

**DINNER**

<b>SUNDAY</b> 10/18/20	<b>MONDAY</b> 10/19/20	<b>TUESDAY</b> 10/20/20	<b>WEDNESDAY</b> 10/21/20	<b>THURSDAY</b> 10/22/20	<b>FRIDAY</b> 10/23/20	<b>SATURDAY</b> 10/24/20
<b>Special Salad</b>	<b>Special Salad</b>	<b>Special Salad</b>	<b>Special Salad</b>	<b>Special Salad</b>	<b>Special Salad</b>	<b>Special Salad</b>
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	
<b>Soup du Jour</b> Minestrone Alla Emiliana	<b>Soup du Jour</b> Tortellini & Spinach Soup	<b>Soup du Jour</b> Moroccan Carrot Soup	<b>Soup du Jour</b> Beer & Cheddar Soup	<b>Soup du Jour</b> Red Lentil Soup	<b>Soup du Jour</b> Zuppa Toscano	
<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>
<b>Beef Short Ribs</b> Slowly Braised Beef Short Ribs in a Rich Red Wine Demi with Herbs, Spices & Vegetables	<b>Grilled Pork Chop</b> Served with a Mission Fig Chutney	<b>Lamb Bolognese</b> Lamb Meat Bolgonese Sauce Slowly Cooked Tossed Together with Pasta	<b>Sauerbraten</b> Beef Eye Rounds Slowly Braised in a Rich Sour Demi	<b>Duck Confit</b> Slowly Braised Duck Legs Till Fall Off the Bone Glazed with a Duck Jus	<b>Veal Parmesan</b> Italian Breaded Veal Cutlets Seared Till Golden Topped with Marinara Sauce & Mozzarella Cheese	
<b>Lobster Ravioli</b> Topped with a Lobster Sherry Cream Sauce	<b>Chicken Cacciatore</b> Tender Pieces of Chicken Stewed Together with Mushrooms and Shallots in a Rustic Redwine Tomato Sauce	<b>Grilled Mahi Mahi</b> Topped with an Italian Salsa Verde	<b>Jagerschtizel</b> Pork Cutlets Breaded & Seared Till Golden Topped with a Brown Gravy	<b>Crab Cakes</b> Topped with an Avacado Tartar Sauce	<b>Branzino</b> Topped with a Lemon Arugual Salad	
<b>Southwest Stuffed Tomato</b> A Mixture of Grains, Black Beans, Corn & Southern Spices in a Tomato Topped with Monterey Jack	<b>Carrot Hummus Flatbread</b> Carrot Hummus Spread on a Flatbread with Pickled Onions, Pumpkin Seeds, Spinach & Dill Yogurt	<b>Broccoli Cheddar Quiche</b> A Savory Egg Mixture Mixed Together with Cheddar Cheese & Broccoli Florets Baked in a Pie Shell Till	<b>Beyond Sausage</b> Plant based protien sausage	<b>Tofu Stirfry</b> Crispy Tofu Stirfied with Asain Vegetables & Stirfry Sauce	<b>Vegetable Strudel</b> Layers of Phyllo Dough Topped with a Mixture of Vegetables & Wild Rice Finished Balsamic Glaze	
<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>
<b>Green Beans</b>	<b>Glazed Beets</b>	<b>Sauteed Spinach</b>	<b>Beer Braised Carrots</b>	<b>Roasted Acorn Squash</b>	<b>Broccoli Rabe with Garlic</b>	
<b>Cipollini Onions</b>	<b>Steamed Broccoli</b>	<b>Lemon Roasted Cauliflower</b>	<b>Braised Red Cabbage</b>	<b>Swiss Chard</b>	<b>Roasted Eggplant</b>	
<b>Mashed Potatoes</b>	<b>Egg Noodles</b>	<b>Farro Pilaf</b>	<b>Spatzle</b>	<b>Wild Rice Pilaf</b>	<b>Risotto</b>	
<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>
<b>Pear Slices</b>	<b>Apricots</b>	<b>Apple Slices</b>	<b>Fruit Cup</b>	<b>Mango Salad</b>	<b>Mojito Fruit Salad</b>	
<b>Chocolate Cake</b>	<b>Peach Blueberry Struesel Pie</b>	<b>Lemon Raspberry Cake</b>	<b>German Chocolate Cake</b>	<b>Salted Caramel Cheesecake</b>	<b>Crème Brulee</b>	
<b>NSA Blueberry Pie</b>	<b>NSA Vanilla Cake</b>	<b>NSA Cheesecake</b>	<b>NSA Cherry Pie</b>	<b>NSA Carrot Cake</b>	<b>NSA Peach Pie</b>	



SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
10/18/20	10/19/20	10/20/20	10/21/20	10/22/20	10/23/20	10/24/20
<i>Soup du Jour</i> Shrimp Bisque	<i>Soup du Jour</i> Chicken & Dumpling	<i>Soup du Jour</i> Lentil Soup	<i>Soup du Jour</i> Vegetable Barley	<i>Soup du Jour</i> Gumbo	<i>Soup du Jour</i> Manhattan Clam Chowder	<i>Soup du Jour</i> Loaded Potato Soup
<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>
<i>Chicken Cordon Bleu</i> Topped with a Mornay Sauce	<i>Brisket Burger</i> Slowly Cooked Brisket Till Fork Tender on Top of a Potato Bun with Cheddar Cheese, BBQ Sauce & Crispy Onion Rings	<i>Chicken Quesadilla</i> Served with Sour Cream & Salsa	<i>Banhi Mi Sandwich</i> Vietnamese Pork Slowly Cooked Till Fork Tender Topped with Pickled Vegetables & Cilantro Finished with a Mayo	<i>Chicken Po Boy</i> Crispy Chicken Bites Tossed Together in a Mayo Spice Mixture Topped with a Cabbage Slaw	<i>Kendal Pizza</i> Hand Tossed Pizza's	<i>Turkey Club</i> Layers of Sliced Turkey, Bacon, Tomato and Lettuce on Toasted White Bread with Mayonnaise
<i>Eggs Benedict</i> Freshly Poached Egg on Top of a Toasty Biscuit with Canadian Ham Finished with Hollandaise Sauce	<i>Asian Chopped Salad</i> Thinly Sliced Chicken Breast Tossed Together with Mixed Greens, Mandarin Oranges, Scallions, Napa Cabbage,	<i>Texas Style Chili</i> Ground Beef Mixed Together with Spices & Beans Slowly Stewed Topped with Sour Cream & Cheddar Cheese	<i>Baked Flounder</i> Topped with White Wine, Lemon & Butter	<i>Chinese Pork Ribs</i> Asian Pork Ribs Slowly Braised & Finished with a Hoisin Honey Glaze	<i>Chili Lime Crusted Tilapia</i> Served with Tropical Fruit Salsa	<i>Baked Ziti with Meat Sauce</i> Pasta Tossed with Meat Sauce, Ricotta & Mozzarella Cheese then Baked
<i>Butternut Squash &amp; Spinach Lasagna</i> Layers of Roasted Butternut Squash & Spinach on Top of Pasta with Ricotta, Mozzarella Cheese & Bechamel Sauce Baked Till Golden	<i>Tomato Caprese Stack</i> Layers of Portabello Mushrooms, Tomatoes & Mozzarella Cheese Finished with Balsamic Glaze	<i>Baked Potato Bar</i> An Array of Toppings of Your Choice on Top of a Baked Potato	<i>Mexican Lasagna</i> Layers of Spinach Tortilla Topped with Corn, Salsa, Black Beans & Shredded Cheese Baked Till Melted	<i>Tomato &amp; Swiss Cheese Quiche</i> Layers of Tomato & Swiss Topped with a Savory Egg Mixture Baked in a Pie Shell Till Golden Served with a Side Salad	<i>Stuffed Portabello Mushroom</i> Portabello Mushroom Stuffed with Spinach, Sundried Tomato & Mozzarella Cheese Finished with Balsamic Glaze	<i>Vegetarian Paella</i> Garden Vegetables Tossed with a Saffron Scented Rice
<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>
<i>Bacon &amp; Sausage Patties</i>	<i>Mixed Vegetables</i>	<i>Sauteed Zucchini</i>	<i>String Beans &amp; Tomatoes</i>	<i>Mixed Vegetables</i>	<i>Steamed Green Beans</i>	<i>Green Peas</i>
<i>Seasonal Vegetables</i>	<i>French Fries</i>	<i>Tater Tots</i>	<i>Cilantro Lime Rice</i>	<i>Sweet Potato Fries</i>	<i>Orzo Pilaf</i>	<i>Potato Chips</i>
<i>Home Fries</i>	0	0	0	0	0	0
0	0	0	0	0	0	0
<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>
<i>Mandarin Oranges</i>	<i>Apple Sauce</i>	<i>Fruit Cup</i>	<i>Peach Slices</i>	<i>Fruit Cup</i>	<i>Grapefruit Segments</i>	<i>Orange Sections</i>
<i>Chef's Choice Desserts</i>	<i>Million Dollar Cookies</i>	<i>Cupcake Du Jour</i>	<i>Boston Cream Pie</i>	<i>Raspberry Thumbprint Cookies</i>	<i>Sour Cream Cake</i>	<i>Apple Crisp</i>
<i>NSA Apple Pie</i>	<i>NSA Cinnamon Swirl Coffee Cake</i>	<i>NSA Red Velvet Cake</i>	<i>NSA Brownie</i>	<i>NSA Chocolate Cake</i>	<i>NSA Chocolate Pudding</i>	<i>NSA Vanilla Pudding</i>