<u>DINNER</u>

VDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
05/16/21	05/17/21	05/18/21	05/19/21	05/20/21	05/21/21	05/22/21
	Special Salad	Special Salad	Special Salad	Special Salad	Special Salad	Special Salad
	Cous Cous, Squash, Spinach, Cran	Arugula, Kale, Apple, Proscutto	Mixed Greens, Acorn, Squash, Broccoli Slaw	Mixed Greens, Pear, Walnut, Goat Cheese	Mixed Greens Beets, Apples, Almonds	Crudite w Hummus
	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour
	Black Bean Soup (V)	New England Clam Chowder	Gaspacho Soup (Chilled)	Spring Pea Soup	Carrot Ginger Soup	Minestrone (V)
	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
	Sweet Thai Chili Shrimp GFA	Braised Beef Short Ribs GFA	Sole Meuniere GFA	Grilled Chicken Salad with Fresh Berries GF	Orange Anise Glazed Duck GF	Veal Parmesean
	Marinated Shrimp Sauteed with Bell Peppers, Pinapple, & Sweet Chili Sauce	Slow Braised Beef in a Red Wine Demi	Sole Filets Dredged in Flour, Sauteed, and served with a Lemon Butter Sauce	Grilled Chicken, Strawberries, Raspberries, Blueberries, and Purple Onion served over a bed of Field Greens, with a	Marinated Duck with an Orange Glaze	Breaded Veal Cutlet with Marinara Sauce and Mozzerella Cheese
	Grilled Chicken Thighs GF	Linguini with Clam Sauce GFA	Pork Medallions GF	Terriyki Beef Kebob	Catch of The Day GFA	Cornell BBQ Chicken GF
	with a Tequila Lime Glaze	Fresh Clams Sauteed with White Wine, Olilve Oil, and Garlic Served with Linguini Pasta	Pork Medallions Served with Salsa Verde	Tender Marinated Beef, Mushrooms, Peppers, and Onions Grilled	Fresh Seafood TBD	Bone In Chicken Grilled with a White Vinegar Marniade
	Vegetable Korma	Carmelized Onion and Swiss Tart	Greek Spinach Pie	Stuffed Portabello Mushroom GF	Eggplant Parmesean	Stuffed Rigatoni
	Mixed Vegetables in an Indian Curry Sauce	Savory Tart Shell with Egg, Onion, & Swiss	Spinach, Feta Cheese, & Onions in a Flaky Phyllo Dough	with Eggplant, Roasted Peppers, Tomato, Basil, and Mozzerella	Breaded Eggplant Cutlets Layered with Mozzerella and Marinara	Pasta Stuffed With Ricott Cheese and Served with Vodka Sauce
	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments
	Roasted Cauliflower Polonaise		Asparagus	Sauteed Mixed Squash	Mixed Grilled Vegetables	Sauteed Swiss Chard
	Sauteed Spinach & Onions	Green Beans	Beets	Steamed Green Beans	Corn On the Cob	Steamed Peas
	Basmati Rice	Red Skin Mashed Potatoes	Roasted Sweet Potatoes	Barley Pilaf	Roasted Potatoes	Jasmine Rice
	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
	Tuxedo Cake	Lemon Raspberry Cake	Chocolate Lava Cake	Assorted Cheesecakes	Black Forest Cake	Tiramisu
	NSA Vanilla Cake	NSA Apple Pie	NSA Cherry Pie	NSA Peach Pie	NSA Red Velvet Cake	NSA Lemon Meringue

	The state of the s	WEDNESDAY			SATURDAY
	05/18/21	05/19/21			05/22/21
oup du Jour	Soup du Jour	Soup du Jour	Calculation with the control of the	Soup du Jour	Soup du Jour
tellini & Spinach	Chicken Tortilla Soup	Italian Wedding Soup	Garden Vegetable (V)	Beer & Cheese Soup	Pasta Fagiola
(V)					
Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
kened Chicken	Southern	Pulled Pork Sliders	Roast Beef Wrap	Kendal Pizza GFA	California Grilled
ita Quesadilla	Smokehouse Burger	GFA	GFA		Cheese GFA
GFA	GFA				
	Angus Beef Burger with	Small BBQ Pulled Pork	Roast Beef with Lettuce,	Handmade Pizza's	Pepper Jack Cheese &
		Sandwiches with Cole Slaw	Tomato, Onions, &		Avocado Spread on Grilled
					Sourdough
a Tortilla	CONTRACTOR		Horseradish Cream Sauce		
	with a Creamy BBQ Sauce			2.1	
iiche I orraine	Asian Chicken Salad	Fried Chicken	Chili Hot Dogs	BRO Roasted	Tortilla Crusted
none Lorranie		I Hed Chicken	Chill Hot Dogs		Tilapia
