

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
06/13/21	06/14/21	06/15/21	06/16/21	06/17/21	06/18/21	06/19/21
Special Salad						
Spinach, Quinoa, Berries, Honey Balsamic	Kale, Goat Cheese, Walnut, Cran, Rasp Vin	Wedge, Blue Cheese, Bacon, Creamy Parm	Corn & Black Bean, Lime Cilantro Vin	Asian Salad, Sesame Vinaigrette	Caprese Salad	
Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour
Black Bean Soup (V)	New England Clam Chowder	Gaspacho Soup (Chilled)	Split Pea Soup (V)	Carrot Ginger Soup	Minestrone (V)	
Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	
Sweet Thai Chili Shrimp GFA	Braised Beef Short Ribs GFA	Sole Meuniere GFA	Grilled Chicken Salad with Fresh Berries GF	Orange Anise Glazed Duck GF	Veal Parmesean	
Marinated Shrimp Sauteed with Bell Peppers, Pinapple, & Sweet Chili Sauce	Slow Braised Beef in a Red Wine Demi	Sole Filets Dredged in Flour, Sauteed, and served with a Lemon Butter Sauce	Grilled Chicken, Strawberries, Raspberries, Blueberries, and Purple Onion served over a bed of Field Greens, with a Champagen Vinaigrette	Marinated Duck with an Orange Glaze	Breaded Veal Cutlet with Marinara Sauce and Mozzarella Cheese	
Grilled Chicken Thighs GF	Linguini with Clam Sauce GFA	Pork Prime Rib GF	Terriyki Beef Kebob	Flounder Florentine	Cornell BBQ Chicken GF	
with a Tequila Lime Glaze	Fresh Clams Sauteed with White Wine, Olive Oil, and Garlic Served with Linguini Pasta		Tender Marinated Beef, Mushrooms, Peppers, and Onions Grilled	Flounder Stuffed with Spinach in a Cream Sauce	Bone In Chicken Grilled with a White Vinegar Marniade	
Vegetable Korma GF	Carmelized Onion and Swiss Tart	Greek Spinach Pie	Stuffed Portabello Mushroom GF	Eggplant Parmesean	Stuffed Rigatoni	
Mixed Vegetables in an Indian Curry Sauce	Savory Tart Shell with Egg, Onion, and Swiss Cheese	Spinach, Feta Cheese, & Onions in a Flaky Phyllo Dough	with Eggplant, Roasted Peppers, Tomato, Basil, and Mozzarella	Breaded Eggplant Cutlets Layered with Mozzarella and Marinara	Pasta Stuffed With Ricotta Cheese and Served with a Vodka Sauce	
Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	
Roasted Cauliflower Polonaise	Honey Glazed Carrots	Asparagus	Sauteed Mixed Squash	Mixed Grilled Vegetables	Sauteed Swiss Chard	
Sauteed Spinach & Onions	Green Beans	Beets	Steamed Green Beans	Corn On the Cob	Steamed Peas	
Basmati Rice	Red Skin Mashed Potatoes	Roasted Sweet Potatoes	Barley Pilaf	Roasted Potatoes	Jasmine Rice	
Desserts	Desserts	Desserts	Desserts	Desserts	Desserts	
Tuxedo Cake	Lemon Raspberry Cake	Chocolate Lava Cake	Assorted Cheesecakes	Black Forest Cake	Tiramisu	
NSA Vanilla Cake	NSA Apple Pie	NSA Cherry Pie	NSA Peach Pie	NSA Red Velvet Cake	NSA Lemon Meringue	

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Soup du Jour Roasted Corn Chowder	Soup du Jour Tortellini & Spinach (V)	Soup du Jour Chicken Tortilla Soup	Soup du Jour Italian Wedding Soup	Soup du Jour Garden Vegetable (V)	Soup du Jour Beer & Cheese Soup	Soup du Jour Pasta Fagiola
Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
Carved New York Strip Loin GF	Blackened Chicken Fajita Quesadilla GFA	Southern Smokehouse Burger GFA	Pulled Pork Sliders GFA	Roast Beef Wrap GFA	Kendal Pizza GFA	California Grilled Cheese GFA
Served with a Peppercorn Demi Glace	Cajun Seasoned Chicken Breast, Peppers, Onions, & Cheddar Cheese Grilled in a Tortilla	Angus Beef Burger with American Cheese, Crispy Bacon, Lettuce, Tomato, Fried Onions, and served with a Creamy BBQ Sauce	Small BBQ Pulled Pork Sandwiches with Cole Slaw	Roast Beef with Lettuce, Tomato, Onions, & Cheddar Cheese with a Horseradish Cream Sauce	Handmade Pizza's	Pepper Jack Cheese & Avocado Spread on Grilled Sourdough
Eggs Benedict GFA	California Style Tuna Salad GF	Asian Chicken Salad GFA	Fried Chicken	Chili Hot Dogs	BBQ Roasted Chicken	Tortilla Crusted Tilapia
Poached Eggs and Canadian Bacon, Served On and English Muffin and Topped with Hollandaise	A mixture of Tuna, Capers, Red Onion, & EVOO served over Mixed Greens	Thinly Sliced Chicken Breast with Mixed Greens, Mandarin Oranges, Scallions, Napa Cabbage, &	Southern Style Breaded Fried Chicken	All Beef Hot Dogs topped with Beef Chili	Chicken Pieces (bone in) Roasted with BBQ Sauce	Tilapia Filets Coated with a Corn Tortilla Shell and Baked
Assorted Omelets and Pancakes	Broccoli & Cheddar Quiche	Vegetable Pot Stickers	Southwest Vegetable Chili GF	Stuffed Shells	Vegetable Lo Mein	Pierogies
	Served over Mixed Greens	Asian Dumplings Filled with Vegetables and Served with a Sweet Soy Sauce	Stewed Vegetables, Herbs, Spices, topped with Sour Cream, Red Onions, and Cheddar Cheese	Pasta Shells Filled with Ricotta Cheese and served with Tomato Sauce	Mixed Vegetables Tossed with Lo Mein Noodles in an Asian Sauce	Pasta Pillows Filled with Potato, served with Onions
Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments		Accompaniments
Bacon & Sausage Patties	Broccoli & Red Peppers	Steamed Vegetable Medley	Steamed Green Beans	Sauteed Zucchini	Sauteed Spinach	Corn O'Brien
Sauteed Rainbow Carrots						
Roasted Yukon Gold Potatoes	Onion Rings	Crinkle Cut Fries	Roasted Potato Wedges	Tater Tots	Barley Pilaf	Cilantro Lime Rice
Desserts	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
	Apple Sauce	Melon Slices	Plums	Fruit Cup	Peach Slices	Apricots
Assorted Desserts	Blueberry Pound Cake	Cannolis	Raspberry Pecan Shortbread Cookies	Lemon Glazed Cookies	Sour Cream Coffee Cake	Orange Pound Cake
NSA Cookes	NSA Chocolate Pudding	NSA Jell-O	NSA Lemon Meringue Pie	NSA Cinnamon Swirl	NSA Chocolate Cream Pie	NSA Cookies