

SUNDAY 11/28/21	MONDAY 11/29/21	TUESDAY 11/30/21	WEDNESDAY 12/01/21	THURSDAY 12/02/21	FRIDAY 12/03/21	SATURDAY 12/04/21
Soup du Jour Potato Leek (V)	Soup du Jour Chicken Enchilada Soup	Soup du Jour Vegetable Barley (V)	Soup du Jour Black Bean Soup (V)	Soup du Jour Beef Noodle	Soup du Jour Tortellini & Spinach	Soup du Jour Tomato Soup
Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
Cedar Plank Salmon GF with a Grain Mustard Glaze, and Tomato Caper Relish	BBQ Burger An All Beef Patty with Smoked Gouda, Bacon, and BBQ Sauce	Roast Beef Panini GFA Roast Beef, Tomatoes, Swiss Cheese, and Creamy Horseradish, Sauce on a Club Roll	Ham and Cheese Melt Ham, American Cheese, and Honey Mustard on a Club Roll	Blackened Chicken Quesadilla GFA Cajun Chicken, Cheddar Cheese, Onions. Peppers in a Flour Tortilla	Kendal Pizza GFA House Made Cheese Pizza's	Crispy Chicken Sandwich Served on a Kaiser Bun with Sliced Pickles and a Dijonaise
Corned Beef Hash A mixture of Corned Beef and Breakfast Potatoes	The South Meets Asia Salad GF Grilled chicken, Black Bean Mango Salsa, Tomatoes, and Chopped Romaine Lettuce with Cusabi	Buttermilk Fried Chicken Crispy Fried Chicken	Shrimp Louis Salad GF Avocados, Cooked Eggs, Tomatoes, Over Chopped Lettuce and a Creamy and Zesty Dressing	Hot Dogs All Beef Hot Dogs	Baked Flounder White Wine and Lemon Butter Sauce	Turkey Chili Ground Turkey Cooked in Herbs, Spices, & Beans Served with Tortilla Chips
Eggplant Rolatini Breaded Eggplant, Rolled with a Ricotta Cheese Filling, served with Tomato Sauce	Potato Perogies Potato and Cheese Ravioli, sauteed with Caramelized Onions	Macaroni & Cheese Pasta Mixed r with a Creamy Cheese Sauce, Baked	Vegetable Tofu Stir Fry Asian Vegetabl and Tofu in a Stir Fry Sauce	Broccoli and Cheddar Quiche Broccoli and Cheddar Cheese, Mixed Together with a Savory Egg Battered Baked in a Pie Shell & Served with a Side Salad	Vegetable Lo Mein Stir Fry Vegetables and Lo Mein Noodles in a Stir Fry Sauce	Cashew and Vegetable Curry GF Mixed Vegetables in a Curry Sauce, Topped with Cashews
Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments
Bacon & Sausage Patties	Broccoli, Cauliflower and Carrots	Corn O'Brien	Medley of Vegetables	Sweet Green Peas and Carrots	Roasted Acorn Squash	Sauteed Spinach
Steamed Asparagus	French Fries	Onion Rings	Potato Chips	Rice & Beans	Orzo Pilaf	Basmati Rice
Jasmine Rice						
Desserts	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
Chef's Choice Desserts	Assorted Dessert Bars	Blueberry Pound Cake	New York Cheesecake	Brownies	Chocolate Eclairs	Cookie Du Jour
NSA Blondie	NSA Cookies	NSA Jell-O	NSA Chocolate Pudding	NSA Peach Pie	NSA Vanilla Pudding	NSA Chocolate Cream Pie

SUNDAY 11/28/21	DINNER					SATURDAY 12/04/21
	MONDAY 11/29/21	TUESDAY 11/30/21	WEDNESDAY 12/01/21	THURSDAY 12/02/21	FRIDAY 12/03/21	
	Special Salad	Special Salad	Special Salad	Special Salad	Special Salad	Special Salad
	Baby Spinach, Quinoa, Cranberries, Apples, Feta, Honey Balsamic	Asian Salad Mix, Oranges, Amolnds, Toasted Sesame Dressing	Baby Kale, Cucumber, Red Onions, Apricot, Pecan, Champagne Vinaigrette	Pomegranate, Pear, Celerac, Blood Orange Vinaigrette	Greens, Roasted Beets, Goat Cheese, Raspberry Vinaigrette	Arugula Mix, Cherry Tomatoes, Artichokes, Olives, Shaved Parm, Red wine Vinaigrette
	Soup du Jour Split Pea Soup (V)	Soup du Jour Chicken and Wild Rice	Soup du Jour Sweet Potato and Corn Chowder (V)	Soup du Jour Mushroom Bisque (V)	Soup du Jour Carrot Ginger Soup	Soup du Jour Beef Vegetable
	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
	Chicken Curry GF	Drunken Ribs GF	Turkey Picatta	Thai Curry Mussels GF	Sliced Steak Au Poivre GF	Chicken Cordon Bleu
	Slowly Stewed Chicken Thighs in Indian Spices	Spiced Rub Bone-in Pork Ribs with a Cognac and Bourbon Sauce	Turkey Breast with a Lemon Caper Sauce	Fresh Mussels in a Coconut Curry Sauce	Slice NY Sirloin with a peppercorn demi Glaze	Classic Breaded Chicken Stuffed with Swiss Cheese and Ham
	Spaghetti Bolognese	Mardi Gras Shrimp GF	Filet of Sole GF	Chicken Marengo GF	Crispy Skin Arctic Char GF	The Westchester Burger GFA
	Ground beef, diced veggies, and seasonings in a rich tomato sauce, with a touch of cream	Marinated Shrimp in a Creole Sauce	Pan-seared Sole	Pan Seared Chicken, Braised with Onions, Mushrooms and Peppers	Served with a maple Glaze	Juicy Burger Topped with Gruyere Cheese, Port Wine Onions, Baby Arugula, Tomato Confit, & Herb Aioli on a Potato Bun
	Vegan Mushroom Etouffee GF	Squash Ravioli	French Onion Quiche	Butter Bean and Roasted Tomato Ragout GF	Black Eye Pea Cakes with a Tomato Remoulade	Baked Spaghetti Squash GF
	Aromatic Vegetables, Red Beans, Wild Mushrooms and Cauliflower Rice in a New Orleans Style	With a Butternut Squash Sage Sauce	Caramelized Onions, and Gruyere Cheese	Carrots, Onions and Celery slow cooked with Fresh Herbs, and a Vegetarian Veloute	Served with a Tomato Remoulade	Baked Squash with Parmesean Cheese and Bread Crumbs
	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments
	Steamed Broccoli	Roasted Cauliflower	Harico Verts	Sauteed Spinach	Roasted Pearl Onions	Brussels Sprouts
	Roasted Vegetables	Baby Bok Choy	Rainbow Carrots	Cauliflower	Creamed Spinach	Roasted Mushrooms
	Basmati rice	Farro Pilaf	Potato Panacakes	Jasmine Rice	Baked Potatoes	Onion Rings
	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
	Jelly Donuts	Salted Caramel Cheesecake	Pecan Pie	Apple Crisp	Peanut Butter Cake	Indian Rice Pudding
	NSA Cookies	NSA Cherry Pie	NSA Chocolate Cake	NSA Cheesecake	NSA Apple Pie	NSA Blueberry Pie