

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
11/14/21	11/15/21	11/16/21	11/17/21	11/18/21	11/19/21	11/20/21
<b>Soup du Jour</b> Cream of Broccoli Soup	<b>Soup du Jour</b> Autumn Corn Chowder (V)	<b>Soup du Jour</b> Black Bean Soup (V)	<b>Soup du Jour</b> Potato and Cauliflower (V)	<b>Soup du Jour</b> Cream of Tomato	<b>Soup du Jour</b> Mexican Chicken Tortilla	<b>Soup du Jour</b> Lentil Soup
<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>
<b>Oven Roasted Turkey Breast GF</b> Served with Cranberry Sauce and Gravy	<b>Southwest Burger</b> Juicy Burger Topped with Lettuce, Tomato, Provolone Cheese, Fried Onions, & Bacon a Potato Bun with BBQ Sa1,1ce	<b>The CBT (Cheddar "Bacon Tomato)</b> Cheddar cheese,bacon, tomato on sliced Rye bread	<b>Italian Roast Beef Sandwich</b> Roast Beef with Sharp-Provolone and Peppers and Onions	<b>Turkey and Swiss Cheese Wrap GFA</b> With Lettuce, Tomato.Onions, and Honey Mustard	<b>Kendal Pizza</b> Al Forno Cheese Pizza	<b>Grilled Ham &amp; Cheese</b> Thinly Sliced Ham and American Cheese, Grilled on Wheat Bread
<b>Eggs Benedict</b> Perfectly Poached Egg on Top of an English Muffin with Canadian Bacon rimshed with Hollandaise	<b>Grilled Chicken, Jicama and Orange</b> Grilled Chicken, Chopped Romaine Lettuce, Jicama, Peppers, Onions, Cilantro, <del>in mandarin</del>	<b>Texas Style Chili</b> A Mixture of Ground Beef, Spices, Chili's & Beans Slowly Cooked Accompanied with m ir	<b>Santa Fe Chicken BowIGF</b> Grilled Chicken Tossed Together with Mixed Greens, Corn & Black Bean Salsa, Pineapple, breaded	<b>Spaghetti &amp; Meatballs</b> Pasta with Traditional Tomato Sauce and Meatballs	<b>Flounder Oreganata</b> Filet of Flounder Topped with Bread Crumbs Baked in White Wine & Lemon	<b>Roasted Chicken GF</b>
<b>Penne al/a Vodka</b> Pasta with a Tomato Cream Sauce	<b>Baked Ziti</b> Ziti Pasta with Marinara Sauce, Mozzarella Cheese, and Ricotta; Baked	<b>Cavatelli &amp; Broccoli</b> Tossed with Parmesan Cheese, Garlic & Olive Oil	<b>Macaroni &amp; Cheese</b> Housemade cheese sauce, pasta and a breadcrumb crust	<b>Broccoli Cheddar Quiche</b> A Savory Battered Mixed Together with Cheddar Cheese & Broccoli Baked in a Pie Shell Till Golden Brown Served with a Side Salad	<b>Grilled Vegetable Stack GF</b> Grilled Eggplant, Zucchini, Squash & Tomato Finished with Mozzarella Cheese & Balsamic Glaze	<b>Bourbon Battered Cauliflower</b> Battered Cauliflower Fried Till Golden Brown Tossed Together in a Bourbon BBQ Sauce Served with a side of Ranch Dressing
<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>
<b>Mixed Vegetables</b>	<b>Steamed Corn</b>	<b>Roasted Acorn Squash</b>	<b>Steamed Broccoli</b>	<b>Pacific Blend Vegetables</b>	<b>Spinach and Onions</b>	<b>Green Peas</b>
<b>Roasted Potatoes</b>	<b>Crinkle Cut Fries</b>	<b>Tater Tots</b>	<b>Brown Rice</b>	<b>Potato Chips</b>	<b>Orzo Pilaf</b>	<b>Sweet Potato Fries</b>
<b>Traditional Stuffing</b>						
<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>
<b>Chefs Choice Desserts</b>	<b>Chocolate Chip Cookies</b>	<b>Assorted Dessert Bars</b>	<b>Blondie</b>	<b>Poundcake</b>	<b>Brownies</b>	<b>Boston Cream Pie</b>
<b>NSA Brownie</b>	<b>NSA Cherry Pie</b>	<b>NSA Chocolate Pudding</b>	<b>NSA Chocolate Pie</b>	<b>NSA Je'1-0</b>	<b>NSA Vanilla Pudding</b>	<b>NSA Peach Pie</b>

