

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
10/04/20	10/05/20	10/06/20	10/07/20	10/08/20	10/09/20	10/10/20
Soup du Jour Vegetable Barley	Soup du Jour Split Pea	Soup du Jour Chicken Noodle	Soup du Jour Tuscan Bean	Soup du Jour Cream of Tomato	Soup du Jour Butternut Squash Soup	Soup du Jour New England Clam Chowder

Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
Carved Turkey Breast	Pot Roast	Cider Glazed Pork Ribs	Spaghetti & Meatballs	Turkey Meatloaf	Steak Au Poirve	Chicken Scarpariello
Topped with a Turkey Jus	Tender Beef Top Rounds Slowly Braised in a Rich Red Wine Demi with Herbs, Spices & Vegetables	Marinated Pork Ribs Slowly Braised Till Fork Tender Finished with an Apple Cider Glaze	Housemade Meatballs Tossed Together with Spaghetti & Marinara Sauce	A Mixture of Ground Turkey with Black Olives, Spinach, Roasted Red Bell Peppers, & Feta Cheese Baked Till Golden Brown Topped with	Marinated Steaks Grilled & Topped with a Cognac Cream Peppercorn Sauce & Served with Popovers	Tender Piece of Chicken Seared Till Golden Brown Braised in a Sausage & Sweet Pickled Pepper Sauce

Eggs Benedict	Coconut Shrimp	Coq Au Vin	Rainbow Trout	Grilled Pork Chop	Roasted Swordfish	Lamb Cassoulet
Perfectly Poached Egg on Top of a Toasty Biscuit with Canadian Bacon Finished with Hollandaise Sauce	Battered Shrimp with Toasted Coconut Deep Fried Till Golden Brown Served with an Orange Marmalade Sauce	Classic French Chicken Slowly Braised in a Port Wine with Cremini Mushrooms, Bacon Lardons, & Cipollini Onions	Seared To Order Rainbow Trout Topped with a Chimichurri Sauce	Marinated Pork Chop, Grilled to Perfection with a Whole Grain Mustard Marsala Sauce	Topped with a Roasted Red Pepper Coulis	Tender Pieces of Lamb Meat Slowly Braised in a Rich Red Wine & Tomato Demi with Herbs, Spices, Vegetables & White Beans

Butternut Squash Ravioli	Zoodles Puttanesca	Spinach, Black Beans & Manchego Empanada	Buddha Bowl	Stuffed Acorn Squash	Greek Spinach Pie	Beyond Cassoulet
Tossed Together with a Sage Cream Sauce	Vegetable Noodles Tossed Together with Plum Tomato Sauce with Capers, Olives, & Basil	Sauteed Spinach Tossed With Black Beans & Manchego Cheese Filled in an Empanada Shell Baked Till Golden Brown Served with a Lime Sour Cream	Roasted Sweet Potato & Chickpeas Accompanied with Broccolini, Red Onions, & Kale Mixed Together with a Tahini Sauce	Roasted Acorn Squash Stuffed with Wild Rice, Cranberries, Chopped Scallions & Finished with Drizzle of Maple Syrup & Toasted Pecans	Layers of Phyllo Dough Topped with a Spinach, Feta & Garlic Mixture Baked Till Golden Brown	Beyond Plant Based Beef Slowly Stewed Together with an Array of Vegetables

Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments
Bacon & Sausage Patties	Steamed Broccoli	Cherry Blistered Tomatoes	Steamed Green Beans	Steamed Corn	Onion Rings	Lemon Roasted Cauliflower
Chef's Blend of Vegetables	Sauteed Carrots	Roasted Root Vegetables	Roasted Eggplant	Sauteed Collard Greens	Green Peas	Brussel Sprouts
Traditional Stuffing	Basmati Rice	Farro Pilaf	Wild Rice	Roasted Sweet Potatoes	Mustard Fingerling Potatoes	Egg Noodles
Mashed Potatoes						

LUNCH

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
10/04/20	10/05/20	10/06/20	10/07/20	10/08/20	10/09/20	10/10/20
	<i>Soup du Jour</i> Turkey & Rice	<i>Soup du Jour</i> Egg Drop Soup	<i>Soup du Jour</i> Tortellini & Spinach	<i>Soup du Jour</i> Lentil	<i>Soup du Jour</i> Roasted Corn Chowder	<i>Soup du Jour</i> Beef Noodle
	Entrees <i>The Gobbler</i>	Entrees <i>Philly Cheesesteak</i>	Entrees <i>Southern Fried Chicken Sandwich</i>	Entrees <i>Austin Midnight Brisket Sandwich</i>	Entrees <i>Kendal Pizza</i>	Entrees <i>Classic BLT</i>
	Thinly Sliced Turkey Breast Accompanied with Lettuce, Tomato, Red Onion & Cranberry Aioli on a Brioche Bun	Thinly Sliced Ribeye Steak Sauteed with Peppers, Onions & Topped with Cheese on a Hoagie Roll	Buttermilk Battered Fried Chicken Deep Fried Till Golden Brown Topped with Pickled Slaw & Pepper Aioli	Slowly Braised Beef Brisket Thinly Sliced Accompanied with Swiss Cheese, Ham, Pickles & Finished with Dijonnaise on a Hoagie Roll Pressed Till Golden Brown	Baked in our own Pizza Oven	Bacon, Lettuce & Tomato Served on Toasted Country White with Mayonnaise
	Traditional Hot Dogs	Quiche Lorraine	Root Beer Pork Ribs	Chicken Pot Pie	Parmesan Crusted Tilapia	Bourbon Chicken Thighs
	Accompanied with Sauerkraut	A Savory Egg Mixture Mixed Together with Bacon Bits, Shredded Cheese & Sautéed Onions Baked in a Pie Crust	Slowly Braised Pork Ribs in Root Beer Till Fork Tender Finished with a Rootbeer Glaze	A Creamy Mixture of Chicken Veloute, Peas, Carrots & Chicken Topped with Puff Pastry Baked Till Golden Brown	Filet of Tilapia Topped with a Parmesan Bread Mixture & Baked Till Golden Brown	Marinated Chicken Thighs Grilled To Perfection Topped with a Bourbon BBQ Sauce
	Egg Salad	Rigatoni Pomodoro	Southwest Vegetable Chili	Vegetable Stir Fry	Pesto Cavatelli	Macaroni & Cheese
	Served with a Mixed Greens, Cucumbers & Tomatoes	Rigatoni Pasta Tossed Together with a Chunky Marinara Sauce with Basil Finished with Parmesan Cheese	An Array of Vegetables Stewed Together in Rich Herbs & Spices Topped with Diced Red Onions, Shredded Cheddar Cheese & Sour Cream Accompanied with Tortilla Chips	Lo Mein Noodles Tossed Together with Vegetables in an Oriental Sauce	Cavatelli Pasta Tossed Together in a Pesto Sauce	A Velveeta Cheese Mixed Together with Radiatore Pasta Baked Till Golden Brown
	Accompaniments <i>Sauteed Zucchini</i>	Accompaniments <i>Spinach</i>	Accompaniments <i>Grapes</i>	Accompaniments <i>Pacific Blend Vegetables</i>	Accompaniments <i>Green Beans</i>	Accompaniments <i>Steamed Corn</i>
	<i>Baked Beans</i>	<i>Potato Chips</i>	<i>White Chocolate Cranberry Cookies</i>	<i>Sweet Potato Fries</i>	<i>Barley Pilaf</i>	<i>Rice Pilaf</i>
	<i>Krinkle Kut French Fries</i>	<i>Garlic Bread</i>				