

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
12/25/22	12/26/22	12/27/22	12/28/22	12/29/22	12/30/22	12/31/22
Soup du Jour Butternut Squash	Soup du Jour Lentil (V)	Soup du Jour Chicken and Mushroom	Soup du Jour Minestrone (V)	Soup du Jour Cream of Broccoli	Soup du Jour Vegetable (V)	Soup du Jour Corn Chowder (G)
Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
Carved Roasted Turkey with Cranberry Sauce and Gravy	Classic Rubeen Sandwich GFA Corn Beef, Swiss Cheese, Russian dressing, Grilled Rye Bread	Roasted Turkey Panini GFA Roasted turkey breast, cheddar cheese, and cranberry mayo on a ciabatta roll	Bacon and Swiss Burger GFA Angus Beef Burger with Swiss Cheese, Baconi	Ham and Cheese Melt GFA Sliced White Bread , Cheddar Cheese	Kendal Pizza Plain, Pepperoni, Meat lover and Vegetable pizza	Steak and Cheese GFA Sliced beef, onions, and provolone cheese on a club roll
Baked Salmon Fillet with and Herb Caper Emulsion	Greek Salad with Grilled Chicken Tomatoes, Red Onions, Cucumbers, Kalamata Olives, Feta Cheese, Greek Dressing, and Chopped	Southern Style Chili Ground beef, tomatoes, peppers, onions and kidney beans	Cyprus Chicken GF Sauteed Chicken Breast Topped with Marinara Sauce and Mozzarella Cheese	Grilled Chicken BLT Salad Crumbled blue cheese, Tomatoes, Diced Bacon, Ranch Dressing, Iceberg Lettuce	Fish of the Day A seafood offering	Chicken Tenders Breaded Chicken Tenders
Vegetable Lasagna with Bechamel Sauce	Southwestern Cauliflower "Rice" Onions, peppers, spices, tomatoes, red kidney beans	Vegetable Empanadas Vegetables wrapped in a pastry crust	Pasta Primavera Tomatoes, Onions, peppers, broccoli, garlic and light vegetable velouté	Vegetarian Chili Vegetables, beans, tomatoes and spices	Tofu Stir Fry Sliced vegetables, cabbage and stir fry sauce	Cheese Ravioli Tomato Cream Sauce
Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments
Garlic Mashed Potatoes	Steamed Sweet Peas	Butternut Squash	Steamed Broccoli	Coleslaw	Green Beans	Roasted Root Vegetable Blend
Steamed Broccoli and Cauliflower	Tater Tots	Potato Chips	Steak Fries	Potato salad	Jasmine Rice	Curly Fries
Sauteed Carrots						
Desserts	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
Chocolate Yule Log	Blueberry Pound Cake	Lemon Bars	Brownies	Snicker Doodle Cookies	Raspberry Pound Cake	Pumpkin Pie
NSA Cherry Pie	NSA Chocolate Pudding	NSA Peach Pie	NSA Lemon Cake	NSA Jell-O	NSA Cookies	NSA Apple Cake

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	Soup du Jour Cream of Mushroom	Soup du Jour Chicken Mulligatawny	Soup du Jour Spinach and Artichoke (V)	Soup du Jour Acorn Squash	Soup du Jour Tomato Vegetable (V)	Soup du Jour Lobster Bisque
	Special Salad Roasted Beet & Goat Cheese	Special Salad Asian Salad	Special Salad Fall Quinoa Salad	Special Salad Baby Kale Salad	Special Salad Classic Wedge	Special Salad Baby Arugula
	Entrees Boeuf Bourguignon GF Tender Beef Tips with Mushrooms and Pearl Onions in a Red Wine Demi Glaze	Entrees Beef Bolognese GF Ground beef, aromatic vegetables, tomatoes, brown sauce and a touch of cream	Entrees Filet of Sole Francaise Sole with an Egg Batter in a Lemon Sauce	Entrees Indian Chicken Curry GF Tender Chicken Thighs Stewed with Curry and Potatoes	Entrees Traditional Meatloaf Classic preparation with a ketchup glaze	Entrees Beef Tenderloin with Sauce Bearnaise
	Chicken Cordon Bleu Breaded chicken stuffed with ham and Swiss cheese and served with a mornay sauce	Seafood Newburg GF Shrimp, and Scallop sauteed in a Sherry cream sauce	Calves Liver Lightly seared, and topped with sauteed onions and sliced bacon	Maple Glazed Pork Loin GF Roasted and finished with a maple glaze	Chicken Marengo GF Braised chicken thighs roasted peppers, onions, fresh herbs and a pan gravy	Seared Black Sea Bass with a Saffron Buerre Blanc
	Ginger Orange Grilled Tofu Grilled Tofu Steaks with a Ginger Orange Sauce	Roasted Vegetable Cassoulet GF Roasted Vegetables and White Beans in a tomato casserole	Spinach and Mushroom Quiche Spinach, Mushroom and Swiss cheese in a Flaky Pie Crust	Caprese Flatbread Fresh mozzarella, roasted tomato, and basil	Butternut Squash Ravioli Squash veloute, chopped pecans and fresh sage	Spinach Ravioli with Cremini Mushrooms and a Tomato Alfredo
	Accompaniments Sauteed Spinach & Garlic	Accompaniments French Green Beans	Accompaniments Asparagus	Accompaniments Roasted Zucchini	Accompaniments Roasted Brussels Sprouts	Accompaniments Hericot Verts
	Roasted Butternut Squash	Steamed Vegetable Medley	Vegetable Succotash	Parsnip and Carrot Melange	Carrots	Vegetable Medley
	Brown Rice Pilaf	Pappardelle Pasta	Roasted Red Bliss Potatoes	Basmati Rice	Parsnip Mashed Potatoes	Potato Gratin with Gruyere and Caramelized Onion
	Desserts Chocolate Strawberry Cake	Desserts Chef's Fruit Selection	Desserts Napoleon Cake	Desserts Housemade Bread Pudding	Desserts Tiramisu	Desserts Apple Strudel
	NSA Lemon Cake	NSA Blueberry Cake	NSA Cherry Pie	NSA Cheesecake	NSA Chocolate	NSA Dessert