

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
05/14/23	05/15/23	05/16/23	05/17/23	05/18/23	05/19/23	05/20/23
Soup du Jour Carrot Ginger (V)	Soup du Jour Tomato Basil Soup (V)	Soup du Jour Spring Vegetable (V)	Soup du Jour Lentil Soup (V)	Soup du Jour Beef Barley	Soup du Jour Minestrone (V) (G)	Soup du Jour Chicken Noodle (G)
Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
Mustard Glazed Salmon GF	Bash Burger GFA	Ham and Smoked Gouda Sandwich GFA	Roast Beef Wrap GFA	Chorizo and Chicken Quesadilla	Kendal Pizza GFA	Grilled C.B.T Sandwich GFA
Honey Mustard Glazed with a Tomato Caper Relish	Beef Burger Topped with American Cheese, Bacon Jam, Pickles and Mayonnaise Sauce	Herb Aioli on Grilled Sour Dough Bread	Roast beef, lettuce, tomato and horseradish sauce	Flour Tortilla, Pepper, Onions Mexican Cheese, and sour cream	Handmade Pizza's	Cheddar, Bacon and Tomato on White Bread
Carved Tenderloin of Beef GF	Cajun Shrimp Pasta	Chicken Cobb Salad GF	Grilled Chicken Sausage	Baked Tilapia GF	Buffalo Chicken Wings	Chicken Fingers
Tenderloin of Beef with a Port Wine Demi Glace	Parmesan Cream Sauce, Onions, Peppers, Celery, Tomatoes, and Spinach	Grilled Chicken, Crumbled Bleu Cheese, Hard Boiled Eggs, Tomatoes, Crumbled Bacon, & Avocado over	Roasted apples and fennel served on a light chicken veloute	Baked Tilapia Filet	Chicken wings tossed in Hot sauce served with a side of blue cheese dressing	With Honey Mustard and BBQ Sauce
Truffle Macaroni and Cheese	Three Bean Chili GF	French Onion Quiche	Kendal Pasta	Tempeh Stir Fry	Stuffed Portabella Mushrooms GF	Cheese Ravioli
Cremini, Shitake, and Oyster Mushrooms with a Truffle Cheese Sauce	served with tortilla chips	Caramelized Onions and Gruyere cheese, and Egg custard baked in a Tart Shell	Sundried tomatoes, pesto, pinenes, EVOO, and shaved parmesan cheese	Tempeh with Stir Fry Vegetables	Spinach, Tomatoes and Provolone Cheese with a Tomato Coulis	Tomato Cream Sauce
Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments
Bacon & Sausage Patties	Green Beans	Steamed Broccoli	Cole Slaw	Steamed Corn	Pacific Blend Vegetables	Steamed Carrots
Steamed Asparagus	Crispy Potato Wedge	Sweet Potato Chips	Barley Pilaf	Yellow Rice	Oven Roasted Potatoes	French Fries
Lyonaise Potatoes						
Desserts	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
French Toast Bread Pudding	Carrot Cake	Lemon Pound Cake	Snickerdoodle Cookies	Fresh Pineapple	Crumb Cake	Chocolate Chip Brownies
NSA Blondie	NSA Chocolate Cream Pie	NSA Strawberry Shortcake	NSA Cinnamon Swirl	NSA Jello	NSA Cookies	NSA Blondie

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Soup du Jour Chicken, Sausage and White Bean	Soup du Jour Pasta Fagiola (V) (G)	Soup du Jour Mushroom & Truffle Bisque	Soup du Jour Mexican Chicken Tortilla	Soup du Jour Connecticut Clam Chowder	Soup du Jour Italian Wedding	Soup du Jour Italian Wedding
Special Salad Mediterranean Quinoa	Special Salad Kendal Spring	Special Salad Superfood Kale	Special Salad Baby Arugula	Special Salad Caprese	Special Salad Classic Wedge	Special Salad Classic Wedge
Entrees Chicken Marsala Chicken Breast and Mushrooms, with a Marsala Wine Sauce	Entrees Spring Lamb Ragout GF Slow Cooked Lamb with Tomato, served with Pappardelle Pasta	Entrees Fresh Catch GF A fresh Seafood Offering	Entrees Warm Steak Salad GFA Grilled Steak Served over a Bed of Greens with Tomato, Crispy Onions, and Bleu Cheese	Entrees BBQ Pork Ribs Slow Cooked Ribs with a Traditional BBQ Sauce	Entrees Bourbon Chicken GF Chicken thighs cooked till tender and tossed in a bourbon sauce	Entrees Bourbon Chicken GF Chicken thighs cooked till tender and tossed in a bourbon sauce
New England Baked Cod GF Light Shellfish Velouté, Aromatic Vegetables, Chopped Bacon	Sesame Chicken Lightly battered chicken, tossed in a sesame garlic sauce	Roasted Pork Loin GF Spice Rubbed Tender Pork, Black Bean and Mango Salsa	Coconut Shrimp Coconut Breaded Shrimp with a Tangy Sauce	Lemon and Herb Roasted Turkey Fresh Herb and lemon marinated turkey with a light pan sauce	Beef Fajitas GFA Strips of Beef, onions, peppers, tomato salsa. Sour cream and flour tortillas	Beef Fajitas GFA Strips of Beef, onions, peppers, tomato salsa. Sour cream and flour tortillas
Grilled Peach Flatbread Grilled peaches, sauteed shallots, goat's cheese, shredded mozzarella, balsamic reduction and baby arugula	Vegetable Pancakes GFA Served with Dill Yogurt	Pesto Pasta and Beyond Beyond Sausage, Sundried Tomatoes, Pine Nuts, Pesto, Shaved Parmesan Cheese	Vegetable Moussaka Eggplant, Potatoes, Lentils, Tomatoes Bechamel Sauce	Asparagus, Onion & Goat Cheese Tart Vegetables and goat's cheese cooked in a savory pastry shell	Butter Bean and Roasted Tomato Ragout GF Butter beans, roasted tomatoes, and aromatic vegetables	Butter Bean and Roasted Tomato Ragout GF Butter beans, roasted tomatoes, and aromatic vegetables
Accompaniments Rainbow Swiss Chard	Accompaniments Stir Fry Vegetables	Accompaniments Garlic Infused Zucchini	Accompaniments Sauteed Spinach	Accompaniments Braised Green Cabbage	Accompaniments Steamed Broccoli	Accompaniments Steamed Broccoli
Baby Carrots	Steamed Cauliflower	Roasted Cherry Tomatoes	Roasted Vegetables	Golden Beets	Corn	Corn
Roasted Potatoes	Jasmine Rice	Saffron Risotto	Quinoa and Brown Rice Pilaf	Yukon Gold Mashed Potatoes	Crispy Potato Wedge	Crispy Potato Wedge
Desserts Tiramisu	Desserts Key Lime Pie	Desserts Fresh Fruit	Desserts Chocolate Cake	Desserts Housemade Peach Crisp	Desserts Apple Pie	Desserts Apple Pie
NSA Cherry Pie	NSA Jell-O	NSA Chocolate Pudding	NSA Chocolate Cream Pie	NSA Lemon Cake	NSA Blueberry Cake	NSA Blueberry Cake