UNDAY	MONDAY	TUESDAY	WEDNESDAY	DINNER THURSDAY	FRIDAY	SATURDAY
07/04/21	07/05/21	07/06/21	07/07/21	07/08/21	07/09/21	07/10/21
	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	Manhatten Clam Chowder	Cream of Tomato (V)	Indian Shrimp & Coconut Soup
	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
	Greek Lemon Chicken GF	Spagetti & Meatballs	Chicken Cacciatore GF	Turkey Picatta	Sauteed Trout Almondine GF	BBQ Pork Ribs
	Chicken Marinated with Herbs and Lemon, Baked	with house made Tomato Sauce	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 wi a Tangy BBQ Sauce
	Mojo Shrimp GF	Thai Curry Mussels GF	Sweet & Sour Pork	Cold Poached Salmon Salad GF	Chicken Marsala GF	Baked Cod
	Sauteed Shrimp with Ornage Juice, Lime Juice, Garlic and Herbs	Mussels Cooked with Onions and Peppers in a Coconut Curry Cream	Battered Pork Loin in a Sweet and Sour Sauce	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	with Tomato, Basil and White Wine 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	Barley Pilaf	Sweet Potatoes	Quinoa Pilaf	Potato Wedges
	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
	Tiramisu	NY Cheesecake	Strawberry Short 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

<u>LUNCH</u>

					LUNCH	•
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
07/04/21	07/05/21	07/06/21	07/07/21	07/08/21	07/09/21	07/10/21
Soup du Jour Tomato Gazpacho	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
Beef Tenderloin Sandwich	Chicken Cobb Salad GF	BBQ Beef Brisket Sandwich GFA	Grilled Smoked Turkey Sandwich GFA	Indian Curry Chicken GF	Kendal Pizza GFA	Grilled Ham & Cheese GFA
Filet of Beef with Mustard Mayonaise on a Brioche Bun	Grilled Chicken, Feta Cheeese, Olives, Tomatoes, Red Onions, & Cucumbers over Romaine Lettuce with a Vinagrette Dressing	Served with Cole Slaw on a Roll	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
Steamed Clams	Bash Burger GFA	Oven Roasted Cod GF	Roasted Vegetable &	Texas	Grilled Chicken	Baked Flouner GF
	Luch Luiger er ri		Spinach Lasagna	Chili/Cornbread	Thighs GFA	
	Beef Burger Topped with American Cheese, Bacon Jam, Pickles and Mayonaise Sauce	Served with a Lemon Caper Sauce	Baked Layers of Pasta, Roasted Vgetables, Spinach, Ricotta, Marinara Sauce, & Mozzerella Cheese	Beef Chile Topped With Cornbread	Topped with a Georgia Peach BBQ Sauce	With White Wine, Lemon, & Butter
Pasta Primavera	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
Linguini with Mixed Vegetables	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 Tosseed with a Basil Cream Sauce	Layered Zucchini, Squash, Peppers, Mushrooms, Eggplant, & Fresh Mozzerella with a Balsmic Glaze
Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments		Accompaniments
French Fries	Green Beans	Corn Nibbles	Steamed Peas	Roasted Squash	Pacific Blend Vegetables	Spinach
Grilled Mixed Vegetables	1					
	Krinkle Kut French Fries	Sweet Potato Chips	Tater Tots	Basmati Rice	Oven Roasted Potatoes	Rice Pilaf
Desserts	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
	Apple Sauce	Grapes	Pinapple Slices	Fruit Cup	Pear Slices	Mango Salad
Watermelon	Carrot Cake	Lemon Pound Cake	Whoopie Pies	Lemon Glazed Cookies	Crumb Cake	Chocolate Chip Brownies
Assorted Desserts	NSA Chocolate Cream Pie	NSA Strawberry Short Cake	NSA Apple Pie	NSA Cinnamon Swirl	NSA Cookies	NSA Blueberry Pie

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