

SUNDAY 12/27/20	MONDAY 12/28/20	TUESDAY 12/29/20	WEDNESDAY 12/30/20	THURSDAY 12/31/20	FRIDAY 01/01/21	SATURDAY 01/02/21
	<b>Special Salad</b> Cous Cous, Squash, Spinach, Cran	<b>Special Salad</b> Arugula, Kale, Apple, Proscutto	<b>Special Salad</b> Mixed Greens, Acorn, Squash, Broccoli Slaw	<b>Special Salad</b> Mixed Greens, Pear, Walnut, Goat Cheese		<b>Special Salad</b> Crudite w Hummus
	<b>Soup du Jour</b> Split Pea (V)	<b>Soup du Jour</b> Chicken Noodle	<b>Soup du Jour</b> Tuscan Bean (V)	<b>Soup du Jour</b> Lobster Bisque		<b>Soup du Jour</b> New England Clam
	<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>		<b>Entrees</b>
	<b>Pot Roast</b> Tender Beef Top Rounds Slowly Braised in a Rich Red Wine Demi with Herbs, Spices & Vegetables	<b>Grilled Pork Chop</b> Topped with a Whole Grain Marsala Sauce	<b>Spaghetti &amp; Meatballs</b> Housemade Meatballs Tossed Together with Spaghetti & Marinara Sauce	<b>Chilean Sea Bass</b>		<b>Turkey Meatloaf</b> A Mixture of Ground Turkey with Black Olives, Spinach, Roasted Red Bell Peppers, & Feta Cheese Baked Till Golden Brown Topped with
	<b>Coconut Shrimp</b> Battered Shrimp with Toasted Coconut Deep Fried Till Golden Brown Served with an Orange Marmalade Sauce	<b>Coq Au Vin</b> Classic French Chicken Slowly Braised in a Port Wine with Cremini Mushrooms, Bacon Lardons, & Cipollini Onions	<b>Rainbow Trout</b> Seared To Order Rainbow Trout Topped with a Chimichurri Sauce	<b>Beef Tenderloin</b>		<b>Porkolt</b> Hungarian Pork Stew Simmered in a Paprika Gravy
	<b>Zoodles Puttanesca</b> Vegetable Noodles Tossed Together with Plum Tomato Sauce with Capers, Olives, & Basil	<b>Spinach, Black Beans &amp; Manchego Empanada</b> Sauteed Spinach Tossed With Black Beans & Manchego Cheese Filled in an Empanada Shell Baked Till Golden Brown Served	<b>Stuffed Acorn Squash</b> Roasted Acorn Squash Stuffed with Wild Rice, Cranberries, Chopped Scallions & Finished Drizzle with Balsamic Glaze	<b>Mushroom Wellington</b> Layers of Phyllo Dough Topped with a Spinach, Feta & Garlic Mixture Baked Till Golden Brown		<b>Greek Spinach Pie</b> Layers of Phyllo Dough Topped with a Spinach, Feta & Garlic Mixture Baked Till Golden Brown
	<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>		<b>Accompaniments</b>
	<b>Steamed Broccoli</b>	<b>Cherry Blistered Tomatoes</b>	<b>Steamed Green Beans</b>	<b>Sauteed Spinach</b>		<b>Roasted Squash</b>
	<b>Sauteed Carrots</b>	<b>Roasted Root Vegetables</b>	<b>Roasted Eggplant</b>	<b>Tomato Provencal</b>		<b>Collard Greens</b>
	<b>Basmati Rice</b>	<b>Farro Pilaf</b>	<b>Wild Rice</b>	<b>Potatoes Au Gratin</b>		<b>Mashed Potatoes</b>
	<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>		<b>Desserts</b>
	<b>Apple Sauce</b>	<b>Pears</b>	<b>Minted Fruit Salad</b>	<b>Fruit cup</b>		<b>Apple Sauce</b>
	<b>Pumpkin Loaf</b>	<b>Carrot Cake</b>	<b>Chocolate Pot De Crème</b>	<b>Chocolate Layer Cake</b>		<b>Tiramisu</b>
	<b>NSA cranberry Orange cake</b>	<b>NSA Peach Pie</b>	<b>NSA Lemon Meringue</b>	<b>NSA Cherry Pie</b>		<b>NSA Cheesecake</b>



