						LUNCH	2
ſ	SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
Ī	08/08/21	08/09/21	08/10/21	08/11/21	08/12/21	08/13/21	08/14/21
	Soup duJour Roasted Com Chowder	Soup du Jour Tortellini & Spinach (V)	<i>Soup duJour</i> Chicken Tortilla Soup	<i>SoupduJour</i> Italian Wedding Soup	Soup duJour Garden Vegetable M	Soup duJour Chicken Noodle Soup	SoupduJour Pasta Fagiola
	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
111	Carved New York Strip Fi/et GF	Blackened Chicken Fajita Quesadil/a GFA	Southern Smokehouse Burger GFA	Pulled Pork Sliders GFA	Roast Beef Wrap GFA	Kendal Pizza GFA	California Grilled Cheese GFA
	Served with a Peppercorn Demi Glace	Cajun Seasoned Chicke Breast, Peppers, Onions, & Cheddar Cheese Grilled îl a Tortilla	Angus Beef Burger with American Cheese, Crispy Bacon, Lettuce, Tomato, Fried Onions, and served with a Creamy BBQ Sauce	Small BBQ Pulled Pork Sandwiches with Cole Slaw	Roast Beef with Lettuce, Tomato, Onions, & Cheddar Cheese with a Horseradish Cream Sauce	Handmade Pizza's	Pepper Jack Cheese & Avocado Spread on Grilled Sourdough
Ī	Eggs Benedict GFA	California Style Tula Salad Salad GF	Asian Chicken Salad GFA	Fried Chicken	Sweet & Sour Pork	Chili Hot Dogs	Tortilla Crusted Tilapia
Ì	Poached Eggs and Canadian Bacon, Served On and English Muffin and Thrmogl ,;+thillmclo	over Mixed Greens	Thinly Sliced Chicken Breast with Mixed Greens, Mandarian Oranges, :cm.nc, .1,n,; (', :, h, :, R	Southern Style Breaded Fried Chicken	Tender Pork Pieces with a Sweet and Sour Sauce	All Beef Hot Dogs topped with Beef Chili	Tilapia Filets Coated with a Corn Tortilla Shell and Baked
Ì	Assorted Omelets	Broccoli & Chedd r	Vegetable Pot Sitckers	Southwest Vegetable	Stuffed Shells	Vegetable Lo Mein	Pierogies
- 1	and Pancakes	Quiche		Chili GF		-	
		Served over Mixed Greem	Asian Dumplings Filled with Vegetables and Served with a Sweet Soy Sauce	Stewed Vegetables, Herbs, Spices, topped with Sour Cream, Red Onions, and Cheddar Cheese	Pasta Shells Filled with Ricotta Cheese and served with Tomato Sauce	Mixed Vegetables Tossed with Lo Mein Noodles in an Asian Sauce	Pasta Pillows Filled with Potato, served with Onions
	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments
]]]	Bacon & Sausage Patties	Broccoli & Red Peppers	Steamed Vegetable Medley	Steamed Green Beans	Sauteed Zucchini	Sauteed Spinach	Corn O'Brien
	Sauteed Rainbow Carrots						
	Roasted Yukon Gold Potatoes	Onion Rings	Crinkle Cut Fries	Roasted Potato Wedges	Barley Pilaf	Tater Tots	Cilantro Lime Rice
	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
		Apple Sauce	Melon Slices	Plums	Fruit Cup	Peach Slices	Apricots
	Assorted Desserts	Blueberry Pound Cake	Cannolis	Raspberry Pecan Shortbread Cookies	Lemon Glazed Cookies	Sour Cream Coffee Cake	Orange Pound Cake
	NSA Cranberry Orange Cake	NSA Chocolate Pudding	NSA Cookies	NSA Lemon Meringue Pie	NSA Cinnamon Swirl	NSA Chocolate Cream Pie	NSA Cookies

Ť.

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	DINNER THURSDAY	FRIDAY	SATURDAY
08/08/21	08/09/21	08/10/21	08/11/21	08/12/21	08/13/21	08/14/21
00/00/21	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	Salad, S m m , Vinagrette	Caprese Salad
	Soup. du; Jour	SoupduJour	Soup dµJour	SoupduJour	SoupduJour	Soup duJour
	Black Bean Soup (V)	Split Pea Soup (V)	Gaspacho Soup (Chilled)	New England Clam Chowder	Camot Ginger Soup	Minestrone (V)
Station Street Street	Entrees	Entrees	En'trees	Entrees	Entrees	Entrees
1	Sweet Thai Chili Shrimp GFA	Braised Beef Short Ribs GFA	Sole Meuniere GFA	Grilled Chicken Salad with Fresh Berries GF	Orange Anise Glazed Duck GF	Veal Parmesean
	Marinated Shrimp Sauteed with Bell Peppers, Pinapple, & Sweet Chili Sauce	Slow Braised Beef in a Red Wine Demi	Sole Filets Dredged in Flour, Sauteed, and served with a Lemon Butter Sauce	Grilled Chicken, Strawberries, Raspberries, Blueberries, and Purple Onion served over a bed of Field Greens, with a ChampaQen VinaiQrette	M rinated Duck with an Orange Glaze	Breaded Veal Cutlet with Marinara Sauce and Mozzerella Cheese
	Grilled Chicken Thighs GF	Linguini with Clam Sauce GFA	Asian Pork Stir Fry	Terriyki Beef Kebob	Fie, under Florentine GF	Cornell BBQ Chicken GF
	with a Tequila Lime Glaze	Fresh Clams Sauteed with White Wine, Olilve Oil, and Garlic Served with Linguini Pasta	Tender Pork Pieces with Stir Fried Vegetables	Tender Marinated Beef, Mushrooms, Peppers, and Onions Grilled	FloLnder Stuffed with Crab in a Cream Sauce	Bone In Chicken Grilled w a White Vinegar Marniad
	Vegetable Korma GF	Carmelized Onion and Swiss Tart	Greek Spinach Pie	Stuffed Portabel/o Mushroom GF	Em 1plant Parmesean	Stuffed Rigatoni
	Mixed Vegetables in an Indian Curry Sauce	Savory Tart Shell with Egg, Onion, and Swiss Cheese	Spinach, Feta Cheese, & Onions in a Flaky Phyllo Dough	with Eggplant, Roasted Peppers, Tomato, Basil, and Mozzerella	Breaded Eggplant Cutlets Layered with Mozzerella and Marinara	Pasta Stuffed With Ricott Cheese and Served with Vodka Sauce
	Accompaniments	Accompaniments	Accompaniments	Accompaniments	A companiments	Accompaniments
1	Roasted Cauliflower Polonaise	Honey Glazed Carrots	Asparagus	Sauteed Mixed Squash	Mixed Grilled Vegetables	Sauteed Swiss Chard
5	Sauteed Spinach & Onions	Green Beans	Beets	Steamed Broccoli	9⇔m On the Cob	Steamed Peas
	Basmati Rice	Red Skin Mashed Potatoes	Lemon Scented Jasmine Rice	Barley Pilaf	IAashed Sweet Potatoes	Roasted Potatoes
	Des\$rt_s	Desserts,;,	Des_srts	Desserts	Desserts	Desserts
	Tuxedo Cake	Lemon Raspberry Cake	Salted Caramel Cake	Assorted Cheesecakes	Bl _{rck} Forest Cake	Tiramisu
	NSA Vanilla Cake	NSA Apple Pie	NSA Cherry Pie	NSA Peach Pie	[SA Red Velvet Cake	NSA Lemon Meringue

·111

111