| IDAY | MONDAY | TUESDAY | WEDNESDAY | DINNER THURSDAY | FRIDAY | SATURDAY |
|--|--|--|-----------------------------|---|---|----------------------------------|
| 20/20 | 12/21/20 | 12/22/20 | 12/23/20 | 12/24/20 | 12/25/20 | 12/26/20 |
| .0 | Special Salad | Special Salad | Special Salad | Special Salad | 12/23/20 | Special Salad |
| | Cous Cous, Squash, | Arugula, Kale, Apple, | Mixed Greens, Acorn, | Mixed Greens, Pear, | | Special Salad |
| | Spinach, Cran | Aruguia, Kale, Apple, Proscutto | Squash, Broccoli Slaw | Walnut, Goat Cheese | | Crudite w Hummus |
| | Soup du Jour | Soup du Jour | Soup du Jour | Soup du Jour | | Soup du Jour |
| | Cream of Carrot (V) | tarbucurte stan forder blever tarbusisten in jonen einen acherbististen offindet ar childratheast à versionle amérik Bibe | Sausage, Kale & White | Harvest Pumpkin (V) | | French Onion Sou |
| | orean or canot (v) | Soup (V) | Bean Soup | Harvest Fullipkin (V) | and the second | French Onion Soc |
| | Entrees | Entrees | Entrees | Entrees | | Entrees |
| | Beef Bourguignon | Grilled Pork Chop | Meat Lasagna | Bouillabaise | | Whiskey Glaze |
| | guighten | ermeur ern ernep | mout Luougnu | Boumabaloo | Wite start a start | Meatloaf |
| | Tender Pieces of Beef | Roasted Pork Tenderloin | Layers of Pasta Topped with | Traditional Provencal Fish | | A Mixture of Ground B |
| | Stewed Together in a Rich | Topped with a Barbeque | Bolognese Meat Sauce, | Stew in a Rich Saffron | | with Herbs & Spice |
| | Red Wine Demi with | Beurre Blanc | Ricotta, & Fresh Mozzarella | Tomato Broth with Garlic, | | Cooked Till Golden Br |
| | Onions, Carrots, Herbs, | | Baked Till Golden Brown | Fennel, Thyme, & Parsley | | Topped with a Whisk |
| | Spices & Mushrooms | | | Served with Italian Bread | | Glaze BBQ Sauce |
| | Roasted Cod | Chicken Fricassee | Sole Meuniere | Rack of Lamb | | Whole Roaste |
| | | u ju dele | | | | Italian Herb Chic |
| | Oven Roasted Cod Topped | Roasted Chicken with | Pan-seared Sole Topped | Herb Marinated Rack of | | Marinated Whole Chic |
| の語言の | with a White Wine, Garlic, | Vegetables & Finished with | with a Brown Butter Sauce | Lamb Grilled & Served with | | with Garlic, Italian Par |
| | Tomato & Basil Sauce | a Chicken Veloute | | Mint Jelly & Mint Demi | | & Red Pepper Flak |
| | | | | | | Cooked Till Golden B |
| | Tofu & Broccoli | Roasted Chile | Ratatouille Galette | Heirloom Tomato & | | Pasta with Wil |
| | Farro Stir Fry | Rellenos | | Swiss Quiche | | Mushroom & |
| | | | | | | Spinach Sauc |
| | Golden Tofu & Crisp | Stuffed Poblano Pepper | Thinly Sliced Vegetables | A Savory Egg Battered on | | Agnolotti Pasta Filled |
| | Broccoli Stir Fry Together | with Black Beans, | Tucked in a Crispy Puff | Top of Layers of Heirloom | | Ricotta & Mozzarel |
| | with Farro & Oriental Sauce | | Pastry and Drizzled with a | Tomatoes & Swiss Cheese | | Tossed with Wild |
| | | Fresco & Topped with Salsa Ranchero Sauce | Balsamic Reduction | in a Pie Shell Baked Till Golden Brown | | Mushrooms & Spina Cream Sauce |
| | | Salsa Nanchero Sauce | | | | |
| | Accompaniments | Accompaniments | | Accompaniments | | Accompaniment |
| | Sauteed Spinach | Roasted Brussel | Roasted Squash | Sauteed Haricot | | Cherry Blistere |
| 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1 | | Sprouts | | Verts | | Tomatoes |
| | Roasted Cauliflower | Glazed Beets | Steamed Broccoli | Steamed Baby | | Steamed Gree |
| | | | | Carrots | | Peas |
| | Egg Noodles | Roasted Sweet | Barley Pilaf | Wild Rice Pilaf | | Mashed Potato |
| | | Potatoes | | | | |
| | Desserts | Desserts | Desserts | Desserts | | Desserts |
| | Pineapple | Apple Slices | Pears | Mango Salad | | Orange Segme |
| | Red Velvet Cake | Tuxedo Chocolate Cake | NY Style Cheesecake | | | Chocolate Raspberry Ta |
| | NSA Blueberry Pie | NSA Cherry Pie | NSA Brownie | NSA Chocolate | | NSA Cheeseca |
| | Ne di Salegia di La Carta di | and the second sec | | | THE PROPERTY OF A REPORT OF | N CONDA |

