

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
04/14/24	04/15/24	04/16/24	04/17/24	04/18/24	04/19/24	04/20/24
Soup du Jour Roasted Corn Chowder	Soup du Jour Black Bean (V)	Soup du Jour Manhattan Clam Chowder (G)	Soup du Jour Chicken Tortilla Soup	Soup du Jour Vegetable (V)	Soup du Jour Split Pea	Soup du Jour Cream Of Spinach (V)
Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
Prime Rib of Beef	Blackened Chicken Quesadilla GFA	Roast Beef Wrap GFA	Turkey Burger GFA	BBQ Pulled Pork On Roll	Kendal Pizza GFA	Hot Dogs GFA
Served with au jus	Cajun Seasoned Chicken Breast, Peppers, Onions, & Cheddar Cheese Grilled in a Tortilla	Roast Beef with Lettuce, Tomato, Onions, & Cheddar Cheese with a Horseradish Cream Sauce	Honey mustard sauce, lettuce and tomato on a pretzel bun	Pork shoulder slow cooked till tender in BBQ sauce served on a fresh roll	Handmade Pizza's	With Sauerkraut Available
Eggs Benedict	Stuffed Fillet Of Sole	Chicken Alfredo Pasta	Shrimp Louis Salad GF	The South Meets Asia Salad GF	Chicken Marsala	Flounder Oreganata
Poached egg with Canadian bacon on English muffin topped with hollandaise sauce	sole with spinach, roasted peppers, onions, cheese, crumbs & oven baked.	Grilled Chicken , alfredo sauce and penne pasta	Shrimp salad in a creamy dressing garnished with cooked eggs served over mixed greens	Grilled Chicken, Black Bean + Corn Salsa, Tomatoes. Chopped romaine lettuce and cucumber dressing	Chicken breast pan seared & topped with a mushroom marsala sauce.	Fillet of Flounder topped with seasoned bread crumbs
Pasta Primavera	Southwest Vegetable Chili GF	Tomato, Spinach & Swiss Cheese Quiche.	Manicotti	Vegetable Pot Stickers	Grilled Tofu Pesto GF	Pierogies
Sliced peppers, onions, zucchini, tomatoes and spinach tossed in a light tomato velouté	Stewed Vegetables, Herbs, Spices, topped with Sour Cream, Red Onions, and Cheddar Cheese	Savory egg batter in a pie shell bake with tomatoes, spinach & Swiss cheese.	Pasta filled with Ricotta cheese & served with tomato sauce	Asian Dumplings Filled with Vegetables and Served with a Sweet Soy Sauce	Toasted Pinenuts, Sundried Tomatoes, and Balsamic Glaze	Pasta Pillows Filled with Potato, served with Onions
Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments
Roasted Vegetables	Broccoli & Red Peppers	Steamed Vegetable Medley	Steamed Green Beans	Green Beans	Sweet Peas and Carrots	Corn O'Brien
Potatoes au Gratin	Onion Rings	Crinkle Cut Fries	Roasted Potato Wedges	Barley Pilaf	Herb Orzo	Curly Fries
Bacon and Sausage						
Desserts	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
Assorted Desserts	Blueberry Pound Cake	Cheesecake	Chocolate Chip Brownie	Lemon Bars	Sour Cream Coffee Cake	Tapioca Pudding
NSA Cheesecake	NSA Chocolate Pudding	NSA Cookies	NSA Cherry Cake	NSA Apple Pie	NSA Strawberry Cake	NSA Cookies

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	Soup du Jour Hearty Winter vegetable Soup (V)	Soup du Jour Lentil (V)	Soup du Jour Tortellini, Sausage and Kale	Soup du Jour Cauliflower and Potato Soup (V)	Soup du Jour Carrot and Parsnip (V)	Soup du Jour New England Clam Chowder
	Special Salad Spinach Salad with Apple/Cran/Walnuts	Special Salad Roasted Beets and Goat Cheese	Special Salad Classic Wedge	Special Salad Caprese	Special Salad Arugula, Sweet Potato, and Chickpea	Special Salad Pear and Goat Cheese
	Entrees Orange Chicken	Entrees Stuffed Pork Lion	Entrees Beef Brisket GF	Entrees Traditional Lasagna	Entrees Confit of Duck Leg GF	Entrees Mushroom & Swiss Burger GFA
	Tender piece of chicken, battered fried & tossed in a sweet orange flavored sauce	Pork Lion stuffed with apple stuffing & served with a light herb au jus	Slow cooked beef brisket with a rich brown sauce	Ground beef, ricotta cheese, Tomato sauce and mozzarella cheese layered between sheets of pasta	Cherry and Shallot Compote	Angus beef burger topped with sautéed mushroom & Swiss cheese
	Cajun Shrimp Pasta	Fresh Catch	Mediterranean Chicken GF	Kendal Crab Cakes	Roasted Cod Provencal GF	Roasted Chicken GF
	Peppers, onions, spinach, garlic cream sauce with a farfalle pasta	A fresh Seafood Offering	Seared Chicken Thighs topped with Tomatoes, Artichokes. Olives and a Pan Gravy	Served with a Cajun tartar sauce.	Cod filets baked and topped with white wine, tomatoes, garlic and olives	Fresh herb marinated Chicken
	Vegetable Korma GF	Spanakopita	Tofu Parmesan GF	Stuffed Portobello Mushroom GF	Tunisian Vegetable Stew	French Onion Quiche
	Mixed Vegetables in an Indian Curry Sauce	Phyllo Dough with Spinach and Feta Cheese	Gluten Free Panko Breaded tofu served over tomato sauce and topped with mozzarella cheese	with Eggplant, Roasted Peppers, Tomato, Basil, and Mozzarella	Cabbage, peppers, onions, chic peas & raisins cooked in Tunisian Spices.	Savory Tart Shell with Egg, Onion, and Gruyere Cheese
	Accompaniments Baby Bok Choy	Accompaniments Roasted Butternut Squash	Accompaniments Cut Corn	Accompaniments Sauteed Mixed Squash	Accompaniments Sauteed Swiss Chard	Accompaniments Mixed Roasted Vegetables
	Steamed Carrots	Green Peas	Beets	Steamed Broccoli	Steamed Peas	Coleslaw
	Basmati Rice	Creamy Polenta	Roasted Potatoes	Wild Rice	Roasted Sweet Potatoes	French Fries
	Desserts Rocky Road Chocolate Cake	Desserts Fresh Fruit	Desserts Toasted Almond Cake	Desserts Apple Pie	Desserts Crème Brulee	Desserts Chocolate Trio Mousse Cake
	NSA Cherry Pie	Sugar Free Apple Cake	NSA Chocolate Cake	NSA Jell-O	NSA Cherry Cake	NSA Lemon Cake