

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
03/28/21	03/29/21	03/30/21	03/31/21	04/01/21	04/02/21	04/03/21
	Special Salad	Special Salad	Special Salad	Special Salad	Special Salad	Special Salad
	Cous Cous, Squash, Spinach, Cran	Arugula, Kale, Apple, Proscutto	Mixed Greens, Acorn, Squash, Broccoli Slaw	Mixed Greens, Pear, Walnut, Goat Cheese	Mixed Greens Beets, Apples, Almonds	Crudite w Hummus
	Soup du Jour Crab Bisque	Soup du Jour Carrot Ginger Soup (V)	Soup du Jour Wild Mushroom Bisque (V)	Soup du Jour Stracciatelli	Soup du Jour Cauliflower Leek Soup	Soup du Jour Italian Wedding Soup
	Entrees Shrimp Scampi	Entrees Baked Pork Chops GFA	Entrees Beef Stew GF	Entrees Chicken Tikka Masala	Entrees Maple Ginger Glaze Salmon	Entrees Carved NYS Sirlion
	Sauteed Shrimp in White Wine, Garlic, Butter & Lemon	Oven Baked Breaded Pork Chops Cooked Till Golden Brown Served with Apple Sauce	Tender Pieces of Beef Slowly Cooked in a Rich Red Wine Demi with Vegetables & Herbs	Bonless Chicken Thighs Marinated in Yogurt & Tandoori Spice Cooked in a Rich Tomato Butter Sauce	Oven Roasted Salmon Topped with Maple Ginger Glaze & Cooked To Perfection	With Bordelaise Sauce
	Braised Chicken Leg	Swedish Meatballs	Cod Cakes	Sweet & Sour Pork	Duck A L'Orange	Chicken Marsala
	Topped with Confit of sundried tomatoes, capers garlic.	Handmade Meatballs Slowly Cooked in a Rich Creamy Sauce	Flaky Cod mixed with bread crumbs, potato, mustard and seasoning. Served with an avacado sauce.	Battered Pork with sweet & sour sauce, pineapple, peppers and onions		Sauteed Chicken with Mushrooms and Marsala Wine
	Vegetable Korma	Wild Mushroom Risotto	Mexican Lazagna	General Tso's Tofu	Eggplant Parmesan	Chickpea Cakes
	Inidan Vegetable Stewed Topped with Cashews	Creamy Arborio Rice Cooked with Sauteed Wild Mushrooms & Onions & Finished with Heavy Cream	Spinach Tortilla Layered, topped with Black Beans ,Salsa, Corn, and cheese and baked	Battered Tofu Deep Fried Till Golden Brown Tossed in a General Tso Sauce	Breaded Eggplant Seared To Golden Brown Layered with Marinara Sauce & Mozzarella Cheese Baked	Topped with a Yogurt Dill Sauce
	Accompaniments Sauteed Carrots	Accompaniments Braised Red Cabbage	Accompaniments Steamed Brussels Sprouts	Accompaniments Sauteed Bok Choy	Accompaniments Roasted Root Vegetables	Accompaniments Steamed Green Beans
	Steamed Broccoli	Sauteed Spinach	Roasted Butternut Squash	Cherry blistered tomatoes	Steamed Green Peas	Lemon Roasted Cauliflower
	Jasmine Rice	Egg Noodles	Yukon Gold Mashed Potatoes	Basmati Rice	Barley Pilaf	Crispy Smashed Potatoes
	Desserts Fruit Cup	Desserts Apricots	Desserts Apple Slices	Desserts Fruit Cup	Desserts Mint Fruit Salad	Desserts Peach Slices
	Molten Lava Cake	Dutch Apple Pie	Pecan Pie	Lemon Glazed Raspberry Pound Cake	Black Forest Cake	New York Style Cheesecake
	NSA Apple Pie	NSA Cranberry Loaf	NSA Blueberry Pie	NSA Cherry Pie	NSA Blondies	NSA Chocolate Pudding

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Soup du Jour Chicken Pot Pie Soup	Soup du Jour Mexican Tortilla	Soup du Jour Chicken Noodle	Soup du Jour Cheddar Broccoli (V)	Soup du Jour Beef & Barley	Soup du Jour Beer, Cheddar, & Potato Soup	Soup du Jour Vegetable Orzo (V)
Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
Carved Ham	Bourbon Bacon Pepperjack Burger GFA	Grilled Ruben Sandwich	Croque Monsieur GFA	Pulled Pork Sandwich GFA	Kendal Pizza GFA	Roast Beef Wrap
	Tender Juicy Burger Topped with Bacon Jam, Caramelized Onions, & Pepperjack Cheese on a Potato Bun		Layers of Ham, Cheese & Bechamel Sauce on Top of Country White Panini Pressed Till Golden Brown	Slowly Braised Pork Butts in a Rich BBQ Marinade Shredded & Served on a Potato Bun with Coleslaw	Hand Tossed Pizzas	Fresh Sliced Roast Beef Rolled with Lettuce, Tomato, Cheddar Cheese, Red Onion and Horseradish Cream in a Flour Tortilla
Assored Omelets	Tuna Salad GF	Beef & Broccoli Stir Fry	Grilled Chicken Thighs GF	Beef Tacos	Baked Cod GF	Turkey Chili GF
	Served with a Side Salad	Tender Pieces of Beef Sauteed in an Oriental Sauce with Broccoli	Glazed with a Honey Garlic Glaze	Served with Lettuce, Tomatoes, Cheddar Cheese, Sour Cream & Taco Sauce in a Taco Shell	Oven Roasted Cod Cooked in White Wine, Butter & Lemon	Ground Turkey Mixed Together with Beans, Herbs & Spices Served with Tortilla Chips
Cheese Blintzes	Baked Ziti	Three Bean Stew GF	Mexican Rice Tofu Bowl V	Stuffed Rigatoni	Grilled Vegetable Stack V, GF	Whole Grain Stew GF
Topped with a Berry Compote	Ziti Pasta Baked Tossed Together with Ricotta, Mozzarella Cheese & Marinara Sauce Baked Till Melted	Kidney, Black Bean & Navy Bean Stewed Together with an Array of Fresh Vegetables, herbs, Spices & Served with Sour Cream & Diced Onions	Cilantro Lime Rice Accompanied with Crispy Tofu, Black Beans, Corn, Diced Tomatoes, Chopped Cilantro & Finished with an Avocado Ranch Sauce	Tossed Together in a Creamy Pink Sauce	Grilled Eggplant, Zucchini, Squash & Topped with Fresh Mozzarella Baked Till Melted Finished with Balsamic Glaze	Whole Grain Cooked with Peas & Carrots Risotto Style Finished with Heavy Cream & Parmesan Cheese
Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments
Bacon & Sausage Patties	Seasonal Mixed Vegetables	Steamed Corn	Steam Green Peas	Steamed Broccoli	Steamed Green Beans	Roasted Squash
Seasonal Vegetables	Krinkle Kut Fries	Rice Pilaf	Sweet Potato Chips	Rice & Beans	Orzo Pilaf	Potato Wedges
Potatoes Au Gratin						
Desserts	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
Fruit Cup	Mandarin Oranges	Cinnamon Apple Sauce	Fresh Grapes	Fruit Cup	Mango Salad	Pear Slices
Chefs Choice	Crumb Cake	Rice Pudding	Scone du Jour	Chocolate Crinkle Cookies	Cranberry Crumble Cake	Cannoli's
NSA Cinnamon Swirl Cake	NSA Vanilla Pudding	NSA Cheesecake	NSA Chocolate Cake	NSA Jello	NSA Brownie	NSA Cookies