Delivery Charge \$5 Call x1102 by 3PM for Dinner Delivery					<u>LUNCH</u> 4		
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	
03/24/24	03/25/24	03/26/24	03/27/24	03/28/24	03/29/24	03/30/24	
Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	
Manhattan Clam	Beef Barley (G)	Tomato and Leek (V)	Hearty Vegetable Soup	Confetti Vegetable	Potato and	Acorn Squash (V)	
Chowder (G)			(V)	Soup (V)	Cauliflower (V)		
Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	
Salmon Wellington	Crispy Fish Sandwich	Buffalo Chicken Wrap GFA	Shrimp Quesadilla	Cuban Style Pulled Pork Sandwich GFA	Kendal Pizza GFA	CBT Sandwich GFA	
	Battered Fried Fish on a Bun with Tartar Sauce	Crispy Chicken tenders tossed in hot sauce, with chopped tomatoes, shredded Lettuce, and blue cheese dressing	shrimp, sautéed onions & bell peppers & melted cheese in a tortilla.	Sliced ham, Pulled pork, Swiss chees, pickles, mustard on a fresh baked roll	Handmade Pizza's	Cheddar, Bacon and tomato on grilled white bread	
Eggs Benedict	Cobb Salad GF	Kielbasa and Cabbage GF	Sesame Chicken	Fish of the Day	Oven Roasted Chicken Wings	Chicken Parmesan	
Poached Eggs with	Grilled Chicken, tomatoes,	Kielbasa sausage and	Crispy chunks of chicken	Preperation changes	Seasoned baked chicken	Breaded chicken topped	
Canadian Bacon on a Muffin with Hollandaise	diced bacon, crumbled blue cheese, avocado , cooked	cabbage sauteed	tossed in a tangy sesame sauce		wings	with tomato sauce and mozzarella cheese	
Cheese Blintzes	Eggplant Tower GF	Spinach and	Vegetable Spring	French Onion	Penne a la Vodka	Macaroni & Cheese	
		Chickpea Curry	Rolls	Quiche			
Served with a Berry Compote	Grilled Eggplant, Provlone, Muenster Cheese and Tomato Sauce	Fresh Pinach and chickpeas ina creamy curry sauce	Asian vegetables wrapped in a thin dough and fried	Savory Tart Shell with Egg, Onion, and Gruyere Cheese	Classic creamy tomato sauce with parmesan cheese.	Pasta with a cheese sauce	
Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	
Bacon & Sausage Patties	California Vegetables	Carrots	Corn O'Brien	Green Beans	Steamed Broccoli	Garden Vegetables	
Steamed Broc/Cauli/Carrots	Steak Fries	Brown Rice Pilaf	Jasmine Rice	Kendal Chips	Garlic Bread	Sweet Potato Tots	
Pot Hash Browns			 	 	 	1	
Desserts	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts	
Chef's Choice Desserts	Pineapple	Cookies	Assorted Dessert	Assorted Dessert Bars	Brownie	Chocolate Chip Pound Cake	
NSA Bleuberry Cake	NSA Cookies	NSA Vanilla Pudding	NSA Brownies	NSA Peach Pie	NSA Lemon Cake	NSA Vanilla Pudding	

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03/24/24	03/25/24	03/26/24	03/27/24	03/28/24	03/29/24	03/30/24
	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour
	Chicken Noodle	Vegetable Gumbo (v)	Lentil Soup (V)	Sweet Potato Soup	Seafood Chowder(G)	Carrot and Ginger
		(G)		(V)		
	Special Salad	Special Salad	Special Salad	Special Salad	Special Salad	Special Salad
	Spinach Salad with	Roasted Beets and Goat	Classia Wadee	Contract	Arugula, Sweet	Pear and Goat
	Apple/Cran/Walnuts	Cheese	Classic Wedge	Caprese	Potato, and Chickpea	Cheese
	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
	Morracan Beef GF	Chicken Pot Pie	Kendal Crab Cakes	Braised Chicken	Curried Lamb	Chicken
				Thighs		Saltimbocca
	Slow cooked tenderloin with	Sauteed chicken and	served with an avocado	Chicken Thighs Braised	Tender pieces of lamb	Chicken cutlet & sage
	toasted spices, aromatic	vegetables in a creamy	tartar sauce.	with Potatoes, Tomatoes,	stewed in a curry gravy.	wrapped in prosciutto & pan
	vegetables, chickpeas and raisins	veloute topped with puff pastry		and Onions		fried, topped with a white wine sauce.
		paony				Willo Gadeo.
	Pasta Station	Fillet Of Flounder	Beef Brisket GF	Catch of the Day	Mediterranean Cod GF	All American Burger GFA
	0	Flounder fillet with a lemon	marinated & braised in its	Todays Fresh Seafood	Cod with Onions,	American cheese lettuce
		sauce.	own juices.		Tomatoes, and Olives	and tomato on a bun
	Tafu and	Stuffed Acore Seusch	Delek Democra		Durana li 8 Ohaddau	
	Tofu and	Stuffed Acorn Squash	Palak Paneer	Fall Vegetable	Broccoli & Cheddar	Grilled Portobello
	Cauliflower Rice GF			Gnocchi	Quiche	Mushroom
	Sauteed tofu, peppers	Roasted acorn squash	Creamy Spinach with Indian	Seasonal Fall Harvest	Broccoli & cheddar baked	BurgerGFA Marininated Portabello
	onions, peas, carrots,	stuffed with wild rice,	Paneer Cheese	Vegetables with Potato		Mushroom with Lettuce and
	tomatoes and cauliflower	cranberries, beyond		Pasta in a Vegetable	a pie shell.	Tomato on a bun
	rice	sausage & apples.		Veloute		
		Accompaniments				Accompaniments
	Mixed Vegetables	Roasted Brussels	Braised Fennel and	Roasted Cipollini	Steamed Corn	Onion Rings
		Sprouts	Carrots	Onions		
	Green Peas	Cauliflower	Steamed Broccoli	Asparagus	Swiss Chard	Steamed Carrots
	Barley Pilaf	Smashed Yukon Gold Potatoes	Brown Rice Pilaf	Mushroom Risotto	Basmati Rice	Roasted Potatoes
	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
	Key Lime Pie	Rocky Road Cake	Fresh Fruit	Bread Pudding	Coconut Custard	Baked Apple Pie
	NSA Apple Pie	NSA Cherry Cake	NSA Blondies	NSA Chocolate	NSA Blueberry Cake	NSA Chocolate
				Velvet Cake	in the second second	Pudding
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