Delivery Charge \$5	Call x1102 by 3PM	for Dinner Delivery	<u>LUNCH</u> 5			
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
09/04/22	09/05/22	09/06/22	09/07/22	09/08/22	09/09/22	09/10/22
Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour
New England Clam	Chilled Gazpacho	Chicken and	Tomato Bread Soup	Italian Wedding (G)	Summer Vegetable	Potato Leek Soup
Chowder (G)	Soup (V)	Mushroom	(V) (G)		(V)	
	Shrimp Cocktail					
Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
Chicken Francaise	Hot Dogs and Cheeseburgers	Avocado Toast with Smoked Salmon GFA	Chipotle Chicken Quesadillas GFA	Pesto Chicken Sandwich GFA	Kendal Pizza GFA	Steak and Cheese Sandwich GFA
Egg Battered Chicken Beast, Lemon White Wine Sauce		Roasted Peppers, Mozzarella and baby arugula	Chipotle marinated chicken, and Cheddar cheese, with flour tortillas. Served with Sour Cream and Salsa	Mozzarella Cheese, Pesto Mayo, and Roasted Tomatoes on Stirato Bread	Handmade Pizza's	Onion, peppers, and provolone cheese on a club roll
Omelets	BBQ Chicken Thighs GF	Spaghetti and Meatballs	Stir Fry Beef	Southwestern Chili	Chicken Wings GF	Bassa GF
Made to order with a variety of fillings		Tomato Sauce, spaghetti, meatballs,	Peppers, Onions, Cabbage, Carrots, Stir fry sauce	Ground beef, diced vegetables and red kidney beans	Assorted Wings and Sauces	White Fish Filet In a Tomato Coulis
Grilled Vegetable	Garden Burgers	Roasted Vegetable	Black Bean and	Vegetable Curry	Cheese Ravioli	Potato Perogies
Lasagna		and White Bean	Vegetable Burgers	Puffs		J J
		Cassoulet	GFA			
Grilled Vegetables, white beans, tomato sauce , ricotta cheese and mozzarella cheese		Zucchini. Yellow squash, mirepoix, tomatoes and white beans	Shredded Lettuce, Sliced Roma Tomatoes, Sweet Thai Aioli	Mixed Curried Vegetables Baked in Puff Pastry	with a Tomato Cream Sauce	With Caramelized Onions
Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments
Bacon & Sausage Patties	French Fries	Cut Corn	Pacific Vegetables	Steamed Broccoli	California Vegetables	Green Beans
Roasted Yukon Gold Potatoes	Cole Slaw	Potato Chips	Rice	French Fries	Curly Fries	Cole Slaw
Mixed Vegetables	Corn on the Cob					
Desserts	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
Chef's Choice Desserts	Watermelon	Cookies	Coffee Cake	Poundcake	Apple Pie	Chocolate Cake
NSA dessert	NSA Brownies	NSA Blondie	NSA Jello-O	NSA Peach Pie	NSA Chocolate Pie	NSA Vanilla Pudding

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		Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour
1		Hearty Vegetable (V)	Tomato and Chickpea	Chicken Noodle Soup	Shrimp and Corn	Cream of Mushroom
			Soup (V)		Chowder (G)	
		Special Salad	Special Salad	Special Salad	Special Salad	Special Salad
		Classic Wedge	Asian Baby Kale	Kendal Spring Salad	Caprese salad	Citrus Salad
		Entrees	Entrees	Entrees	Entrees	Entrees
		Santa Fe Chicken GF	Traditional Lasagna	Indian Chicken 65 GF	Citrus Marinated Turkey Breast GF	Mongolian Beef
		Braised chicken with onions, peppers, and garlic	Meat Sauce, Ricotta Cheese, Mozzarella Cheese	Chicken thighs marinated with Indian spices and a garlicky sauce	Slow cooked Turkey Breast in a citrus marinade served with Fruit Salsa	Garlic and Ginger marinated beef in a stir fry sauce
		Pork Milanese	Filet of Sole	Roast Pork Loin GF	Fresh Catch	Mushroom Stuffed Chicken GF
		Breaded Pork Cutlet with an Arugula Tomato Salad	Lightly floured and sauteed, and served with lemon butter sauce	Served with Salsa Verde	A fresh Seafood Offering	Chicken Breast with a Classic Mushroom Duxelle Stuffing
		Tofu Parmesan GF	Indian Style Potatoes and Spinach GF	Ratatouille Tart	Springtime Quiche	Grilled Peach Flat Bread
		Breaded tofu topped with tomato sauce and shredded mozzarella	Potatoes, spinach, onions, Indian spices, and Paneer cheese	Roasted Zucchini, squash, peppers, eggplant, tomatoes and gruyere cheese on puff pastry	Mushrooms, asparagus, leeks, smoked gouda cheese	Grilled Peaches, roasted shallots, crumbled goat's cheese, shredded Mozzarella, Balsamic Glaze
		Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments
		Sweet Green Peas	Garlic Roasted Zucchini	Baby Bok Choy	Summer Squash Mélange	Steamed Broccoli
		Cauliflower	Sauteed Escarole	Carrots	Roasted Beets	Roasted Vegetables
		Roasted Potatoes	Saffron Couscous	Basmati Rice	Sweet Potato Wedge	Jasmine Rice
		Desserts	Desserts	Desserts	Desserts	Desserts
		Strawberry Crunch Parfait Cake	Chocolate Mousse Cheesecake	Toasted Almond Cake	Espresso Crème Brulee	Watermelon
		NSA Cherry Pie	NSA Lemon Cake	NSA Carrot Cake	NSA Jell-O	NSA Cheesecake