5		0 11 01 1 5 1 1	All Described Described		
· · · · · · · · · · · · · · · · · · ·					Tilapia Filets Coated with a Corn Tortilla Shell and
and the contract of the contra	See and the second seco	Fried Chicken	With Beer Chili	Noasied with bbQ Sauce	Baked
nainratta Desasina	Caelliana Nama Cabbana				
ried Egg Salad	Vegetable Pot Sitckers	_	Stuffed Shells	Vegetable Lo Mein	Pierogies
GF					
					Pasta Pillows Filled with
ry served over Greens					Potato, served with Onions
	a Sweet Soy Sauce		with Tomato Sauce	Asian Sauce	
		Cheddal Cheese			
			Accompaniments		Accompaniments
roccoli & Red	Steamed Vegetable		Sauteed Zucchini	Sauteed Spinach	Corn O'Brien
Peppers	Medley	Beans	Oddiced Edecimin	- Cauteea Opinaen	- COIN C Brion
Dies Dilef	Crimble Cut Fries	Roasted Potato	Totax Tota	Parloy Pilef	Cilantro Lime Rice
Rice Pliat	Crinkle Cut Fries	Wedges	Tater rots	Barley Pilai	Chantro Lime Rice
Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
Apple Sauce	Melon Slices	Plums	Fruit Cup	Peach Slices	Apricots
	Cannolis	Raspberry Pecan	Lemon Glazed Cookies	Sour Cream Coffee	Orange Pound Cake
Cake		Shortbread Cookies		Cake	
NSA Chocolate	NSA Jell-O		NSA Cinnamon	NSA Chocolate	e NSA Cookies
ori oriocorate	AIOA I II O	II NOA Leilloll	II NOA CIIIIaiiioii	II MOA CHOCOlate	AIOA OI-I
	Entrees Ekened Chicken iita Quesadilla GFA In Seasoned Chicken It, Peppers, Onions, & dar Cheese Grilled in a Tortilla uiche Lorraine g, Bacon, & Swiss eese in a Tart Shell ved with Greens in arried Egg Salad GF Egg Salad with a touch of rry served over Greens ompaniments roccoli & Red Peppers Rice Pilaf Desserts Apple Sauce ueberry Pound Cake	O5/17/21 O5/18/21 Soup du Jour Chicken Tortilla Soup Chicken Tortilla Southern Smokehouse Burger GFA Angus Beef Burger with American Cheese, Crispy Bacon, Lettuce, Tomato, Fried Onions, and served with a Creamy BBQ Sauce Chicken Seese in a Tart Shell wed with Greens in Chicken Salad GFA Thinly Sliced Chicken Breast with Mixed Greens, Mandarian Oranges, Challes No. Control of the served over Greens Chicken Salad GFA Chicken Seese in a Tart Shell wed with Greens in Chicken Salad GFA Chicken Seese in a Tart Shell wed with Greens in Chicken Salad GFA Chicken Seese in a Tart Shell wed with Mixed Greens, Mandarian Oranges, Challes No. Control of the seese in a Tart Shell wed with Greens in Chicken Salad GFA Chicken Seese in a Tart Shell wed with Mixed Greens, Mandarian Oranges, Challes No. Control of the seese in a Tart Shell wed with Mixed Greens, Mandarian Oranges, Challes No. Control of the seese in a Tart Shell wed with Mixed Greens, Mandarian Oranges, Challes No. Control of the seese in a Tart Shell wed with Mixed Greens, Mandarian Oranges, Challes No. Chicken Breast with Mixed Greens, Mandarian Oranges, Challes No. Chicken Breast with Mixed Greens, Mandarian Oranges, Challes No. Chicken Breast with Mixed Greens, Mandarian Oranges, Challes No. Chicken Breast with Mixed Greens, Mandarian Oranges, Challes No. Chicken Breast with Mixed Greens, Mandarian Oranges, Challes No. Chicken Breast with Mixed Greens, Mandarian Oranges, Challes No. Chicken Breast with Mixed Greens, Mandarian Oranges, Challes No. Chicken Breast with Mixed Greens, Mandarian Oranges, Challes No. Chicken Breast with Mixed Greens, Mandarian Oranges, Challes No. Chicken Breast with Mixed Greens, Mandarian Oranges, Challes No. Chicken Breast with Mixed Greens, Mandarian Oranges, C	O5/17/21 O5/18/21 O5/19/21 Soup du Jour Italian Wedding Soup Italian Wedding So	OS/17/21 OS/18/21 Soup du Jour Soup du Jour Italian Wedding Soup Garden Vegetable (V)	OS/17/21 OS/18/21 OS/18/21 OS/19/21 OS/20/21 OS/20/21