SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
08/28/22	08/29/22	08/30/22	08/31/22	09/01/22	09/02/22	09/03/22
Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour
Tomato Soup (V)	Chicken Gumbo	Corn Chowder (V)	Wonton Soup (G)	Carmelized Onion and	Vegetable Orzo (V)	Potato Leek Soup
				Mushroom Soup	(G)	
Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
Bourbon Glazed	BLT Salmon Burger	Slow Roasted Pork	Gyro GFA	Chicken Philly	Kendal Pizza GFA	Sausage & Peppers
Ham GF	GFA	Tacos GFA		Cheesesteak GFA		Sandwich GFA
Cured Ham Served with a	7 grain bun, remoulade	Lettuce, Pico di Gallo ,	Seasoned Lamb Gyro Meat,	Onions, mushrooms, and	Handmade Pizza's	Italian Sausage and
Bourbon Glaze	sauce, bacon , lettuce and	Pickled onions	Grilled Pita Bread, Shedded	American chees on a club		Sauteed Peppers with
	tomato		lettuce, Tomatoes, Tzatziki sauce	roll		Mozzarella Cheese and Marinara Sauce
			Sauce			Iviai iliara Gauce
Smoked Salmon GF	Honey Mustard	Shrimp Salad	Fried Chicken	Quiche Lorraine	Battered Fish Fry	Breaded Chicken
omokea camion or	Chicken Salad GF	Sandwich GFA	Tried Officien	Quiene Lorranie	Batterearishiriy	Tenders
Served with Hard Cooked	Roasted tomatoes.	Shrimp Salad Sandwich	Crispy chicken cooked	Bacon, Swiss cheese, and	Flaky White Fish, Battered	Honey mustard sauce
Egg, Capers, and Red	asparagus, and artichokes	served on a Croissant	southern style	caramelized onions	and Deep Fried	,
Onion	over baby arugula mix					
Cheese Blintzes	Grilled Tofu	Vegetable	Zoodles Putanesca	Sweet and Sour	Eggplant Rolatini	Pasta Primavera
	Caprese GF	Emapanadas	GF	Tofu GF	_99,	
Fruit compote	Tofu topped with Mozzerella,	Vegetables and Cheese	Zucchini Noodles in an Olive	Pineapples, Peppers and	Ricotta Cheese. Marinara.	Onions, zucchini, broccoli.
	Basil, and Tomato with Balsamic	folded into a Flour Tortilla	and Caper Tomato Sauce	onions in a sweet and sour	And Mozzarella Cheese	Tomatoes, extra virgin olive
	Glaze	Shell and Fried		sauce		oil
Accompaniments	A	A		A	A	A
Accompaniments Bacon & Sausage	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments
Patties	Sauteed Zucchini	Cut Corn	Green Beans	Vegetable Medley	Broccoli	Steamed Broccoli
	Francis Fried	Dies and Deems	Manager 1 Observed	04	04	and Carrots
Roasted Sweet	French Fries	Rice and Beans	Mac and Cheese	Steak Fries	Steamed Vegetable	Tater Tots
Potato	<u> </u>		<u> </u>		Brown Rice	
Haricot Verts						
Traincot verts						
Desserts	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
Chef's Choice	Blondies	Cookies	Whoppie Pies	Assorted Dessert	Cheesecake	Marble Pound Cake
Desserts *				Bars		
NSA Lemon	NSA Cookies	NSA Blondie	NSA Brownies	NSA Peach Pie	NSA Smoothies	NSA Vanilla
Meringue Pie						Pudding
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Delivery Charge \$5	Call x1102 by 3PM	M for Dinner Delivery <u>DINNER</u>					
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	
08/28/22	08/29/22	08/30/22	08/31/22	09/01/22	09/02/22	09/03/22	
	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	
	Blackeye Pea and	Kale and Chickpea (V)	Indian Tomato and	Italian Wedding (G)	Thai Coconut Shrimp	Ginger and Carrot (V)	
	Corn		Lentil (V)				
	Special Salad	Special Salad	Special Salad	Special Salad	Special Salad	Special Salad	
	Mediterranean Quinoa	Classic Wedge	Asian Baby Kale	Kendal Spring Salad	Caprese salad	Citrus Salad	
	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	
	Carved N.Y. Strip Sirloin	Calves Liver	Grilled Hawaiian Pork	Swordfish Siciliano	BBQ Pulled Pork GF	Lamb Burger GFA	
	with Bordelaise Sauce	Liver dredeged in Flour, Sauteed and served with Onions, and Bacon	Pineapples, and Soy Ginger marinated	Lightly floured and seared swordfish topped with a Mediterranean tapenade	Slow cooked BBQ Pork	Fresh Ground Lamb Patty with Feta, Lettuce, Tomato, & Onion Served with a Taziki Sauce	
	Seafood Paella GF	Baked Cod GF	Stuffed Chicken	Beef Stroganoff GF	Rotiserrie Style Chicken GF	Shrimp Provencal GF	
	Mussels, clams, shrimp, and scallops with saffron rice	Broiled with White Wine	Breaded chicken with broccoli and cheese	Sliced beef, creamy mushroom sauce	Slow Roasted Chicken	White wine, tomatoes, garlic, emulsified butter and cream	
	Tomato Basil Flatbread	Moroccan Chickpea Tagine GF	Vegetarian Stuffed Peppers GF	Falafel Cakes	Wild Mushroom Pot Pie	Eggplant Caprese GF	
	Fresh Mozzarella, Tomato sauce, Tomatoes and Fresh Basil	Moroccan spices, chickpeas,	Quinoa, vegetables, and Tomato sauce	Yogurt and Mint Sauce	Sauteed mushrooms, leeks. And a sherry cream sauce with a puff pastry garnish	Eggplant, Tomato, Mozzerella, and Basil	
	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	
	Succotash	Sweet Green Peas	Steamed Carrots	Sauteed Swiss Chard	Roasted Vegetables	Steamed Broccoli	
	Grilled Onions	Cauliflower	Baby Bok Choy	Asparagus	Corn on the cob	Onion Rings	
	Baked Potato	Garlic Smashed Potatoes	Brown rice	Buttered egg noodles	Potato Salad	Linguine	
	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts	
	Cantaloupe	Napoleon Cake	Salted Caramel Cheesecake	Carrot Cake	Watermelon	Chocolate Peanut Butter Cake	
	NSA Apple Pie	NSA Orange Cranberry Bread	NSA Lemon Loaf	NSA Chocolate Velvet Cake	NSA Cookies	NSA Chocolate Pudding	