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<b>Soup du Jour</b> Cream of Tomato	<b>Soup du Jour</b> Turkey & Rice	<b>Soup du Jour</b> Egg Drop Soup	<b>Soup du Jour</b> Tortellini & Spinach (V)	<b>Soup du Jour</b> Lentil (V)	<b>Soup du Jour</b> Vegetable Barley (V)	<b>Soup du Jour</b> Beef Noodle
<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>		<b>Entrees</b>
<b>Carved Turkey Breast</b>	<b>The Gobbler</b>	<b>Philly Cheesesteak</b>	<b>Southern Fried Chicken Sandwich</b>	<b>Austin Midnight Brisket Sandwich</b>	<b>Chicken Cordon Bleu</b>	<b>Classic BLT</b>
	Thinly Sliced Turkey Breast Accompanied with Lettuce, Tomato, Red Onion & Cranberry Aioli on a Brioche Bun	Thinly Sliced Ribeye Steak Sauteed with Peppers, Onions & Topped with Cheese on a Hoagie Roll	Buttermilk Battered Fried Chicken Deep Fried Till Golden Brown Topped with Pickled Slaw & Pepper Aioli	Slowly Braised Beef Brisket Thinly Sliced Accompanied with Swiss Cheese, Ham, Pickles & Finished with Dijonnaise on a Hoagie Roll Pressed Till Golden Brown		Bacon, Lettuce & Tomato Served on Toasted Country White with Mayonnaise
<b>Eggs Benedict</b>	<b>Traditional Hot Dogs</b>	<b>Quiche Lorraine</b>	<b>Root Beer Pork Ribs</b>	<b>Chicken Pot Pie</b>	<b>Omelet Station</b>	<b>Bourbon Chicken Thighs</b>
Perfectly Poached Egg on Top of a Toasty Biscuit with Canadian Bacon Finished with Hollandaise Sauce	Accompanied with Sauerkraut	A Savory Egg Mixture Mixed Together with Bacon Bits, Shredded Cheese & Sautéed Onions Baked in a Pie Shell	Slowly Braised Pork Ribs in Root Beer Till Fork Tender Finished with a Rootbeer Glaze	A Creamy Mixture of Chicken Veloute, Peas, Carrots & Chicken Topped with Puff Pastry Baked Till Golden Brown		Marinated Chicken Thighs Grilled To Perfection Topped with a Bourbon BBQ Sauce
<b>Butternut Squash Ravioli</b>	<b>Egg Salad</b>	<b>Rigatoni Pomodoro</b>	<b>Southwest Vegetable Chili</b>	<b>Vegetable Stir Fry</b>	<b>Cheese Lazagna</b>	<b>Macaroni &amp; Cheese</b>
	Served with a Mixed Greens, Cucumbers & Tomatoes	Rigatoni Pasta Tossed Together with a Chunky Marinara Sauce with Basil Finished with Parmesan Cheese	An Array of Vegetables Stewed Together in Rich Herbs & Spices Topped with Diced Red Onions, Shredded Cheddar Cheese & Sour Cream Accompanied with Tortilla Chips	Lo Mein Noodles Tossed Together with Vegetables in an Oriental Sauce		A Velveeta Cheese Mixed Together with Radiatore Pasta Baked Till Golden Brown
<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>Spinach</b>	<b>Broccoli</b>	<b>Sweet Potato Fries</b>	<b>Mixed Vegetables</b>	<b>Steamed Corn</b>
<b>Mixed Vegetables</b>	<b>Baked Beans</b>	<b>Potato Chips</b>				<b>Rice Pilaf</b>
<b>Roasted Potatoes</b>	<b>Krinkle Kut French Fries</b>	<b>Garlic Bread</b>	<b>Tater tots</b>	<b>pacific blend vegetables</b>	<b>Hash Brown Potatoes</b>	
<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>		<b>Desserts</b>
<b>Mandarin Oranges</b>	<b>Peaches</b>	<b>Fruit Cup</b>		<b>Brownie du Jour</b>		<b>Mango Salad</b>
<b>Chef's Choice Desserts</b>	<b>Cupcake Du Jour</b>	<b>Scone Du Jour</b>	0	<b>NSA Vanilla Pudding</b>		<b>Raspberry Pound Cake</b>
<b>NSA Blueberry Pie</b>	<b>NSA Cookies</b>	<b>NSA Apple Pie</b>	<b>Kendal on Hudson</b>		<b>Bread Pudding</b>	<b>NSA Spice Cake</b>