<u>LUNCH</u>

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|----------------------------|---|-------------------------------|---|---|-----------------------------|----------------------------|
| SUNDAY | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY | SATURDAY |
| 12/20/20 | 12/21/20 | 12/22/20 | 12/23/20 | 12/24/20 | 12/25/20 | 12/26/20 |
| | | | | | Special Salad | |
| | | | | | Mixed Greens, Beets, | |
| | | | | | Apples, Almonds | |
| Soup du Jour | Soup du Jour | Soup du Jour | Soup du Jour | Soup du Jour | Soup du Jour | Soup du Jour |
| Broccoli Cheddar | Pasta Fagiola | Black Bean Soup | Vegetable Barley Soup | Mexican Tortilla | New England Clam Chowder | Potato & Leek Soup |
| Entrees | Entrees | Entrees | Entrees | Entrees | Entrees | Entrees |
| Cedar Plank Salmon | Southern Smokehouse Burger | Meatball Parmesan | Cubano | Maple Turkey BLT Club | Prime Rib | Black Bean Burger |
| Topped with a Tomato | A Juicy Burger Grilled To | A Mixture of Ground Beef | Tender Roast Pork, Cured | Thinly Sliced Maple Turkey | Herb Marinated Slowly | Served with Lettuce, |
| Caper Relish | Perfection Topped with | with Italian Herbs Braised in | | Accompanied with Crispy | Cooked Beef Ribeye | Tomato, Pepperjack |
| | Choice of Cheese, Fried | Marinara Sauce Served on | & Dijonnaise on Club Roll | Bacon, Lettuce, & Tomato | Served with a Choice of a | Cheese & Avocado Aioli on |
| | | a Hoagie Roll Finished with | | on Sourdough Pressed on a | Bordelaise Sauce or a | a Potato Bun |
| | BBQ Sauce | Mozzarella Cheese | Golden Perfection | Panini Till Golden Brown | Horseradish Cream Sauce | |
| Omelet Station | Grilled Chicken, | Fish & Chips | Mexican Chicken | Al Pastor Tacos | Arctic Char | Fried Chicken |
| | Apple & Grape Salad | | Rice Bowl | | | |
| | Marinated Chicken Grilled & | Beer Battered Cod Served | Mojito Lime Chicken | Tender Pork in a Sweet & | Pan-seared Arctic Char | Oven Baked Chicken |
| | Tossed with Julienne Apples, Grapes, | with French Fries | Accompanied with Black Beans, Corn, Avocado, | Savory Marinade Slowly Braised Till Fork Tender on | Served with a Blood | Baked Till Golden Brown |
| | Cucumbers & Mixed | 2 / 2 f + | Shredded Cheese & | Soft Tortillas Topped with | Orange Beurre Blanc | |
| | Together with Champagne | and the second second | Finished with Salsa on a Bed | Diced Pineapple, Pickled | 1 | |
| Cheese Blintzes | Cheese Ravioli | Broccoli & Cheddar | Potato & Cheddar | Tomato, Basil & | Pumpkin Ravioli | Ramen Stir Fry |
| | | Quiche | Perogies | Portabello Caprese | r ampinin Karlon | rumon our ry |
| Topped with a Berry Sauce | Topped with Marinara Sauce | A Savory Egg Battered | Topped with Caramelized | Tomato, Portabello, Basil & | Tossed Together with an | Ramen Noodles Tossed |
| | | Mixed Together with | Onions | Mozzarella Stack Cook To | Apple Sage Brown Butter | Together with Vegetables & |
| | | Chopped Broccoli & | | Perfection Finished with | | Oriental Sauce |
| | | Cheddar Cheese Served | | Balsamic Glaze | | |
| Accompaniments | Accompaniments | Accompaniments | Accompaniments | Accompaniments | Accompaniments | Accompaniments |
| Bacon & Sausage Patties | Roasted Zucchini | Chef's Blend Vegetables | Green Beans | Street Corn | Green Bean Casserole | Steamed Spinach |
| Seasonal Vegetables | Sweet Potato Fries | French Fries | Potato Chips | Rice & Beans | Roasted Root Vegetables | Potato Wedges |
| Brown Rice Pilaf | | | | · · · | Scalloped Potatoes | |
| | | | | | | |
| Desserts | Desserts | Desserts | Desserts | Desserts | Desserts | Desserts |
| Peaches | Fruit Salad | Grapes | Mandarin Oranges | Applesauce | Fruit Cup | Fruit Cup |
| Chef's Choice Desserts | Lemon Blueberry Pound Cake | Cookie Du Jour | Cupcake Du Jour | Gingersnap Cookies | Christmas Yule Log | Cream Puffs |
| NSA Vanilla Pudding | NSA Blondies | NSA Chocolate Cake | NSA Chocolate Pudding | NSA Jell-O | NSA Apple Pie | NSA Red Velvet Cake |

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