

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
11/19/23	11/20/23	11/21/23	11/22/23	11/23/23	11/24/23	11/25/23
Soup du Jour Tomato Soup	Soup du Jour Chicken Orzo Soup	Soup du Jour Cream of Broccoli	Soup du Jour Split Pea Soup (V)	Soup du Jour Lobster Bisque (G)	Soup du Jour Beef Barley (G)	Soup du Jour Potato & Cheddar Chowder (G)
Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
Chicken Picatta Chicken with a Lemon Caper Sauce	Meatball Parmesan Sandwich with Tomato Sauce and Mozzarella cheese on a Wedge Roll	Grilled Chicken Panini GFA Baby Arugula, Fresh Mozzarella & roasted red peppers, pesto mayo on a ciabatta roll	Hot Pastrami GFA Thinly Sliced NY Pastrami, Swiss Cheese, Marble Rye	Roasted Turkey Whole Roasted Turkey Served with Gravy	Kendal Pizza GFA House Made Pizzza with choice of Toppings	Ham, Apple & Brie Grilled Cheese on Sourdough Bread
Assorted Omelets made to order	Superfood Salad GF Grilled Chicken, Blueberries, Avocado, Baby Spinach, Pomegranate Vinaigrette	Tortilla Crusted Tilapia Tilapia Breaded with Corn Tortilla and Baked	Mediterranean Quinoa Salad with Grilled Chicken GF Greek Olives, Roasted Peppers, Feta Cheese, Cucumbers, Chopped Parsley, Lemon Herb	Baked Ham with traditional sauce	Battered Fish Lightly battered fish with tartar sauce on the side	BBQ Bourbon Chicken GF Grilled Chicken Breast Glazed with BBQ Bourbon Sauce
Stuffed Shells Pasta Stuffed with Ricotta Cheese, served with Tomato Sauce	Roasted Tomato and Butterbean Ragout GF Slow Cooked Aromatic Vegetables	Eggplant Rollatini Tomato Sauce, Ricotta and Mozzarella Cheese	Mexican Lasagna Spinach Tortilla Layered with Salsa, Black Beans, and Corn	Butternut Squash Ravioli with a Sage Cream Sauce	Penne Primavera Pasta with Fresh Vegetables	Mushroom and Leek Quiche Sauteed mushrooms, leeks, smoked gouda in a pie shell
Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments
Bacon & Sausage Patties	Sauteed Zucchini	Green Beans	Medley of Vegetables	Traditional Stuffing	Peas & Carrots	Pacific Blend Vegetables
Steamed Broccoli	Potato Chips	Crispy Potato Wedge	Tater Tots	Roasted Sweet Potat	Steak Fries	Rice Pilaf
Home Fries				Root Vegetables		
Desserts	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
Chefs Choice Dessert	Assorted Cheese Cake	Oatmeal Raisin Cookies	Mixed Fruit Cup	Assorted Pies	Chocolate Chip Brownie	Pumpkin pie
NSA Peach Pie	NSA Brownie	NSA Jell-O	NSA Chocolate Pudding		NSA Lemon Cake	NSA Vanilla Pudding

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
11/19/23	11/20/23	11/21/23	11/22/23	11/23/23	11/24/23	11/25/23
	Soup du Jour Spinach and Artichoke (V)	Soup du Jour Chicken and Corn Chowder (G)	Soup du Jour Carrot Ginger V		Soup du Jour Rhode Island Clam Chowder (G)	Soup du Jour Vegetable Soup (V)
	Special Salad Spinach Salad with Apple/Cran/Walnuts	Special Salad Roasted Beets and Goat Cheese	Special Salad Classic Wedge		Special Salad Arugula, Sweet Potato, and Chickpea	Special Salad Pear and Goat Cheese
	Entrees Beef Short Ribs GF Braised Short Ribs of Beef in a Rich Tomato Gravy	Entrees Roasted Pork GF With a Caramelized Apple and Onion Compote	Entrees Lamb Cassoulet GF Slow Cooked Lamb, Sausage, Beans, Aromatic Herbs and Spices, in a Rich Brown Gravy		Entrees Fresh Catch A fresh Seafood offering	Entrees Veal Parmesan Breaded Veal cutlet, topped with marinara sauce & mozzarella cheese.
	Shrimp Scampi GF Shrimp and Garlic, Sautéed with White Wine and Butter	Turkey Meat Loaf with Olives, Feta Cheese, Spinach and Mushrooms	Filet of Sole Meuniere Lightly floured and sautéed		Pork Osso Bucco Braised Pork Shank with Tomatoes, Onions, Carrots, and Celery	Chicken Florentine Chicken breast seared & topped with a creamy spinach sauce
	Mushroom and Quinoa Chili GF Tomato Chili with Mushroom and Quinoa	Pear, Caramelized Onion and Brie Flatbread Pear, Onions and brie finished with extra virgin olive oil and balsamic reduction	Sweet & Sour Tofu Tofu with Vegetables, Pineapple, and Sweet and Sour Sauce		Falafel Chickpea Fritters served with at Mint Yogurt Sauce	Eggplant Tower GF Grilled Eggplant, Provolone, Muenster Cheese and Tomato
	Accompaniments Sauteed Zucchini and Tomatoes	Accompaniments Sauteed Spinach	Accompaniments Swiss Chard		Accompaniments Steamed Corn	Accompaniments Bok Choy
	Steamed Carrots	Red and Golden Beets	Roasted Root Vegetables		French Beans	Roasted Acorn Squash
	Jasmine Rice	Potato and Cauliflower Mash	Brown Rice		Farro Risotto	Angel Hair Pasta
	Desserts Chocolate Peanut Butter Cake	Desserts Fresh Fruit	Desserts Coconut Custard Pie		Desserts Pumpkin Cheesecake	Desserts Cannoli Cake
	NSA Cherry Cake	NSA Apple Pie	NSA Blueberry Cake		NSA Cherry Pie	NSA Chocolate Cake