DINNER

	<u>DINNER</u>								
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY			
02/28/21	03/01/21	03/02/21	03/03/21	03/04/21	03/05/21	03/06/21			
	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 Crab Bisque	Soup du Jour Carrot Ginger Soup (V)	Soup du Jour Wild Mushroom Bisque (V)	Soup du Jour Cauliflower Leek Soup (V)	Soup du Jour Cauliflower Leek Soup	Soup du Jour Italian Wedding Soup			
	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees			
	Shrimp Scampi	Baked Pork Chops GFA	Beef Stew GF	Duck A L'Orange	Maple Ginger Glaze Salmon	Carved NYS Sirlion			
	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	Whole Roasted Ducks Cooked Till Golden Brown Finished with an Orange Glaze	Oven Roasted Salmon Topped with Maple Ginger Glaze & Cooked To Perfection	With Bordelaise Sauce			
	Braised Chicken Leg	Swedish Meatballs	Cod Cakes	Sweet & Sour Pork	Chicken Tikka Masala	Chicken Marsala			
	Topped with Confit of sundried tomatoes, capers garlic.	Handmade Meatballs Slowly Cooked in a Rich Creamy Sauce	Flaky Cod mixed with bread crumbs, potato, mustard and seasoning. Served with an avacado sauce.	Battered Pork with sweet & sour sauce, pinapple, peppers and onions	Bonless Chicken Thighs Marinated in Yogurt & Tandoori Spice Cooked in a Rich Tomato Butter Sauce	Sauteed Chicken with Mushrooms and Marsala Wine			
	Vegetable Korma	Wild Mushroom Risotto	Mexican Lazagna	Eggplant Parmesan	General Tso's Tofu	Chickpea Cakes			
	Inidan Vegetable Stewed Topped with Cashews	Creamy Arborio Rice Cooked with Sauteed Wild Mushrooms & Onions & Finished with Heavy Cream	Spinach Tortilla Layered, topped with Black Beans ,Salsa, Corn, and cheese and baked	Breaded Eggplant Seared To Golden Brown Layered with Marinara Sauce & Mozzarella Cheese Baked	Battered Tofu Deep Fried Till Golden Brown Tossed in a General Tso Sauce	Topped with a Yogurt Dill Sauce			
	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments			
	Sauteed Carrots	Braised Red Cabbage	Steamed Brussels Sprouts	Roasted Root Vegetables	Sauteed Bok Choy	Steamed Green Beans			
	Steamed Broccoli	Steamed Spinach	Roasted Butternut Squash	Steamed Green Peas	Cherry blistered tomatoes	Lemon Roasted Cauliflower			
	Jasmine Rice	Egg Noodles	Yukon Gold Mashed Potatoes	Barley Pilaf	Basmati Rice	Crispy Smashed Potatoes			
	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts			
	Fruit Cup	Apricots	Apple Slices	Fruit Cup	Mint Fruit Salad	Peach Slices			
	Molten Lava Cake	Dutch Apple Pie	Pecan Pie	Lemon Glazed Raspberry Pound Cake	Black Forest Cake	New York Style Cheesecake			
	NSA Apple Pie	NSA Cranberry Loaf	NSA Blueberry Pie	NSA Cherry Pie	NSA Blondies	NSA Chocolate Pudding			

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02/28/21	03/01/21	03/02/21	03/03/21	03/04/21	03/05/21	03/06/21
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	Grilled Ruben	Croque Monsieur	Pulled Pork	Kendal Pizza GFA	Roast Beef Wrap
	Pepperjack Burger	Sandwich	GFA	Sandwich GFA		
	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	Ziti Pasta Baked Tossed	Kidney, Black Bean & Navy	Cilantro Lime Rice	Tossed Together in a	Grilled Eggplant, Zucchini,	Whole Grain Cooked with
Compote	Together with Ricotta, Mozzarella Cheese & Marinara Sauce Baked Till Melted	Bean Stewed Together with anArray of Fresh Vegetables, herbs, Spices & Served with Sour Cream & Diced Onions	Accompanied with Crispy Tofu, Black Beans, Corn, Diced Tomatoes, Chopped Cilantro & Finished with an Avocado Ranch Sauce	Creamy Pink Sauce	Squash & Topped with Fresh Mozzarella Baked Till Melted Finished with Balsamic Glaze	Peas & Carrots Risotto
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	Krinkle Kut Fries	Rice Pilaf	Sweet Potato Chips	Rice & Beans	Orzo Pilaf	Potato Wedges
Roasted Potatoes						
Desserts	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
Fruit Cup	Mandarin Oranges	Cinnamon Apple Sauce	Fresh Grapes	Fruit Cup	Mango Salad	Pear Slices
Chefs Choice	Crumb Cake	Rice Pudding	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