

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
12/17/23	12/18/23	12/19/23	12/20/23	12/21/23	12/22/23	12/23/23
Soup du Jour Cream of Asparagus (V)	Soup du Jour Vegetable Gumbo (V) (G)	Soup du Jour Corn Chowder (G)	Soup du Jour Cream of Mushroom	Soup du Jour Chicken Tortilla Soup	Soup du Jour Tomato Soup	Soup du Jour Vegetable (V)
Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
Roast NY Sirloin GF	Chicken Salad Croissant GFA	Grilled Ruben Sandwich	Club Sandwich GFA	Greek Salad Pita Pockets with Grilled Chicken GFA	Kendal Pizza GFA	Tuna Sandwich
Served with Green Peppercorn Sauce	Served with Boston Lettuce on a Toasted croissant	Corned Beef Sandwich with Sauerkraut and Russian Dressing on Rye	Ham, turkey, lettuce, tomato, cheddar cheese, bacon and mayo	Tomatoes, cucumbers, olives. Feta cheese, Greek dressing, grilled chicken	Assorted Pizzas, Made to Order	Tuna Salad on Wheat Bread with Lettuce and Tomato
Eggs Benedict	Creamy Pesto Shrimp Pasta	BBQ Chicken GF	Asian Meatballs	Chili Dogs	Fish of the Day	Pork Stir fry
Poached Egg with Canadian Bacon, English Muffin, Topped with Hollandaise Sauce	Shrimp and Pasta Tossed in a Sauce with Basil, Garlic, Pine Nuts, and Olive Oil	Chicken thighs coated with BBQ sauce	Tossed in a teriyaki glaze	All Beef Hot Dogs with Chili	Preparation Changes	Baby Bok choy, onions, peppers, carrots, water chestnuts
Penne a la Vodka	Vegetable Samosa	Macaroni and Cheese	Curry Vegetable Stew GF	Beyond Sausage and Peppers GF	Baked Ziti	Battered Cauliflower
Classic creamy tomato sauce with parmesan cheese.	Curried potatoes and peas wrapped in pastry	Pasta with a rich Cheese Sauce	Vegetables and peas cooked in a coconut curry sauce	Beyond sausage, onions and peppers in a tomato sauce	tomato sauce, ricotta cheese, mozzarella and parmesan cheese	Tossed in a Bourbon Sauce
Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments
Bacon & Sausage Patties	Sauteed Zucchini	Green Beans	Steamed Broccoli	Roasted Cauliflower	Roasted Vegetables	Pacific Blend Vegetables
Steamed Broccoli and Carrots	Potato Chips	Onion Rings	White Rice	Herb Potatoes	Crispy Potato Wedges	Rice Pilaf
Mashed Sweet Potatoes						
Desserts	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
Chefs Choice Dessert	Chocolate Cake	NY Cheesecake	Cookies	Pumpkin Pie	Chocolate Chip Brownie	Tiramisu
NSA Peach Pie	NSA Chocolate Cake	NSA Jell-O	NSA Chocolate Pudding	NSA Brownie	NSA Lemon Cake	NSA Vanilla Pudding

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
12/17/23	12/18/23	12/19/23	12/20/23	12/21/23	12/22/23	12/23/23
	Soup du Jour Black Bean	Soup du Jour Lentil (V)	Soup du Jour Broccoli and Cheddar (V)	Soup du Jour Turkey Vegetable	Soup du Jour Butternut Squash (V)	Soup du Jour French Onion Soup
	Special Salad	Special Salad	Special Salad	Special Salad	Special Salad	Special Salad
	Spinach Salad with Apple/Cran/Walnuts	Roasted Beets and Goat Cheese	Classic Wedge	Caprese	Arugula, Sweet Potato, and Chickpea	Pear and Goat Cheese
	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
	Teriyaki Chicken	Key West Shrimp GF	Chicken Francaise	Cider Braised Pork Shoulder GF	Fresh Catch	Corned Beef GF
	Tangy Marinated Chicken	Sauteed Shrimp with a Lime Garlic Marinade	Egg Battered Chicken Breast with a Lemon Cream Sauce	Slow cooked pork, aromatic vegetables and a brown sauce	A Fresh Seafood Offering	Slowly Braised Corned Beef Served with Green Cabbage
	Roasted Pork Loin GF	Pot Roast GF	Coriander Roasted Tilapia GF	Broccoli Stuffed Chicken	Beef Stroganoff	Chicken Marsala
	Roasted Pork Loin with a Pan Gravy	Slow Braised beef with aromatic vegetables and a brown sauce	Cilantro and garlic seasoned fish with a Thai Fumet	Breaded chicken stuffed with broccoli and cheese	Tender Beef Stew with Sour Cream, served with Egg Noodles	Chicken Breast Pan Seared with Flour and Topped with Mushroom Marsala Sauce
	Roasted Vegetable and Goat Cheese Tart	7 Vegetable and Chickpea Tagine GF	Mushroom Pot Pie	Paneer Tikka Masala (GF)	Mediterranean Couscous	Bleu Cheese and Roasted Grape Flatbread
	Fall Harvest Vegetables and Goat Cheese in a Puff Pastry Crust	Vegetables, Beans, Rice, and Southern Spices	Creamy Mushrooms with vegetables in a flaky crust	Paneer cheese marinated and cooked in a tomato gravy with Indian spices	Saffron, dried apricots, and toasted almonds	Blue cheese, roasted grapes, red onions, extra virgin olive oil and pomegranate molasses
	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments
	Asparagus	Sauteed Spinach	Green Beans	Roasted Onions	Red and Golden Beets	Carrots
	Sauteed Mushrooms	Roasted Cauliflower	Roasted Root Vegetables	Parmesan Crusted Tomatoes	Broccoli Rabe	Cabbage
	Jasmine Rice	Linguini	Mashed Potatoes	0	Egg Noodles	Boiled Potatoes
	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
	Toasted Almond Cake	Fresh Fruit	Chocolate Cake	Tiramisu	Crème Brule	Tuxedo Cake
	NSA Lemon Cake	NSA Apple Pie	NSA Cherry Cake	NSA Chocolate Cake	NSA Chocolate Brownie	NSA Cheesecake