheese Blintzes	Baked Ziti	Three Bean Stew GF	Mexican Rice Tofu Bowl V	Stuffed Rigatoni	Grilled Vegetable Stack V, GF	Whole Grain Stew GF			
Topped with a Berry Compote	Ziti Pasta Baked Tossed Together with Ricotta, Mozzarella Cheese & Marinara Sauce Baked Till Melted	Kidney, Black Bean & Navy Bean Stewed Together with anArray of Fresh Vegetables, herbs, Spices & Served with Sour Cream & Diced Onions		Tossed Together in a Creamy Pink Sauce	Grilled Eggplant, Zucchini, Squash & Topped with Fresh Mozzarella Baked Till Melted Finished with Balsamic Glaze	Whole Grain Cooked with Peas & Carrots Risotto Style Finished with Heavy Cream & Parmesan Cheese			
Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments			
Bacon & Sausage Patties	Seasonal Mixed Vegetables	Steamed Corn	Steam Green Peas	Steamed Broccoli	Steamed Green Beans	Roasted Squash			
Seasonal Vegetables Roasted Potatoes	Krinkle Kut Fries	Rice Pilaf	Sweet Potato Chips	Rice & Beans	Orzo Pilaf	Potato Wedges			
Desserts Fruit Cup	Desserts Mandarin Oranges	Desserts Cinnamon Apple Sauce	Desserts Fresh Grapes	Desserts Fruit Cup	Desserts Mango Salad	Desserts Pear Slices			
Chefs Choice	Crumb Cake	Dessert Bars	Scone du Jour	Chocolate Crinkle Cookies	Cranberry Crumble Cake	Cannoli's			
NSA Cinnamon Swirl Cake	NSA Vanilla Pudding	NSA Cheesecake	NSA Chocolate Cake	NSA Jello	NSA Brownie	NSA Cookies			

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