

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
02/06/22	02/07/22	02/08/22	02/09/22	02/10/22	02/11/22	02/12/22
SoupduJour Vegetable Soup (V)	SoupduJour Autumn Corn Chowder (V)	Soup duJour Black Bean Soup (V)	SoupduJour Potato and Cauliflower (V)	SoupduJour Cream of Tomato	SoupduJour Chicken Tortilla	Soup duJour Lentil Soup
Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
Carved Turkey Breast	Southwest Burger	The CBT (Cheddar Bacon Tomato)	Italian Roast Beef Sandwich	Turkey and Swiss Cheese Wrap GFA	Kendal Pizza	Grilled Ham & Cheese
Served with Traditional Gravy	Juicy Burger Topped with Lettuce, Tomato, Provolone Cheese, Fried Onions, & Bacon a Potato Bun with BBQ Sauce	Cheddar cheese, bacon, tomato on sliced Rye bread	Roast Beef with Sharp Provolone and Peppers and Onions	With Lettuce, Tomato, Onions, and Honey Mustard	Al Forno Cheese Pizza	Thinly Sliced Ham and American Cheese, Grilled on Wheat Bread
Eggs Benedict	Grilled Chicken, Jicama and Orange	Texas Style Chili	Santa Fe Chicken Bowl GF	Spaghetti & Meatballs	Flounder Oreganata	Roasted Chicken GF
Perfectly Poached Egg on Top of an English Muffin with Canadian Bacon with Hollandaise	Grilled Chicken, Chopped Romaine Lettuce, Jicama, Peppers, Onions, Cilantro, and mandarin orange	A Mixture of Ground Beef, Spices, Chili's & Beans Slowly Cooked Accompanied with Corn	Grilled Chicken Tossed Together with Mixed Greens, Corn & Black Bean Salsa, Pico de Gallo, shredded	Pasta with Traditional Tomato Sauce and Meatballs	Filet of Flounder Topped with Bread Crumbs Baked in White Wine & Lemon	
Eggplant Parmesan	Baked Ziti	Cavatelli & Broccoli	Macaroni & Cheese	Broccoli Cheddar Quiche	Grilled Vegetable Stack GF	Bourbon Battered Cauliflower
Breaded Eggplant, Layered with Tomato Sauce and Cheese	Ziti Pasta with Marinara Sauce, Mozzarella Cheese, and Ricotta; Baked	Tossed with Parmesan Cheese, Garlic & Olive Oil	Housemade cheese sauce, pasta and a breadcrumb crust	A Savory Battered Mixed Together with Cheddar Cheese & Broccoli Baked in a Pie Shell Till Golden Brown Served with a Side Salad	Grilled Eggplant, Zucchini, Squash & Tomato Finished with Mozzarella Cheese & Balsamic Glaze	Battered Cauliflower Fried Till Golden Brown Tossed Together in a Bourbon BBQ Sauce Served with a side of Ranch Dressing
Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments
Mixed Vegetables	Steamed Corn	Roasted Acorn Squash	Steamed Broccoli	Pacific Blend Vegetables	Spinach and Onions	Green Peas
Potatoes O'Brien	Crinkle Cut Fries	Tater Tots	Brown Rice	Potato Chips	Orzo Pilaf	Sweet Potato Fries
Traditional Dressing						
Desserts	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
Chefs Choice Desserts	Chocolate Chip Cookies	Assorted Dessert Bars	Blondie	Poundcake	Brownies	Boston Cream Pie
NSA Vanilla Mousse	NSA Cherry Pie	NSA Chocolate Pudding	NSA Chocolate Pie	NSA Je/1-0	NSA Vanilla Pudding	NSA Peach Pie

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Special Salad	Special Salad	Special Salad	Special Salad	Special Salad	Special Salad	Special Salad
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	Greens, Roasted Beets, Goat Cheese, Raspberry Vinaigrette	Arugula Mix, Cherry Tomatoes, Artichokes, Olives, Shaved Parm, Red wine Vinaigrette	
Soup du Jour Chicken and Sausage Gumbo	Soup du Jour Thai Coconut Curry Chicken Soup	Soup du Jour Indian Tomato and Lentil (V)	Soup du Jour Acorn Squash Corn Chowder (V)	Soup du Jour Seafood Chowder	Soup du Jour Italian Wedding Soup	
Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	
Moroccan Beef GF	Mediterranean Citrus Chicken GF	Sweet and Sour Pork	Beef Brisket GF	Lamb Cassoulet GF	Linguini with Clam Sauce	
Tender Beef, Raisins, Ginger, and Spices in a rich wine sauce	Chicken, Lightly seasoned and marinated in lemon and orange juice	Tender Pork Pieces in a Sweet and Sour Sauce	Slowly Braised Beef Brisket Cooked Till Fork Tender	Tender Lamb, Sausage, and Beans	Pasta with Fresh Clam Sauce	
Chicken Teriyaki	Prince Edward Island Mussels GF	Roasted Salmon GF	Chicken Marsala	Barramundi GF	Chicken Breast with Arugula Pesto	
Marinated Chicken Thighs cooked in a Teriyaki glaze.	with a Tomato and Herb Fumet	with Sundried Tomato and Caper Relish	Chicken Breast sauteed with a Mushroom Marsala Sauce	Served with a Citrus Vinaigrette	French Cut Chicken Breast with an Arugula Pesto	
French Onion Quiche	Vegetable Korma	Zucchini Pancakes	Ratatouille with White Beans GF	Moroccan Chickpea and Apricot Tagine	Tandoori Cauliflower Steak GF	
Savory Egg Batter Mixed Together with Caramelized Onion & Gruyere Cheese	Indian Vegetable Stew Topped with Cashews	Topped with a Greek Yogurt Tahini Sauce	Classic dish with the addition of hearty white beans	Pungent Spices, Fresh Herbs, Toasted Almonds	Served with a Vegetable Raita	
Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	
Steamed Broccoli Cauliflower and Carrots	Roasted Butternut Squash	Sauteed Baby Bok Choy	Parmesan Roasted Cauliflower	Sauteed Spinach	Steamed Asparagus	
Sauteed Mushrooms	French Beans	Sauteed Carrots	Roasted Brussels Sprouts	Roasted Autumn Vegetables	Roasted Pearl Onions	
Asparagus Risotto	Basmati Rice	Barley Pilaf	Mashed Potatoes	Au Gratin Potatoes	Herbed Potatoes	
Desserts	Desserts	Desserts	Desserts	Desserts	Desserts	
Brownie Cheesecake	Apple and Raisin Strudel	Pecan Pie	Bailey's Cake	Tiramisu	Pumpkin Pie	