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11/14/21	11/15/21	11/16/21	11/17/21	11/18/21	11/19/21	11/20/21
<b>Special Salad</b>	<b>Special Salad</b>	<b>Special Salad</b>	<b>Special Salad</b>	<b>Special Salad</b>	<b>Special Salad</b>	<b>Special Salad</b>
Baby Spinach, Quinoa, Cranberries, Apples, Feta, Honey Balsamic	Asian Salad Mix, Oranges, Amolnds, Toasted Sesame Dressing	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 Vinan?:rette	
<b>SoupduJour</b>	<b>SoupduJour</b>	<b>SoupduJour</b>	<b>SoupduJour</b>	<b>Soup duJour</b>	<b>Soup duJour</b>	
Indian Tomato and Lentil (V)	Thai Coconut Curry Soup	Chicken and Sausage Gumbo	Acorn Squash Corn Chowder (V)	Seafood Chowder	Italian Wedding Soup	
<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>	
<b>Moroccan Beef GF</b>	<b>Mediterranean Citrus Chicken GF</b>	<b>Pork Prime Rib GF</b>	<b>Beef Brisket GF</b>	<b>Leg of Lamb GF</b>	<b>Linguini with Clam Sauce</b>	
Tender Beef, Raisins, Ginger, and Spices in a rich wine 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	Pasta with Fresh Clam Sauce	
<b>Chicken Teriyaki</b>	<b>Prince Edward Island Mussels GF</b>	<b>Roasted Salmon GF</b>	<b>Chicken Marsala</b>	<b>Barramundi GF</b>	<b>Chicken Breast with Arugula Pesto</b>	
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	
<b>Caramelized Onion and Gruyere Quiche</b>	<b>Vegetable Karma</b>	<b>Zucchini Pancakes</b>	<b>Ratatouille with White Beans GF</b>	<b>Moroccan Chickpea and Apricot Tangine</b>	<b>Tandoori Cauliflower Steak GF</b>	
Savory Egg Batter Mixed Together with Caramelized Onion & Gruyere Cheese Baked in a Pie Shell	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	
<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>	
<b>Steamed Broccoli Cauliflower and Carrots</b>	<b>Roasted Butternut Squash</b>	<b>Sauteed Baby Bok Choy</b>	<b>Parmesan Roasted Cauliflower</b>	<b>Sauteed Spinach</b>	<b>Steamed Asparagus</b>	
<b>Sauteed Mushrooms</b>	<b>French Beans</b>	<b>Sauteed Carrots</b>	<b>Roasted Brussels Sprouts</b>	<b>Roasted Autumn Vegetables</b>	<b>Roasted Pearl Onions</b>	
<b>Barley Pilaf</b>	<b>Basmati Rice</b>	<b>Mashed Potatoes</b>	<b>Asparagus Risotto</b>	<b>Herb Infused Fingerling Potatoes</b>	<b>Au Gratin Potatoes</b>	
<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>	
<b>Brownie Cheesecake</b>	<b>Apple and Raisin Strudel</b>	<b>Pecan Pie</b>	<b>Cannoli Cake</b>	<b>Tiramisu</b>	<b>Pumpkin Pie</b>	
<b>NSA Apple Pie</b>	<b>NSA Blueberry Pie</b>	<b>NSA Strawberry Short Cake</b>	<b>NSA Cheesecake</b>	<b>NSA Brownie</b>	<b>NSA Blueberry Pie</b>	

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Tender Beef, Raisins, Ginger, and Spices in a rich wine 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	Pasta with Fresh Clam Sauce	
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<b>Sauteed Mushrooms</b>	<b>French Beans</b>	<b>Sauteed Carrots</b>	<b>Roasted Brussels Sprouts</b>	<b>Roasted Autumn Vegetables</b>	<b>Roasted Pearl Onions</b>	
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