SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
10/31/21	11/01/21	11/02/21	11/03/21	11/04/21	11/05/21	11/06/21
Soup duJour Potato Leek (V)	Soup duJour Chicken Enchilada Soup	SoupduJour Vegetable Barley (V)	SoupduJour Black Bean Soup (V)	Soup duJour Beef Noodle	SoupduJour Tortellini & Spinach	Soup du Jour Tomato Soup
Entrees	Entrees	Entre9s	Entrees	Entrees	Entrees	Entrees
Cedar Plank Salmon GF	BBQ Burger _	Roast Beef Panini GFA	Ham and Cheese Melt	Blackened Chicken Quesadilla GFA	Kendal Pizza GFA	Crispy Chicken Sandwich
with a Grain Mustard Glaze, and Tomato Caper Relish	An All Beef Patty with Smoked Gouda, Bacon, and BBQ Sauce	Roast Beef, Tomatoes, Swiss Cheese, and Creamy Horseradish, Sauce on a Club oll	Ham, American Cheese, and Honey Mustard on a Club Roll	Cajun Chicken, Cheddar Cheese, Onions. Peppers ina flour tortilla	House Made Cheese Pizza's	Served on a Kaiser Bun with Sliced Pickles and a Dijonaise
Corned Beef Hash	The South Meets Asia Salad GF	Buttermilk Fried Chicken	Shrimp Louis Salad GF	HotDogs	Baked Flounder	Turkey Chili
A mixture of Corned Beef and Breakfast Potatoes	Grilled chicken, Black Bean Mango Salsa, Tomatoes, and Chopped Romaine	Crispy Fried Chicken	Avocados, Cooked Eggs, Tomatoes, Over Chpped Lettuce and a Creamy and Toch In. sing	All Beef Hot Dogs	White Wine and Lemon Butter Sauce	Ground Turkey Cooked in Herbs, Spices, & Beans Served with Tortilla Chips
Eggplant Ro/atini	Potato Perogies	Macaroni & Cheese	Vegetable Tofu Stif Fry	Broccoli and Cheddar Quiche	Vegetable Lo Mein	Cashew and Vegetable Curry
Breaded Eggplant, R9lled with a Ricotta Cheese Filling, served with Tomato Sauce	Potato and Cheese Ravioli, sauteed with Caramelized Onions	Pasta Mixed r with a Creamy Cheese Sauce, Baked	Asian Vegetabls and Tofu in a Stir Fry Sauce	Sauteed Onions Caramelized Till Golden Perfection Mixed Together with a Savory Egg Battered Baked in a Pie Shell & Served with a Side Salad	Stir Fry Vegetables and Lo Mein Noodles in aStir Fry Sauce	Mixed Vegetables in a Curry Sauce, Topped with Cashews
Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompanin;,ents	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 Jasmine Rice	French Fries	Onion Rings	Potato Chips	Rice & Beans	Orzo Pilaf	Basmati Rice
Desserts	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
Chef's Choice Desserts	Assorted Dessert Bars	Blueberry Pound Cake	New York Cheesecake	Brownies	"Ci;hocolate Ee/airs	Cookie Du Jour
NSA Blondie	NSA Cookies	NSA Je/1-0	NSA Chocolate Pudding	NSA Peach Pie	NSA Vanilla Pudding	NSA Chocolate Cream Pie

	I Section 1			DINNER		4
DAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
10/31/21	11/01/21	11/02/21	11/03/21	11/04/21	11/05/21	11/06/21
	and the state of t	Special Salad	Special Salad	Special Salad	Special Salad	Special Salad
	Baby Spinach, Quinoa, Crnaberries, Apples, Feta, Honey Balsamic	Asian Salad Mix, Ornages, Amolnds, Toasted Sesame D_ressing	Baby Kale, Cucumber, Red Onions, Apricot, Pecan, Champagen Vinaigrette	Pomegranate, Pear, Celerac, Blood Orange Vinaigrette	Greens, Roasted Beets, Goat Cheese, Raspberry Vinaigrette	Arugula Mix, Cherry Tomatoes, Artichokes, Olives, Shaved Parm, Red wine Vinarn;rette
	Soup du JOUr	SoupduJour	Soup duJour	SoupduJour	Soup duJour	Soup du Jour
	Split Pea Soup (V)	Chicken and Wild Rice	Sweet Potato and Corn Chowder (V)	Mushroom Bisque (V)	Carrot Ginger Soup	Beef Vegetable
	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
	Chicken Curry GF	Drunken Ribs GF	Stuffed Turkey Breast Roulade	Sliced Steak Au Poivre GF	The Westchester Burger	Chicken Cordon Bleu
	Slowly Stewed Chicken Thighs in Indian Spices	Spiced Rub Bone-in Pork Ribs with a Cognac and Bourbon Sauce	Cranberry and Pecan Dressing Stuffed Turkey Breast with Gravy	Slice NY Sirloin with a peppercorn demi Glaze	Juicy Burger Topped with Gruyere Cheese.Port Wine Onions, Baby Arugula, Tomato Confit, & Herb Aioti on a Potato Bun	Classic Breaded Chicken Stuffed with Swiss Cheese and Ham
	Lamb Bolognese GF	Mardis Gras Shrimp GF	Fi/et of Sole GF	Chicken Marengo GF	Crispy Skin Arctic CharGF	Beef Braised Short Ribs GF
	Ground lamb, diced veggies.and seasonings in a rich tomato sauce, with a touch of cream	Marinated Shrimp in a _ Creole Sauce	Pan-seared Sole Topped with a Lemon Beurre Blanc	Pan Seared Chicken, Braised with Onions, Mushrooms and Peppers	Served with a maple Glaze	Slowly Braised Beef Short Ribs in a Rich Red Wine Demi with Herbs, Spices & Fresh Vegetables
	Squash Ravioli	Vegan Mush'ro'?m Etouffe GF	French Onion Quiche	Butter Bean and Roasted Tomato Ragout GF	Black Eye Pea Cakes with	Baked Spaghetti Squash
	With a Butternut Squash Sage Sauce	Aromatic Vegetables, Red Beans, Wild Mushrooms and Brown Rice in a New Orleans Style	Caramelized Onions, and Gruyere Cheese	Carrots, Onions and Celery slow cooked with Fresh Herbs, and a Vegatatrian 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	Roasted Pearl Onions	Roasted Brussels Sprouts	Sauteed Spinach
	Roasted Vegetables	Baby Bok Choy	Rainbow Carrots	Creamed Spinach"	Cauliflower Rice	Roasted Mushrooms
	Basmati rice	Farro Pilaf	Potatoes Au Gratin	Barley Pilaf	Onion Rings	Mashed Potatoes
	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
	Pumpkin Pie	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