

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
02/11/24	02/12/24	02/13/24	02/14/24	02/15/24	02/16/24	02/17/24
Soup du Jour Butternut Squash Bisque	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
Oven Roasted Turkey GF	Classic Rubeen Sandwich GFA	Roasted Turkey Panini GFA	Bourbon Pepperjack Burger	Ham and Cheese Melt GFA	Kendal Pizza	Philly Steak and Cheese GFA
House made Whole Turkeys	Corn Beef, Swiss Cheese, Russian dressing, Grilled Rye Bread	Roasted turkey breast, cheddar cheese, and cranberry mayo on a ciabatta roll	Sweet brown bourbon, onions, pepperjack cheese on a potato bun.	Sliced White Bread , Cheddar Cheese	with choice of toppings	Sliced beef, onions, and provolone cheese on a club roll
Smoked Salmon	Greek Salad with Grilled Chicken	Southern Style Chili	Cyprus Chicken GF	Grilled Chicken BLT Salad	Fish of the Day	Chicken Tenders
with Egg, Onion, and Capers	Tomatoes, Red Onions, Cucumbers, Kalamata Olives, Feta Cheese, Greek Dressing, and Chopped	Ground beef, tomatoes, peppers, onions and kidney beans	Sauteed Chicken Breast Topped with Marinara Sauce and Mozzarella Cheese	Crumbled blue cheese, Tomatoes, Diced Bacon, Ranch Dressing, Iceberg Lettuce	A seafood offering	Breaded Chicken Tenders
Eggplant Rollatini	Southwestern Cauliflower "Rice"	Vegetable Empanadas	Pasta Primavera	Vegetarian Chili	Tofu Stir Fry	Cheese Ravioli
Tomato Sauce and Shredded mozzarella cheese	Onions, peppers, spices, tomatoes, red kidney beans	Vegetables wrapped in a pastry crust	Tomatoes, Onions, peppers, broccoli, garlic and light vegetable velouté	Vegetables, beans, tomatoes and spices	Sliced vegetables, cabbage and stir fry sauce	Tomato Cream Sauce
Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments
Bacon & Sausage Patties	Steamed Sweet Peas	Cut corn	Steamed Broccoli	Coleslaw	Green Beans	Roasted Root Vegetable Blend
Steamed Broc/Carrot/Cauli	Tater Tots	Potato Chips	Steak Fries	Potato wedges	Jasmine Rice	Curly Fries
Sweet Mashed Potatoes						
Desserts	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
Assorted Desserts	Assorted Cheese Cake	Lemon Bars	Assorted dessert	Oatmeal raisin cookies	Cranberry Crumble Cake	Pumpkin Pie
NSA Apple 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 Shrimp Bisque (G)	Soup du Jour Spinach and Artichoke (V)	Soup du Jour New England Clam Chowder (G)	Soup du Jour Chicken Vegetable Soup (G)
	Special Salad	Special Salad	Special Salad	Special Salad	Special Salad	Special Salad
	Spinach Salad with Apple/Cran/Walnuts	Roasted Beets and Goat Cheese	Classic Wedge	Caprese	Arugula, Sweet Potato, and Chickpea	Pear and Goat Cheese
	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
	Boeuf Bourguignon GF	Beef Bolognese GF	Carved Filet Mignon	Tuscan Shrimp	Chicken Tikka Masala	Traditional Meatloaf
	Tender Beef Tips with Mushrooms and Pearl Onions in a Red Wine Demi Glaze	Ground beef, aromatic vegetables, tomatoes, brown sauce and a touch of cream	Carved Tenderloin of Beef with Bearnaise Sauce	Shrimp Sauteed with in White Wine with Garlic and Tomatoes	Tender chicken marinated with yogurt & Indian species, cooked in a rich tomato cream sauce	Classic preparation with a ketchup glaze
	Chicken Cordon Bleu	Jambalaya	Fresh Swordfish	Calves Liver	Filet of Sole Francaise	Maple Glazed Pork Loin GF
	Breaded chicken stuffed with ham and Swiss cheese and served with a mornay sauce	A classic Cajun dish featuring an intoxicating combination of andouille sausage, chicken & shrimp all simmered in a delicious	with Roasted Tomato Coulis	Lightly seared, and topped with sauteed onions and sliced bacon	Lightly floured, and battered with an egg mixture	Roasted and finished with a maple glaze
	Ginger Orange Grilled Tofu	Roasted Vegetable Cassoulet GF	Mediterranean Tart	Mushroom and Onion Quiche	Butternut Squash Ravioli	Caprese Flatbread
	Grilled Tofu Steaks with a Ginger Orange Sauce	Roasted Vegetables and White Beans in a tomato casserole	Egg, Cream, Olives Onions, Tomatoes, and Feta Cheese with a Savory Tart Crust	Onion & Mushroom and Swiss cheese in a Flaky Pie Crust	Squash velouté, chopped pecans and fresh sage	Fresh mozzarella, roasted tomato, and basil
	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments
	Sauteed Spinach & Garlic	Fried Plantains	Haricot Verts	Spinach	Roasted Zucchini	Roasted Brussels Sprouts
	Vegetable Succotash	Steamed Vegetable Medley	Rainbow Carrots	Roasted Cauliflower	Carrots	Roasted Butternut Squash
	Brown Rice Pilaf	Spaghetti Pasta	Twice Baked Potatoes	Couscous Pilaf	Basmati Rice	Parsnip Mashed Potatoes
	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
	German Chocolate Cake	Chef's Fruit Selection	Valentine's Day Cupcakes	Carrot Cake	Apple Crisp	Pecan Pie
	NSA Lemon Cake	NSA Blueberry Cake	Assorted NSA Desserts	NSA Cheesecake	NSA Cherry Pie	NSA Chocolate Pudding