

Delivery Charge \$5

Call x1102 by 10AM for Lunch Delivery

LUNCH

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
03/27/22	03/28/22	03/29/22	03/30/22	03/31/22	04/01/22	04/02/22
Soup du Jour Parsnip Soup (V)	Soup du Jour Chicken Noodle Soup	Soup du Jour Split Pea Soup (V)	Soup du Jour Mexican Chicken Tortilla	Soup du Jour Minestrone (V)	Soup du Jour Rhode Island Clam Chowder	Soup du Jour Tomato Soup (V)
Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
Chicken Francaise	Hot Pastrami	Grilled Chicken Panini	Soprano Burger GFA	BBQ Pulled Pork GF	Filet of Sole Francaise	Sausage & Pepper Sandwich
Egg Battered Chicken Breast with a White Wine Lemon Sauce	Thinly Sliced NY Pastrami, Swiss Cheese, Marble Rye	Baby Arugula, Fresh Mozzarella, & Sundried Tomato Pesto on a Ciabatta Roll	Provolone Cheese, Roasted Tomato Compote, Pepperoncini on a Brioche Bun	Slowly Roasted Pork Shredded and Served in a BBQ Sauce	Lightly Egg Battered and Pan Seared, with a light lemon butter sauce	Italian Sausage Sauteed with Peppers & Onions on a Hoagie Roll
Assorted Omelets	Superfood Salad GF	Ravioli Bolognaise	Chicken Rice Bowl GF	Chicken Fingers	Chicken with Broccoli and Cheddar	BBQ Bourbon Chicken
	Grilled Chicken, Blueberries, Avocado, Pomegranate Seeds, Baby Spinach, Pomegranate Vinaigrette	Ricotta filled Pasta with a Meat Sauce	Grilled Chicken On Top of Brown Rice, Tomatoes, Avocado, Black Beans & Corn Served with a Cilantro	Served with a Choice of BBQ or Honey Mustard Sauce	Breaded Chicken Stuffed with Broccoli and Cheddar Cheese	Grilled Chicken Breast Glazed with BBQ Bourbon Sauce
Stuffed Shells	Samosa	Quiche & Salad	General Tso's Cauliflower	Eggplant Rollatini	Eggplant Tower GF	Caprese Baked Pasta
Pasta Filled with Ricotta Cheese Served with Tomato Sauce	Indian Pastries with Potato, Mixed Vegetables, and Curry	Spinach, Onion & Tomato Quiche served with a Side of Baby Greens Tossed in our House Vinaigrette	Battered Cauliflower Fried Till Golden Brown Tossed in a General Tso Sauce	Breaded Eggplant Stuffed with Ricotta Cheese, Served with Marinara Sauce	Grilled Eggplant, Provolone, Muenster Cheese and Tomato Sauce	Ziti Pasta Tossed Together with Ricotta, Mozzarella Cheese & Marinara, Baked
Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments
Roasted Autumn Vegetables	Roasted Carrots	Green Beans	Medley of Vegetables	Roasted Cauliflower	Green Beans	Pacific Blend Vegetables
Hash Browns	Potato Chips	French Fries	Tater Tots	Herb Potatoes	Roasted Butternut Squash	Potato Wedges
					Farro Risotto	
Desserts	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
Chefs Choice Dessert	Tiramisu	Oatmeal Raisin Cookies	Assorted Cupcakes	Carrot Cake	Chocolate Chip Brownie	Sour Cream Cake
NSA Peach Pie	NSA Chocolate Chip Cookies	NSA Jell-O	NSA Chocolate Pudding	NSA Brownie	NSA Lemon Meringue Pie	NSA Vanilla Pudding

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Call x1102 by 3PM for Dinner Delivery

