

DINNER

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
06/06/21	06/07/21	06/08/21	06/09/21	06/10/21	06/11/21	06/12/21
	Special Salad	Special Salad	Special Salad	Special Salad	Special Salad	Special Salad
	Spinach, Quinoa, Berries, Honey Balsamic	Kale, Goat Cheese, Walnut, Cran, Rasp Vin	Wedge, Blue Cheese, Bacon, Creamy Parm	Corn & Black Bean, Lime Cilantro Vin	Asian Salad, Sesame Vinagrette	Caprese Salad
	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour
	Egg Drop Soup	Pasta Fagiola (V)	Cream of Broccoli	Manhattan Clam Chowder	Cream of Tomato (V)	Indian Shrimp & Coconut Soup
	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
	Greek Lemon Chicken GF	Prime Rib of Beef GF	Chicken Cacciatore GF	Turkey Picatta	Sauteed Trout Almondine GF	BBQ Pork Ribs
	Chicken Marinated with Herbs and Lemon, Baked	served with a Mushroom Demi Glaze	Chicken Pieces, Stewed with Peppers, Onions, Mushrooms, Garlic, Red Wine, & Marinara	Tender Turkey Breast Filets with a Lemon Caper Sauce	Rainbow Trout with Almonds	Baby Back Ribs Coated with a Tangy BBQ Sauce
	Mojo Shrimp GF	Thai Curry Mussels GF	Pork Tenderloin with a Garlic & Herb Rub GF	Cold Poached Salmon Salad GF	Chicken Marsala GF	Boston Baked Cod GFA
	Sauteed Shrimp with Orange Juice, Lime Juice, Garlic and Herbs	Mussels Cooked with Onions and Peppers in a Coconut Curry Cream	Served with Pork Jus	Chilled Salmon Filet Served over a bed of Mixed Greens with Onion, Tomato, & Cucumber with Vinaigrette Dressing	Breast of Chicken with Mushrooms in a Marsala Wine Sauce	Cod Filet topped with Bread Crumbs & Served with a New England Clam Sauce
	Cashew Cream Pad Thai	Mexican Lasagna	Spinach Ravioli	Zoodles Pesto GF	Tomato & Goat Cheese Tart	Vegetable Pancakes GFA
	Rice Noodles, Fresh Vegetables, & Cashews in a Pad Thai Sauce	Baked Layers of Spinach Tortilla, Corn, Black Beans, Salsa, & Cheddar Cheese	Served with Sundried Tomato Cream Sauce	Zucchini Noodles in a Basil Sauce	Tomato, Goat Cheese with Basil layered in a Tart Shell	Served with Dill Yogurt
	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments
	Bok Choy	Grilled Mixed Vegetables	Sauteed Green Beans	Sauteed Spinach	Broccoli Rabe	Braised Collards
	Steamed Cauliflower	Steamed Broccoli	Steamed Carrots	Sauteed Mushrooms	Summer Succotash	Corn on the Cob
	Jasmine Rice	Coconut Rice	Sweet Potatoes	Barley Pilaf	Quinoa Pilaf	Potato Wedges
	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
	Tiramisu	NY Cheesecake	Carrot Cake	Crème Brulee	Bread Pudding	Chocolate Cake
	NSA Chocolate Cream Pie	NSA Jell-O	NSA Chocolate Pudding	NSA Cherry Pie	NSA Cookies	NSA Blueberry Pie

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06/06/21	06/07/21	06/08/21	06/09/21	06/10/21	06/11/21	06/12/21
Soup du Jour Shrimp Bisque	Soup du Jour Mexican Tortilla with Chicken	Soup du Jour French Onion	Soup du Jour Lentil Soup	Soup du Jour Spinach Florentine (V)	Soup du Jour Minestrone (V)	Soup du Jour Vegetable Barley (V)
Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
Chicken Cordon Bleu	Chicken Cobb Salad GF	BBQ Beef Brisket Sandwich GF	Grilled Smoked Turkey Sandwich GFA	Indian Curry Chicken GF	Kendal Pizza GFA	Grilled Ham & Cheese GFA
served with Mornay Sauce	Grilled Chicken, Feta Cheese, Olives, Tomatoes, Red Onions, & Cucumbers over Romaine Lettuce with a Vinaigrette Dressing	Served with Cole Slaw on a Potato Bun	Sliced Smoked Turkey with Apples, Brie Cheese, and Honey Mustard Spread on Pumpernickel Bread, Grilled	Tender Chicken Thighs Stewed with Curry and Potatoes	Handmade Pizza's	Layers of Ham and Swiss on County White Bread
Assorted Omelets GF	Bash Burger GFA	Oven Roasted Cod GF	Roasted Vegetable & Spinach Lasagna	Texas Chili/Cornbread	Grilled Chicken Thighs GFA	Baked Flounder GF
Egg Omelets made to order with Assorted Fillings	Beef Burger Topped with American Cheese, Bacon Jam, Pickles and Mayonaise Sauce	Served with a Lemon Caper Sauce	Baked Layers of Pasta, Roasted Vegetables, Spinach, Ricotta, Marinara Sauce, & Mozzarella Cheese	Beef Chile Topped With Cornbread	Topped with a Georgia Peach BBQ Sauce	With White Wine, Lemon, & Butter
Cheese Blintzes	Stuffed Rigatoni with Vodka Sauce	Spinach & Feta Quiche	South of the Border Salad GF	Yaki Soba Noodles GFA	Penne Pesto Alfredo	Grilled Vegetable Stack GF
Served with Sour Cream or Fruit Compote	Rigatoni Pasta stuffed with Ricotta Cheese, served in a Tomato Cream Sauce	Served over Mixed Greens with Vinaigrette	Mixed Greens topped with Corn, Beans, Red Onion, & Cheddar Cheese with an Avocado Cream Sauce	Sauteed with Fresh Vegetables in a Light Asian Sauce	Penne Pasta Tossed with a Basil Cream Sauce	Layered Zucchini, Squash, Peppers, Mushrooms, Eggplant, & Fresh Mozzarella with a Balsmic Glaze
Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments		Accompaniments
Bacon & Sausage Patties	Green Beans	Corn Nibbles	Steamed Peas	Roasted Squash	Pacific Blend Vegetables	Spinach
Steamed Asparagus						
Mustard Fingerling Potatoes	Krinkle Kut French Fries	Sweet Potato Chips	Basmati Rice	Tater Tots	Petite Baked Potato	Rice Pilaf
Desserts	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
	Apple Sauce	Grapes	Pinapple Slices	Fruit Cup	Pear Slices	Mango Salad
Berry Cobbler	Carrot Cake	Lemon Pound Cake	Whoopie Pies	Lemon Glazed Cookies	Crumb Cake	Tuxedo Truffle Cake
NSA Lemon Meringue Pie	NSA Chocolate Cream Pie	NSA Strawberry Short Cake	NSA Apple Pie	NSA Cinnamon Swirl	NSA Cookies	NSA Blueberry Pie