

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
03/03/24	03/04/24	03/05/24	03/06/24	03/07/24	03/08/24	03/09/24
Soup du Jour Chicken Pot Pie Soup	Soup du Jour Chicken Orzo Soup	Soup du Jour Cream of Broccoli	Soup du Jour Split Pea Soup (V)	Soup du Jour Minestrone (V)	Soup du Jour Beef Barley (G)	Soup du Jour Potato & Cheddar Chowder (G)
Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
Bourbon Glazed Ham GF Cured Ham with a Tangy Bourbon Glaze	Meatball Parmesan Sandwich with Tomato Sauce and Mozzarella cheese on a Wedge Roll	Grilled Chicken Panini GFA Baby Arugula, Fresh Mozzarella & roasted red peppers, pesto mayo on a ciabatta roll	Hot Pastrami GFA Thinly Sliced NY Pastrami, Swiss Cheese, Marble Rye	Turkey Club GFA Lettuce, Tomato, Bacon and May on White Toast	Kendal Pizza GFA House Made Pizzza with choice of Toppings	Ham, Apple & Brie Grilled Cheese on Sourdough Bread
Chicken Cordon Bleu Breaded Chicken Stuffed with Ham and Cheese	Superfood Salad GF Grilled Chicken, Blueberries, Avocado, Baby Spinach, Pomegranate Vinaigrette	Tortilla Crusted Tilapia Tilapia Breaded with Corn Tortilla and Baked	Mediterranean Quinoa Salad with Grilled Chicken GF Greek Olives, Roasted Peppers, Feta Cheese, Cucumbers, Chopped Pears, Lemon Herb	Sweet and Sour Pork Pineapples, Peppers, Onions, Sweet and Sour Sauce	Battered Fish Lightly battered fish with tartar sauce on the side	BBQ Bourbon Chicken GF Grilled Chicken Breast Glazed with BBQ Bourbon Sauce
Stuffed Shells Pasta Stuffed with Ricotta Cheese, served with Tomato Sauce	Roasted Tomato and Butterbean Ragout GF Slow Cooked Aromatic Vegetables	Penne Primavera Pasta with Fresh Vegetables	Mexican Lasagna Spinach Tortilla Layered with Salsa, Black Beans, and Corn	General Tso's Cauliflower Battered Cauliflower Fried Till Golden Brown Tossed in a General Tso Sauce	Eggplant Rollatini Tomato Sauce, Ricotta and Mozzarella Cheese	Mushroom and Leek Quiche Sauteed mushrooms, leeks, smoked gouda in a pie shell
Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments
Bacon & Sausage Patties	Sauteed Yellow Squash	Green Beans	Medley of Vegetables	Sauteed Baby Bok Choy	Peas & Carrots	Pacific Blend Vegetables
Roasted Eggplant Peppers and Onion Home Fries	Potato Chips	Crispy Potato Wedge	Tater Tots	Vegetable Fried Rice	Steak Fries	Rice Pilaf
Desserts	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
Chefs Choice Dessert	Assorted Cheese Cake	Oatmeal Raisin Cookies	Mixed Fruit Cup	Carrot Cake	Chocolate Chip Brownie	Pumpkin pie
NSA Peach Pie	NSA Brownie	NSA Jell-O	NSA Chocolate Pudding	NSA Blondie	NSA Lemon Cake	NSA Vanilla Pudding

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Soup du Jour Spinach and Artichoke (V)	Soup du Jour Chicken and Corn Chowder (G)	Soup du Jour Carrot Ginger V	Soup du Jour White Bean, Sausage, and Kale	Soup du Jour Rhode Island Clam Chowder (G)	Soup du Jour Vegetable Soup (V)	Soup du Jour Vegetable Soup (V)
Special Salad Spinach Salad with Apple/Cran/Walnuts	Special Salad Roasted Beets and Goat Cheese	Special Salad Classic Wedge	Special Salad Caprese	Special Salad Arugula, Sweet Potato, and Chickpea	Special Salad Pear and Goat Cheese	Special Salad Pear and Goat Cheese
Entrees Carved Tenderloin of Beef GF Filet Mignon with Bearnaise Sauce	Entrees Roasted Pork GF With a Caramelized Apple and Onion Compote	Entrees Lamb Cassoulet GF Slow Cooked Lamb, Sausage, Beans, Aromatic Herbs and Spices, in a Rich Brown Gravy	Entrees Linguini & Meatballs Pasta with House made meatballs. Tomato sauce	Entrees Fresh Catch A fresh Seafood offering	Entrees Veal Parmesan Breaded Veal cutlet, topped with marinara sauce & mozzarella cheese.	Entrees Veal Parmesan Breaded Veal cutlet, topped with marinara sauce & mozzarella cheese.
Shrimp Scampi GF Shrimp and Garlic, Sauteed with White Wine and Butter	Turkey Meat Loaf with Olives, Feta Cheese, Spinach and Mushrooms	Filet of Sole Meuniere Lightly floured and sauteed	Chicken Piccata Chicken breast seared & topped with a lemon caper sauce.	Pork Osso Bucco Braised Pork Shank with Tomatoes, Onions, Carrots, and Celery	Chicken Florentine Chicken breast seared & topped with a creamy spinach sauce	Chicken Florentine Chicken breast seared & topped with a creamy spinach sauce
Mushroom and Quinoa Chili GF Tomato Chili with Mushroom and Quinoa	Pear, Caramelized Onion and Brie Flatbread Pear. Onions and brie finished with extra virgin olive oil and balsamic reduction	Sweet & Sour Tofu Tofu with Vegetables, Pineapple, and Sweet and Sour Sauce	Butternut Squash Lasagna Pasta sheets layered with purred butternut squash, ricotta cheese, bechamel & topped with mozzarella cheese.	Falafel Chickpea Fritters served with at Mint Yogurt Sauce	Eggplant Tower GF Grilled Eggplant, Provolone, Muenster Cheese and Tomato	Eggplant Tower GF Grilled Eggplant, Provolone, Muenster Cheese and Tomato
Accompaniments Sauteed Spinach	Accompaniments Sauteed Zucchini and Tomatoes	Accompaniments Swiss Chard	Accompaniments Carrots	Accompaniments Steamed Corn	Accompaniments Bok Choy	Accompaniments Bok Choy
Steamed Carrots	Red and Golden Beets	Roasted Root Vegetables	Roasted Brussels Sprouts	French Beans	Roasted Acorn Squash	Roasted Acorn Squash
Jasmine Rice	Potato and Cauliflower Mash	Brown Rice	Linguini	Farro Risotto	Angel Hair Pasta	Angel Hair Pasta
Desserts Chocolate Peanut Butter Cake	Desserts Fresh Fruit	Desserts Coconut Custard Pie	Desserts Key Lime Pie	Desserts Cheesecake	Desserts Cannoli Cake	Desserts Cannoli Cake
NSA Cherry Cake	NSA Apple Pie	NSA Blueberry Cake	NSA Lemon Cake	NSA Cherry Pie	NSA Chocolate Cake	NSA Chocolate Cake