DINNER

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
03/27/22	03/28/22	03/29/22	03/30/22	03/31/22	04/01/22	04/02/22
<i>Special Salad</i>		<i>Special Salad</i>		<i>Special Salad</i>		<i>Special Salad</i>
Baby Spinach, Quinoa, Cranberries, Apples, Feta, Honey Balsamic	Asian Salad Mix, Oranges, Almonds, Toasted Sesame Dressing	Baby Kale, Cucumber, Red Onions, Apricot, Pecan, Champagne Vinaigrette	Pomegranate, Pear, Celeriac, Blood Orange Vinaigrette			Arugula Mix, Cherry Tomatoes, Artichokes, Olives, Shaved Parm, Red wine Vinaigrette
<i>Soup du Jour</i> Broccoli and Cheddar	<i>Soup du Jour</i> Italian Sausage Soup	<i>Soup du Jour</i> White Bean and Kale Soup (V)	<i>Soup du Jour</i> Beef Barley	Bistro	AND	<i>Soup du Jour</i> Chicken Noodle
<i>Entrees</i> Autumn Beef Stew GF	<i>Entrees</i> Roasted Pork Loin GF	<i>Entrees</i> Beef Shepherds Pie	<i>Entrees</i> Corned Beef & Cabbage GF			<i>Entrees</i> Veal Parmesan
Tender Pieces of Beef, Carrots, Potatoes, in a Rich Beef Sauce	With a Caramelized Apple and Onion Compote	A Casserole of Ground Beef and Vegetables in Gravy with a Potato Topping	Slowly Braised Corned Beef, sliced thin, Served with Green Cabbage	FDR		Tender Veal, Breaded and Baked with Tomato and Mozzarella
<i>Shrimp Provencal</i>	<i>Chicken Pot Pie</i>	<i>Branzino GF</i>	<i>Mediterranean Chicken Tagine GF</i>		CLOSED	<i>Turkey Meat Loaf</i>
Shrimp, Tomatoes, Garlic, White Wine, and Nicoise Olives	Creamy Chicken and Vegetables with a Pastry Top	Fish Fish, Lightly Seasoned	Boneless Chicken Thighs Braised with Onions, Garlic, olives, and Moroccan spices	FOR	with Olives, Feta Cheese, Spinach and Mushrooms	
<i>Roasted Cauliflower and Goat Cheese Au</i>	<i>Butternut Squash Lasagna</i>	<i>Sweet & Sour Tofu Stir Fry</i>	<i>Roasted Vegetable Cous Cous</i>	STAFF	<i>Vegetable Cassoulet</i>	
Cauliflower, Sundried Tomatoes, and Goat Cheese in a Rich Casserole	Layered Squash, Pasta, and Cheese	Tofu with Vegetables, Pineapple, and Sweet Stir Fry Sauce	Roasted Vegetables with Pasta		<i>Vegetable Cassoulet</i> French Casserole of Mixed Vegetables, Tomatoes and Beans	
<i>Accompaniments</i> Mixed Vegetables	<i>Accompaniments</i> Steamed Broccoli	<i>Accompaniments</i> Sautéed Spinach	<i>Accompaniments</i> Carrots	EVENT	<i>Accompaniments</i> Sautéed Onions	
<i>Roasted Beets</i>	<i>Roasted Cauliflower</i>	<i>Roasted Root Vegetables</i>	<i>Braised Cabbage</i>		<i>Brussels Sprouts</i>	
<i>Yukon Gold Mashed Potatoes</i>	<i>Wild Rice</i>	<i>Quinoa Pilaf</i>	<i>Boiled Potatoes</i>		<i>Roasted Potatoes</i>	
<i>Desserts</i> Chocolate Cake	<i>Desserts</i> Key Lime Pie	<i>Desserts</i> Napoleon Cake	<i>Desserts</i> Cannoli Cake	↓	<i>Desserts</i> Bread Pudding	
<i>NSA Orange Cake</i>	<i>NSA Apple Pie</i>	<i>NSA Blueberry Pie</i>	<i>NSA Cheesecake</i>		<i>NSA Lemon Meringue Pie</i>	