LUNCH

				LUNCH			
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	
05/30/21	05/31/21	06/01/21	06/02/21	06/03/21	06/04/21	06/05/21	
Soup du Jour Tomato Basil Soup	Soup du Jour Chilled Summer Vegetable Chili	Soup du Jour Escarole & White Bean (V)	Soup du Jour Pasta Fagiola	Soup du Jour French Onion Soup	Soup du Jour Beef Barley	Soup du Jour Black Bean & Ham Soup	
Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	
Rack of Lamb	New England Style Lobster Roll GFA	Hawaiian Curried Chicken Salad GF	Sausage & Peppers Sandwich GFA	Chicken Salad Melt GFA	Kendal Pizza GFA	Philly Cheesesteak GFA	
with mint jelly	Cold Lobster Salad served on a Buttered Roll	Chicken Salad With Pinapple and Curry	Italian Sausage and Sauteed Peppers with Mozzarella Cheese and Marinara Sauce	White Meat Chicken Salad with Cheddar Cheese and Tomato Grilled on Pumpernickle Bread	Handmade Pizza's	Sliced Beef, Cheese, Peppers, & Onions served on a Roll	
Mushroom Eggs Benedict	Hamburgers and Hotdogs GFA	Sole Piccatta GF	Crispy Chicken Salad	Quiche Lorraine	Chicken Lo Mein	BBQ Grilled Chicken Breast	
Served with a Pesto Hollandaise	Your Choice of Angus Beef Burgers and All Beef Hotdogs. Cheese Available	Sole Filets with Lemon & Caper Sauce	Field Greens Topped with Crispy Chicken, Corn, Black Beans, Tomatoes, and Onion with a Buttermilk Dressing		Mixed Vegetables, Lo Mein Noodles, and a Light Asian Sauce tossed over high heat	Boneless Chicken Breast with Traditional BBQ Sauce	
Assorted Omelets and Pancakes	Black Bean Burger GFA	Grilled Vegetable Panini	Zoodles Putanesca GF	Cavatelli Pasta with Marinara	Vegetable Emapanadas	Pasta Primavera	
	A vegetarian Burger with Black Beans	With Fresh Mozzarella and Pesto Aioli	Zucchini Noodles in an Olive and Caper Tomato Sauce	Pasta with Tomato Sauce	Vegetables and Cheese folded into a Flour Tortilla Shell and Fried	Pasta with Fresh Vegetables, Garlic, and Olive Oil	
Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	
Bacon & Sausage Patties	Traditional Cole Slaw	Dill Honey Glazed Carrots	Green Beans	Vegetable Medley	Steamed Broccoli	Garden Vegetables	
Chef's Blend Vegetables	Corn on the Cob			7			
Mashed Potatoes	House Made Potato Chips	Wild Rice	Onion Rings	Kendal Chips	Fried Plantains	Tater Tots	
Desserts	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts	
Pear Slices		Peaches	Fruit Cup	Mandarin Oranges	Watermelon Slices	Cantalope Slices	
Chef's Choice Desserts	Brownies	Cookies	Whoppie Pies	Assorted Cookie Bars	Princess Brownie	Marble Pound Cake	
NSA Bleuberry Pie	NSA Cookies	NSA Vanilla Mousse	NSA Brownies	NSA Peach Pie	NSA Smoothies	NSA Vanilla Pudding	

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SUNDAY	MONDAY	TUESDAY	WEDNESDAY	DINNER THURSDAY	FRIDAY	SATURDAY
	05/31/21	06/01/21	06/02/21	06/03/21	06/04/21	06/05/21
	03/31/21	Special Salad	Special Salad	Special Salad		
		Kale, Goat Cheese, Walnut,	Wedge, Blue Cheese,	Corn & Black Bean, Lime	Special Salad Asian Salad, Sesame	Special Salad
		Cran, Rasp Vin	Bacon, Creamy Parm	Corn & Black Bean, Linte Cilantro Vin	Asian Salad, Sesame Vinagrette	Caprese Salad
		Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour
		New England Clam Chowder	Gaspacho Soup (Chilled)	Spring Pea Soup	Carrot Ginger Soup	Minestrone (V)
		Entrees	Entrees	Entrees	Entrees	Entrees
		New York Strip Steak GF	Chicken Francaise	Lamb Burger	Kung Po Shrimp GFA	Honey Lime Grilled Chicken Thighs
		Served with Chimi Churri Sauce	Chicken Breast dipped in Egg and lightly Sauteed with a Lemon Butter Sauce	Fresh Ground Lamb Patty with Feta, Lettuce, Tomato, & Onion Served with a Taziki Sauce	Battered Shrimp in a Sweet Thai Chili Sauce	Boneless Chicken Thighs wih a Honey Lime Glaze
		Seafood Paella GF	Jamican Jerk Pork GF	Grilled Chicken & Peach Salad	Whole Roasted Chicken GF	Beef Tips and Mushrooms in Burgundy
		Shellfish in a Saffron Rice	Pork Loin Marinated in Jerk Seasoning, served with a Pinapple Salsa	Grilled Chicen Breast and Grilled Fresh Peaches over a Bed of Field Greens	Served with Chicken Jus	Tender Beef Tips with Mushrooms and Pearl Onions in a Red Wine Der Glaze
		Roasted Vegetable Lasagna with Bechamel	Vegetable Tofu Stir Fry GFA	Stuffed Portobello Mushroom	Vegetable Lo Mein	Beyond Sausage & Broccoli Pasta GFA
		Roasted Vegetables Layered with Pasta and a Rich Cream Sauce	Egg, Broccoli, and Cheese in a Flaky Pie Crust	Marinated Mushroom Stuffed with Tomatoes, Spinach, Roasted Pepper, and topped with Provolone Cheese	Vegetables Tossed in a Light Asian Sauce	Pasta with Beyond Sausage, Broccoli, Garlic. Olive Oil
		Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments
		Cauliflower Polonaise	Creamed Corn	Roasted Cipollini Onions	Sauteed Bok Choy	Sauteed Swiss Chard
		Green Peas	Steamed Broccoli	Asparagus	Corn on the Cob	Rainbow Carrots
		Baked Potato	Brown Rice Pilaf	Barley Pilaf	Jasmine Rice	Egg Noodles
		Desserts	Desserts	Desserts	Desserts	Desserts
		Strawberry Rhubarb Pie	Salted Caramel Cheesecake	Strawberry Short Cake	Strawberry Mousse	Cannolis
		NSA Orange Cranberry Bread	NSA Lemon Loaf	NSA Chocolate Velvet Cake	NSA Cookies	NSA Chocolate Pudding