<u>LUNCH</u>

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SUNDAY	MONDAY	TUESDAY	WEDNESDAY.	THURSDAY	FRIDAY	SATURDAY-
10/17/21	10/18/21	10/19/21	10/20/21	10/21/21	10/22/21	10/23/21
<b>SoupduJour</b> Cream of Broccoli Soup	Soup duJour Autumn Corn Chowder (V)	<i>Soup duJour</i> Black Bean Soup (V)	SoupduJour Potato and Cauliflower (V)	SoupduJour Cream of Tomato	<b>SoupduJour</b> Mexican Chicken Tortilla	<b>Soup duJour</b> Lentil Soup
Entrees	Entrees	Ent,ees	Entrees	Entrees	Entrees	Entrees
Oven Roasted Turkey Breast GF	Southwest Burger	The CBT (Cheddar Bacon Tomato)	Italian Roast Beef Sandwich	Turkey and Swiss Cheese Wrap GFA	Kendal Pizza	Grilled Ham & Cheese
Served with Cranberry Sauce and 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 wi,eat Bread
Eggs Benedict	Grilled Chicken, Jicima and Orange	Texas Style Chili	Santa Fe Chicken Bowl	Spaghetti & Meatballs	Flounder Oreganata	Roasted Chicken
Perfectly Poached Egg on Top of an English Muffin with Canadian Bacon	Grilled Chicken, Chopped Romaine Lettuce, Jicama, Peppers, Onions, Cilantro, ind mar.darann C. nt	A Mixture of Ground Beef, Spices, Chili's & Beans Slowly Cooked	Grilled Chicken Tossed Together with Mixed Greens, Corn & Black Bean Salsa, Pil"n rlA n::illnbrectled	Pasta with Traditional Tomato Sauce and Meatballs	Filet of Flounder Topped with Bread Crumbs Baked in White Wine & Lemon	
Penne a al Vodka	Baked Ziti	Cavatelli & Broccoli	Macaroni & Cheese	Broccoli Cheddar Quiche	Grilled Vegetable Stack GF	Bourbon Battered Cauliflower
Pasta with a Tomato Cream Sauce	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 BBC Sauce Served with a side o 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
Roasted Potatoes Traditional Stuffing	Crinkle Cut Fries	Tater Tots	Brown Rice	Potato Chips	Orzo Pilaf	Sweet Potato Fries
Desserts	Desserts	Desserts	Desserts	Desserts	.Desserts	Desserts
Chefs Choice Desserts	Chocolate Chip Cookies	Assorted Dessert Bars	Blondie	Poundcake	Brownies	Boston Cream Pie
NSA Brownie	NSA Cherry Pie	NSA Chocolate Pudding	NSA Chocolate Pie	NSA Je/1-0	NSA Vanilla Pudding	NSA Peach Pie

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2	10-11			DINNER		2
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
10/17/21	10/18/21	10/19/21	10/20/21	10/21/21	10/22/21	10/23/21
	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	Asian Salad, Sesame Vinagrette	Caprese Salad
	SoupduJour	Soup dfl Jour	SoupduJour	SoupduJour	SoupduJour	Soup duJour
	Indian Tomato and Lentil (V)	Thai Coconut Curry Soup	Chicken and Sausage Gumbo	Acorn Squash Corn Chowder (V)	Seafood Chowder	Italian Wedding Soup
	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
	Chimmichuri Steak GF	Mediterannean Citrus Chicken GF	Pork Prime Rib GF	Beef Brisket GF	Leg of Lamb GF	Beef Bourguinon GF
	Grilled London Broil with a Cilantro Garlic Sauce	Chicken, Lightly seasoned and marinated in lemon and orange juice	Served with a Cherry Glaze	Slowly Braised Beef Brisket Cooked Till Fork Tender	Fresh Mint Pesto	Braised Beef , vegetables , redwine and a rich broth
	Chicken Teriyaki	Roasted Salmon GF	Prince Edward Island Mussels GF	Chicken Marsala	Barramundi GF	Chicken Breast with Arugula Pesto
	Marinated Chicken Thighs cooked in a Teriyaki glaze.	with Sundried Tomato and Caper Relish	with a Tomato and Herb Fumet	Chicken Breast sauteed with a Mushroom Marsala Sauce	Served with a Citrus Vinargrette	French Cut Chicken Breast with an Arugula Pesto
	Caramelized Onion and Gruyere Quiche	Vegetable Korm.a	Zucchini Pancakes	Ratatoui/e with White Beans GF	Morraccan Chicpea and Apricot Tangine	Tandori Cauliflower Steak GF
	Savory Egg Batter Mixed Together with Caramelized Onion & Gruyere Cheese Baked in a Pie ShPll	Indian Vegetable Stew Topped with Cashews	Topped with a Greek Yougurt Tahini Sauce	Classic dish wit the addition of hearty white beans	Pungent Spice5', 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 Bruss/es Sprouts	·Roasted Autumn Vegetables	Roasted Pearl Onions
	Barley Pilaf	Basmati Rice	Mashed Potatoes	Asparagus Risotto	Herb Infused Fingerling Potatoes	Au Gratin Potatoes
	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
	Brownie Cheesecake	Apple and Raisin Strudel	Pecan Pie	Cannoli Cake	Tiramisu	Pumpkin Pie
	NSA Apple Pie	NSA Blueberry Pie	NSA Strawberry	-		

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