

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
12/31/23	01/01/24	01/02/24	01/03/24	01/04/24	01/05/24	01/06/24
Soup du Jour Roasted Corn Chowder	Soup du Jour Chicken Vegetable Soup (V)	Soup du Jour Manhattan Clam Chowder (G)	Soup du Jour Chicken Tortilla Soup	Soup du Jour Vegetable (V)	Soup du Jour Split Pea	Soup du Jour Cream Of Spinach (V)
Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
Carved Ham GF with Raisin Sauce	Prime Rib of Beef GF Served with Au Jus	Roast Beef Wrap GFA Roast Beef with Lettuce, Tomato, Onions, & Cheddar Cheese with a Horseradish Cream Sauce	Turkey Burger GFA Honey mustard sauce, lettuce and tomato on a pretzel bun	BBQ Pulled Pork On Roll Pork shoulder slow cooked till tender in BBQ sauce served on a fresh roll	Kendal Pizza GFA Handmade Pizza's	Hot Dogs GFA With Sauerkraut Available
Chicken Picatta	Honey Glazed Salmon Filet GF Topped with Tomato and Caper Relish	Chicken Alfredo Pasta Grilled Chicken , alfredo sauce and penne pasta	Stuffed Fillet Of Sole sole with spinach, roasted peppers, onions, cheese, crumbs & oven baked.	The South Meets Asia Salad GF Grilled Chicken, Black Bean + Corn Salsa, Tomatoes. Chopped romaine lettuce and cucumber dressing	Chicken Marsala Chicken breast pan seared & topped with a mushroom marsala sauce.	Flounder Oreganata Fillet of Flounder topped with seasoned bread crumbs
Pasta Primavera Sliced peppers, onions, zucchini, tomatoes and spinach tossed in a light tomato velouté	Eggs Benedict Florentine Poached Eggs and Spinach over and English Muffin, Topped with Hollandaise	Tomato, Spinach & Swiss Cheese Quiche. Savory egg batter in a pie shell bake with tomatoes, spinach & Swiss cheese.	Manicotti Pasta filled with Ricotta cheese & served with tomato sauce	Vegetable Pot Stickers Asian Dumplings Filled with Vegetables and Served with a Sweet Soy Sauce	Grilled Tofu Pesto GF Toasted Pine nuts, Sundried Tomatoes, and Balsamic Glaze	Pierogies Pasta Pillows Filled with Potato, served with Onions
Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments
Asparagus	Broccoli	Steamed Vegetable Medley	Steamed Green Beans	Sauteed Zucchini	Sweet Peas and Carrots	Corn O'Brien
Potatoes au Gratin	Roasted Butternut Squash	Crinkle Cut Fries	Roasted Potato Wedges	Barley Pilaf	Herb Orzo	Curly Fries
Bacon and Sausage	Mashed Potatoes					
Desserts	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
Assorted Desserts	Bailey's Cream Cake	Cheesecake	Chocolate Chip Brownie	Lemon Bars	Sour Cream Coffee Cake	Tapioca Pudding
NSA Cheesecake	NSA Cherry Pie	NSA Cookies	NSA Cherry Cake	NSA Apple Pie	NSA Chocolate Cake	NSA Cookies

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		Soup du Jour Lentil (V)	Soup du Jour Tortellini, Sausage and Kale	Soup du Jour Cauliflower and Potato Soup (V)	Soup du Jour Carrot and Parsnip (V)	Soup du Jour New England Clam Chowder
		Special Salad	Special Salad	Special Salad	Special Salad	Special Salad
		Roasted Beets and Goat Cheese	Classic Wedge	Caprese	Arugula, Sweet Potato, and Chickpea	Pear and Goat Cheese
		Entrees	Entrees	Entrees	Entrees	Entrees
		Stuffed Pork Lion	Beef Brisket GF	Traditional Lasagna	Confit of Duck Leg GF	Mushroom & Swiss Burger GFA
		Pork Lion stuffed with apple stuffing & served with a light herb au jus	Slow cooked beef brisket with a rich brown sauce	Ground beef, ricotta cheese, Tomato sauce and mozzarella cheese layered between sheets of pasta	Cherry and Shallot Compote	Angus beef burger topped with sautéed mushroom & Swiss cheese
		Roasted Cod Provencal GF	Mediterranean Chicken GF	Kendal Crab Cakes	Fresh Catch	Roasted Chicken GF
		Cod filets baked and topped with white wine, tomatoes, garlic and olives	Seared Chicken Thighs topped with Tomatoes, Artichokes. Olives and a Pan Gravy	Served with a Cajun tartar sauce.	A Fresh Seafood Offering	Fresh herb marinated Chicken
		Spanakopita	Tofu Parmesan GF	Stuffed Portobello Mushroom GF	Tunisian Vegetable Stew	French Onion Quiche
		Phyllo Dough with Spinach and Feta Cheese	Gluten Free Panko Breaded tofu served over tomato sauce and topped with mozzarella cheese	with Eggplant, Roasted Peppers, Tomato, Basil, and Mozzarella	Cabbage, peppers, onions, chic peas & raisins cooked in Tunisian Spices.	Savory Tart Shell with Egg, Onion, and Gruyere Cheese
		Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments
		Roasted Butternut Squash	Cut Corn	Sauteed Mixed Squash	Sauteed Swiss Chard	Mixed Roasted Vegetables
		Green Peas	Beets	Carrots	Steamed Peas	Coleslaw
		Creamy Polenta	Roasted Potatoes	Wild Rice	Roasted Sweet Potatoes	French Fries
		Desserts	Desserts	Desserts	Desserts	Desserts
		Fresh Fruit	Toasted Almond Cake	Apple Pie	Crème Brulee	Chocolate Trio Mousse Cake
		NSA Chocolate Cake	Sugar Free Apple Cake	NSA Cherry Cake	NSA Jell-O	NSA Lemon Cake