

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
02/12/23	02/13/23	02/14/23	02/15/23	02/16/23	02/17/23	02/18/23
Soup du Jour Cream of Asparagus (V)	Soup du Jour Vegetable Gumbo (V) (G)	Soup du Jour Corn Chowder (G)	Soup du Jour Manhattan Clam Chowder	Soup du Jour Chicken Tortilla Soup	Soup du Jour Tomato Soup	Soup du Jour Vegetable (V)
Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
Shrimp Scampi GF	Chicken Salad Croissant GFA	Turkey BLT on Wheat	Grilled Ham and Gruyere	Greek Salad Pita Pockets with Grilled Chicken GFA	Kendal Pizza GFA	Tuna Melt GFA
Shrimp with Garlic, White Wine, and Butter Served with Linguini	Served with Boston Lettuce on a Toasted croissant	Turkey, Bacon, Lettuce, Tomato, and Mayonaise on Whole Wheat Bread	on Sourdough with Dijonaise	Tomatoes, cucumbers, olives. Feta cheese, Greek dressing, grilled chicken	Assorted Pizzas, Made to Order	Toasted English muffin topped with tuna salad and Swiss cheese
Assorted Omelets GF	Creamy Pesto Shrimp	BBQ Chicken GF	Asian Meatballs	Chili Dogs	Arther Ave Baked Ziti	Pork Stir fry
	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	Italian sausage, tomato sauce, ricotta cheese, mozzarella send parmesan cheese	Baby Bok choy, onions, peppers, carrots, water chestnuts
Eggplant Rollatini	Vegetable Samosa	Macaroni and Cheese	Curry Vegetable Stew GF	Beyond Sausage and Peppers GF	Roasted Corn and Black Bean Quesadilla	Battered Cauliflower
Breaded Eggplant with Ricotta Cheese and Tomato Sauce	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	With cheddar and jack cheese in an 8' tortilla	Tossed in a Bourbon Sauce
Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments
Bacon & Sausage Patties	Sauteed Zucchini	Mixed Vegetables	Steamed Broccoli	Roasted Cauliflower	Roasted Vegetables	Pacific Blend Vegetables
Steamed Broccoli and Carrots	Potato Chips	Onion Rings	White Rice	Herb Potatoes	Garlic Bread	Rice Pilaf
Linguini						
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 Cream pie	NSA Jell-O	NSA Chocolate Pudding	NSA Brownie	NSA Lemon Meringue Pie	NSA Vanilla Pudding

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Soup du Jour Butternut Squash	Soup du Jour Wild Mushroom Bisque	Soup du Jour Broccoli and Cheddar (V)	Soup du Jour Black Bean Soup (V)	Soup du Jour Chicken Vegetable	Soup du Jour French Onion Soup	Soup du Jour French Onion Soup
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	Special Salad Baby Arugula
Entrees Cypress Chicken GF Boneless chicken breast sauteed then topped with a tomato sauce and topped with mozzarella cheese	Entrees Herb Marinated Filet Mignon Beef Tenderloin with a Truffle Demi Glace	Entrees Roasted Turkey GF Slow roasted and served with a pan gravy	Entrees Cider Braised Pork Shoulder GF Slow cooked pork, aromatic vegetables and a brown sauce	Entrees Fresh Catch A Fresh Seafood Offering	Entrees Corned Beef GF Slowly Braised Corned Beef Served with Green Cabbage	Entrees Corned Beef GF Slowly Braised Corned Beef Served with Green Cabbage
Asian Glazed Pork Loin Roasted pork loin with a teriyaki glaze	Crab Stuffed Jumbo Shrimp with a Sherry Wine Emulsion	Coriander Roasted Tilapia GF Cilantro and garlic seasoned fish with a Thai Fumet	Broccoli Stuffed Chicken Breaded chicken stuffed with broccoli and cheese	Beef Stroganoff Tender Beef Stew with Sour Cream, served with Egg Noodles	Seared Chicken Breast GF Herb marinated and seared then topped with a sundried tomato mushroom demi glace	Seared Chicken Breast GF Herb marinated and seared then topped with a sundried tomato mushroom demi glace
Roasted Vegetable and Goat Cheese Tart Fall Harvest Vegetables and Goat Cheese in a Puff Pastry Crust	Roasted Tomato and Eggplant Flatbread Goat's Cheese and Shredeed Mozzarella	Butternut Squash Lasagna Roasted butternut squash, ricotta cheese, and spinach layered on pasta sheets	Paneer Tikka Masala (GF) Paneer cheese marinated and cooked in a tomato gravy with Indian spices	Mediterranean Couscous Saffron, dried apricots, and toasted almonds	Blue Cheese and Roasted Grape Flatbread Blue cheese, roasted grapes, red onions, extra virgin olive oil and pomegranate molasses	Blue Cheese and Roasted Grape Flatbread Blue cheese, roasted grapes, red onions, extra virgin olive oil and pomegranate molasses
Accompaniments Asparagus	Accompaniments Hericot Verts	Accompaniments Sweet Peas	Accompaniments Roasted Onions	Accompaniments Roasted Acorn Squash	Accompaniments Carrots	Accompaniments Carrots
Sauteed Mushrooms	Red and Gold Beets	Roasted Root Vegetables	Brussels Sprouts	Green Beans	Cabbage	Cabbage
Jasmine Rice	Roasted Potatoes	Mashed Potatoes	Basmati Rice	Roasted Sweet Potatoes	Boiled Potatoes	Boiled Potatoes
Desserts Toasted Almond Cake	Desserts Flourless Chocolate Cake	Desserts Chocolate Cake	Desserts Tiramisu	Desserts Crème Brulee	Desserts Tuxedo Cake	Desserts Tuxedo Cake
NSA Lemon Cake		NSA Cherry Cake	NSA Chocolate Cake	NSA Chocolate Cream Pie	NSA Cheesecake	NSA Cheesecake