				<u>DINNER</u>		
NDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
12/13/20	12/14/20	12/15/20	12/16/20	12/17/20	12/18/20	12/19/20
	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 Minestrone Alla Emilliana (V)	Soup du Jour Tortellini & Spinach Soup	Soup du Jour Moroccan Carrot Soup (V)	Soup du Jour Beer & Cheddar Soup	Soup du Jour Red Lentil Soup (V)	Soup du Jour Zuppa Toscano
	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
	Beef Short Ribs	Grilled Pork Chop	Duck Confit	Lamb Bolognese	Veal Parmesan	Pork Tenderloin Dijonaise
	Slowly Braised Beef Short Ribs in a Rich Red Wine Demi with Herbs, Spices & Vegetables		Slowly Braised Duck Legs Till Fall Off the Bone Glazed with a Duck Jus	Lamb Meat Bolgonese Sauce Slowly Cooked Tossed Together with Pasta	Italian Breaded Veal Cutlets Seared Till Golden Topped with Marinara Sauce & Mozzarella Cheese	Roasted Pork Tenderloin a creamy dijon mustard sauce
	Lobster Ravioli	Chicken Cacciatore	Grilled Mahi Mahi	Thai Chicken Curry	Branzino	Crab Cakes
	Topped with a Lobster Sherry Cream Sauce	Tender Pieces of Chicken Stewed Together with Mushrooms and Shallots in a Rustic Redwine Tomato Sauce	Topped with an Italian Salsa Verde	Tender Chicken Breast cooked in yellow curry and coconut mix, with mixed vegetables	Topped with a Lemon Arugual Salad	served with an avocade tartar sauce
	Southwest Stuffed Tomato	Carrot Hummus Flatbread	Broccoli Cheddar Quiche	Palak Paneer	Tofu Stirfry	Vegetable Strude
	A Mixture of Grains, Black Beans, Corn & Southern Spices in a Tomato Topped with Monterey Jack	Flatbread with pumpkin seeds, roasted brussels sprouts and carrot hummus	Together with Cheddar	Indian Cheese Cooked with Spinach & Spices in a Creamy Indian Curry	Crispy Tofu Stirfried with Asain Vegetables & Stirfry Sauce	Layers of Phyllo Dougl Topped with a Mixture of Vegetables & Wild Ric Finished Balsamic Glaz
	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments
	Green Beans	Glazed Beets	Sauteed Spinach	Peas	Broccoli Rabe with Garlic	Roasted Acorn Squash
	Cipollini Onions	Swiss Chard	Lemon Roasted Cauliflower	Steamed Broccoli	Roasted Eggplant	Collard Greens
	Mashed Potatoes	Egg Noodles	Farro Pilaf	Bazmati Rice	Creamy Polenta	Roasted Potatoes
	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
	Pear Slices	Apricots	Apple Slices	Fruit Cup	Mango Salad	Mojito Fruit Salad
	Chocolate Cake	Peach Blueberry Struesel Pie	Lemon Raspberry Cake	German Chocolate Cake	Salted Caramel Cheesecake	Crème Brulee
	NSA Blueberry Pie	NSA Vanilla Cake	NSA Cheesecake	NSA Cherry Pie	NSA Carrot Cake	NSA Peach Pie

<u>LUNCH</u>

					LONON		
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	
12/13/20	12/14/20	12/15/20	12/16/20	12/17/20	12/18/20	12/19/20	
Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	
Shrimp Bisque	Chicken & Dumpling	Lentil Soup	Vegetable Barley	Gumbo	Manhattan Clam Chowder	Loaded Potato Soup	
Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	
Chicken Cordon Bleu	Jack Daniels BBQ Burger	Chicken Quesadilla	Banhi Mi Sandwich	Chicken Po Boy	Kendal Pizza	Turkey Club	
Topped with a Mornay Sauce	Tender Juicy Burger Topped with Whiskey BBQ Sauce, Cheddar Cheese, Lettuce, Tomato, Red Onion, Pickles, & Bacon on Top of Potato Bun	Served with Sour Cream & Salsa	Vietnamese Pork Slowly Cooked Till Fork Tender Topped with Pickled Vegetables & Cilantro Finished with a Mayo	Crispy Chicken Bites Tossed Together in a Mayo Spice Mixture Topped with a Cabbage Slaw	Hand Tossed Pizza's	Layers of Sliced Turkey, Bacon, Tomato and Lettuce on Toasted White Bread with Mayonnaise	
Eggs Benedict	Asian Chopped Salad	Texas Style Chili	Baked Flounder	Chinese Pork Ribs	Chili Lime Crusted Tilipia	Baked Ziti with Meat Sauce	
Freshly Poached Egg on Top of a Toasty Biscuit with Canadian Ham Finished with Hollandaise Sauce	Thinly Sliced Chicken Breast Tossed Together with Mixed Greens, Mandarian Oranges, Scallions, Napa Cabbage,	Ground Beef Mixed Together with Spices & Beans Slowly Stewed Topped with Sour Cream & Cheddar Cheese	Topped with White Wine, Lemon & Butter	Asian Pork Ribs Slowly Braised & Finished with a Hoisin Honey Glaze	Served with Tropical Fruit Salsa	Pasta Tossed with Meat Sauce, Ricotta & Mozzarella Cheese then Baked	
Butternut Squash & Spinach Lasagna	Tomato Caprese Stack	Baked Potato Bar	Mexican Lasagna	Tomato & Swiss Cheese Quiche	Stuffed Portabello Mushroom	Vegetarian Paella	
Layers of Roasted Butternut Squash & Spinach on Top of Pasta with Ricotta, Mozzarella Cheese & Bechamel Sauce Baked Till Golden	Layers of Portabello Mushrooms, Tomatoes & Mozzarella Cheese Finished with Balsamic Glaze	An Array of Toppings of Your Choice on Top of a Baked Potato	Layers of Spinach Tortilla Topped with Corn, Salsa, Black Beans & Shredded Cheese Baked Till Melted	Layers of Tomato & Swiss Topped with a Savory Egg Mixture Baked in a Pie Shell Till Golden Served with a Side Salad	Portabello Mushroom Stuffed with Spinach, Sundried Tomato & Mozzarella Cheese Finished with Balsamic Glaze	Garden Vegetables Tossed with a Saffron Scented Rice	
Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	
Bacon & Sausage Patties	Mixed Vegetables	Sauteed Zucchini	String Beans & Tomatoes	Mixed Vegetables	Steamed Green Beans	Green Peas	
Seasonal Vegetables Potato Latkes	French Fries	Tater Tots	Cilantro Lime Rice	Sweet Potato Fries	Orzo Pilaf	Potato Chips	
Desserts	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts	
Mandarin Oranges	Apple Sauce	Fruit Cup	Peach Slices	Fruit Cup	Grapefruit Segments	Orange Sections	
Chef's Choice Desserts	Million Dollar Cookies	Cupcake Du Jour	Boston Cream Pie	Raspberry Thumbprint Cookies	Sour Cream Cake	Apple Crisp	
NSA Apple Pie	NSA Cinnamon Swirl Coffee Cake	NSA Red Velvet Cake	NSA Brownie	NSA Chocolate Cake	NSA Chocolate Pudding	NSA Vanilla Pudding	

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