Delivery Charge \$5	Call x1102 by 3PM	<u>LUNCH</u>	2			
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
10/08/23	10/09/23	10/10/23	10/11/23	10/12/23	10/13/23	10/14/23
Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour
Roasted Corn	Carrot Ginger (V)	Turkey, Vegetable	Black Bean Soup (V)	Beef Vegetable	Zucchini Margherita	Broccoli and
Chowder		and Couscous			(V)	Cauliflower
Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
Chicken Francaise	Hot Pastrami GFA	Grilled Chicken	Caprese Sandwich	All American	Kendal Pizza GFA	Grilled Kielbasa
		Sandwich GFA	GFA	Hamburgers GFA		Sausage GFA
Chicken breast coated in	Pastrami, and Swiss	Swiss Cheese, Bacon,	Sliced prosciutto, fresh	Your choice of cheese	Handmade Pizza's	Red Cabbage and Spicy
an egg batter , sauteed and	Cheese on grilled rye bread		mozzarella cheese,	served on a bun		Mustard on a toasted club
served with a lemon butter sauce		Herb Aioli, on an Artisanal Roll	tomatoes, fresh basil and Evo on a crusty Italian bread			roll
Sauce		TX011	LVO ON a crusty hallan bread			
Smoked Salmon GF	Chef's Salad GF	Steamed Clams and	Chicken Fajita GFA	Stuffed Chicken and	Fried Chicken	Breaded Cod
		Mussels		Broccoli	Wings	
Smoked salmon, chopped	Julienned Turkey,	Tomatoes, fresh garlic,	Tender pieces of chicken	Breaded chicken stuffed	With Pepper Breading	Breaded Cod Filet
eggs, diced tomatoes,	Tomatoes, Hard Cooked	herb butter, white wine over	thighs cooked with onions,	with cheese and broccoli		-
sliced red onions, capers	Egg, Cucumbers, Cheddar,	spaghetti	peppers and fajita sauce.			
Grilled Eggplant	Grilled Tofu Pesto	Broccoli and	Teriyaki Glazed	Eggplant Rollatini	Grilled Beyond	Spinach Ravioli
Flatbread	and Tomatoes	Cheddar Quiche	Cauliflower		Sausage and	
					Peppers GF	
Flatbread Topped with	Pesto, roasted tomatoes, pine	Broccoli, cheddar , and egg	Battered cauliflower tossed	Breaded Eggplant with	Beyond vegetarian	Spinach ravioli tossed in a
Eggplant, Mozzarella	nuts and balsamic glaze	mixture in a pie shell	in an Asian sauce	Ricotta Cheese	sausage, onions, peppers,	light tomato velouté
Cheese, Roasted					and tomatoes	
Tomatoes, & Tomato Sauce						
Accompaniments	Accomponimonto	Accomponimente	Accomponimonto	Accomponimente	Accomponimente	Accomponimente
Bacon & Sausage	Accompaniments Steamed Corn on	Accompaniments California Vegetables	Accompaniments Roasted Vegetables	Accompaniments Peas and Carrots	Accompaniments Pacific Vegetables	Accompaniments Coleslaw
Patties	the Cob	California Vegetables	Roasieu vegelabies	Peas and Carrois	Pacific vegetables	Colesiaw
Sauteed Carrots	Curly Fries	Kendal Potato Chips	Rice and Beans	Roasted Red Bliss	Steamed Rice	Onion Rings
Sauleeu Carrols	Curry Fries	Rendar i otato ompo	Nice and Deans		Steamed Nice	Onion Kings
Roasted Yukon				Potatoes		
Gold Potatoes						
Desserts	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
Assorted Desserts *	New York	Chocolate Cake	Tres Leches Cake	Chocolate Chip	Sour Cream Coffee	Blueberry Pound
ASSULTED Dessells		Chocolate Cake	Thes Lecties Cake			-
NOA Amela Oala	Cheesecake *	NSA Cookies	Contalarma	Cookie		
NSA Apple Cake	NSA Pudding	INSA COOKIES	Cantaloupe	NSA Cinnamon	NSA Chocolate	NSA Jell-O
				Swirl	Cream Pie	

Delivery Charge \$5	Call x1102 by 3PM	for Dinner Delivery	ner Delivery <u>DINNER</u> 2					
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY		
10/08/23	10/09/23	10/10/23	10/11/23	10/12/23	10/13/23	10/14/23		
	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour		
	Tomato Leek	Chicken Succotash	Green Vegetable	Cream of Asparagus	Mushroom Barley	Black Eyed Pea Soup		
			Minestrone (V)	(V)		(V)		
	Special Salad	Special Salad	Special Salad	Special Salad	Special Salad	Special Salad		
	Mediterranean Quinoa	Kendal Spring	Superfood Kale	Baby Arugula	Caprese	Classic Wedge		
	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees		
	Grilled Italian Sausage GF	Seafood Cake	Chicken Cacciatore GF	Seafood Paella GF	Veal Osso Bucco GF	Baked Chicken GF		
	Peppers, Onions, Roasted Tomatoes	Crab, Scallops, Shrimp, and Bread Crumbs in Delicate Cake	Chicken legs and thighs cooked with onions and peppers in a tomato broth	Shrimp, scallops, mussels, clams, and saffron rice	Veal Shank, Slow Braised with Tomato, Carrots, Celery, Onions and Wine	Herb, and Garlic marinated and served with a natural chicken jus		
	Citrus Chicken GF	BBQ Beef Brisket GF	Miso Glazed Pork Loin	Beef Stroganoff GF	Fresh Catch	Hand Rolled Meatballs		
	citrus marinated chicken	Dry rubbed slow cooked	Slow cooked pork loin	Sauteed beef, mushrooms,	Preparation Changes	House made meatballs in		
	thighs, light veloute,	brisket with BBQ sauce on	glazed with miso and	sour cream and a rich	r roparation onlangee	marinara sauce		
	mandarin orange relish	the side and thinly sliced.	garnished with sesame seeds and scallions	brown sauce				
	Chickpea and Lentil Curry GF	Sweet Potato and Black Eyed Pea Stew GF	Orange Tofu and Edamame Stir Fry	Ratatouille and White Bean Ragout GF	Cyprus Portobello Mushroom GF	French Onion Quiche		
	Chickpeas, lentils, onions,	Sweet Potatoes, Black	Tofu, edamame, Asian	Roasted vegetables, white	Roasted portobello	Caramelized onions,		
	peppers and spices in a coconut curry sauce	Eyed Peas, Tomatoes, Jalapenos, and Kale	vegetables sauteed and tossed in an orange sauce	beans, and tomatoes slow cooked with garlic and fresh herbs	mushrooms, tomato sauce, and shredded mozzarella cheese	gruyere cheese in a egg mixture and pastry shell		
	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments		
	Roasted Cauliflower	Steamed Carrots	Baby Bok Choy	Sauteed Mixed Squash	Roasted Pearl Onions	Broccoli Rabe		
	Green Peas	Fresh Green Beans	Roasted Parsnips	Steamed Broccoli	Sauteed Spinach	Carrots		
	Basmati Rice	Baked Potato	Farro Risotto	Egg Noodles	Creamy Polenta	Linguine		
	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts		
	Pineapple	Toasted Almond Cake *	Tuxedo Cake	Crème Brulee	Cannoli Cake *	Tiramisu		
	NSA Peach Pie	NSA Chocolate Cake	NSA Lemon Cake	NSA Cheesecake	NSA Chocolate Cake	NSA Blueberry Cake		