

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
01/23/22	01/24/22	01/25/22	01/26/22	01/27/22	01/28/22	01/29/22
SoupduJour Potato Leek (V)	Soup du Jour Chicken Tortilla Soup	SoupduJour Vegetable Barley (V)	SoupduJour Black Bean Soup (V)	SoupduJour Beef Noodle	SoupduJour Tortellini & Spinach	SoupduJour Tomato Soup
Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
Smoked Salmon GF	BBQ Burger	Roast Beef Panini GFA	Ham and Cheese Melt	Blackened Chicken Quesadilla GFA	Kendal Pizza GFA	Crispy Chicken Sandwich
with Capers, Egg, and Onion	An All Beef Patty with Smoked Gouda, Bacon, and BBQ Sauce	Roast Beef, Tomatoes, Swiss Cheese, and Creamy Horseradish, Sauce on a Club Roll	Ham, American Cheese; and Honey Mustard on a Club Roll	Cajun Chicken, Cheddar Cheese, Onions. Peppers in a Flour Tortilla	House Made Cheese Pizza's	Served on a Kaiser Bun with Sliced Pickles and a Dijonaise
Eggs Benedict	The South Meets Asia Salad GF	Buttermilk Fried Chicken	Shrimp Louis Salad GF	HotDogs	Baked Flounder	Turkey Chili
Perfectly Poached Egg on Top of an English Muffin with Canadian Bacon Finichon With hollandaise	Grilled chicken, Black Beari Mango Salsa, Tomatoes, and Chopped Romaine Lettuce with Zucchini	Crispy Fried Chicken	Avocados, Cooked Eggs, Tomatoes, Over Chopped Lettuce and a Creamy and Zucchini Dressing	All Beef Hot Dogs	White Wine and Lemon Butter Sauce	Ground Turkey Cooked in Herbs, Spices, & Beans Served with Tortilla Chips
Pasta Primavera Alfredo	Potato Perogies	Macaroni & Cheese	Vegetable Tofu Stir Fry	Broccoli and Cheddar Quiche	Vegetable Lo Mein	Cashew and Vegetable Curry GF
Pasta with Fresh Vegetables in a Cream Sauce	Potato and Cheese Ravioli, sauteedwith Caramelized Onions	Pasta Mixed r with a Creamy Cheese Sauce, Baked	Asian Vegetabl and Tofu in a Stir Fry Sauce	Broccoli and Cheddar Cheese, Mixed Together with a Savory Egg Battered Baked in a Pie Shell & Served with a Side Salad	Stir Fry Vegetables and Lo Mein Noodles in aStir Fry Sauce	Mixed Vegetables in a Curry Sauce, Topped with Cashews
Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments
Bacon & Sausage Patties	Broccoli, Cauliflower and Carrots	Com O'Brien	Medley of Vegetables	Sweet Green Peas and Carrots	Roasted Acorn Squash	Sauteed Spinach
Green Beans	French Fries	Onion Rings	Potato Chips	Rice & Beans	Orzo Pilaf	Basmati Rice
Breakfast Po.tatoes						
Desserts	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
Chers Choice Desserts	Assorted Dessert Bars	Blue erry Pound Cake	New York Cheesecake	Brownies	Chocolate Ee/airs	Cookie Du Jour
NSA Blondie	NSA Cookies	NSA Je/1-0	NSA Chocolate Pudding	NSA Peach Pie	NSA Vanilla Pudding	NSA Chocolate Cream Pie

Special Salad	Special Salad	Special Salad	Special Salad	Special Salad	Special Salad
Baby Spinach, Quinoa, Cranberries, Apples, Feta, Honey Balsamic	Asian Salad Mix, Ornages, Amolnds, Toasted Sesame Dressing	Baby Kale, Cucumber, Red Onions, Apricot, Pecan, Champagne Vinaigrette	Pomegranate, Pear, Celerac, Blood Orange Vinaigrette	Greens, Roasted Beets, Goat Cheese, Raspberry Vinaigrette	Arugula Mix, Cherry Tomatoes, Artichokes, Olives, Shaved Parm, Red wine Vinarnrette
Soup du Jour Split Pea Soup (V)	Soup dp Jou,: Chicken and Wild Rice	SoupduJour Sweet Potato and Corn Chowder (V)	Soup !_ Jour Mushroom Bisque (V)	Soup du Jou_r Carrot Ginger Soup	SoupduJour Beef Vegetable
Entrees	Entrees	Entrees	Entrees	Entrees	En.trees
Chicken Curry GF	Drunken Ribs GF	Turkey Picatta	Thai Curry Mussels GF	Sliced Steak Au Poivre GF	Chicken Cordon Bleu
Slowly Stewed Chicken Thighs in Indian Spices	Spiced Rub Bone-in Pork Ribs with a Cognac and Bourbon Sauce	Turkey Breast with a Lemon Caper Sauce	Fresh Mussels in a Coconut Curry Sauce	Slice NY Sirloin with a peppercorn demi Glaze	Classic Breaded Chicken Stuffed with Swiss Cheese and Ham
Spaghetti Bolognaise	Mardi Gras Shrimp GF	Filet of Sole GF	Chicken Marengo GF	Crispy Skin Arctic Char GF	The Westchester Burger GFA
Ground beef, diced veggies.and seasonings in a rich tomato sauce, with a touch of cream	Marinated Shrimp in a Creole Sauce	Pan-seared Sole	Pan Seared Chicken, Braised with Onions, Mushrooms and Peppers	Served with a maple Glaze	Juicy Burger Topped with Gruyere Cheese.Port Wine Onions, Baby Arugula, Tomato Confit, & Herb Aioli on a Potato Bun
Vegan Mushroom Etouffee GF	Squash Ravioli.	French Onion Quiche	Butter Bean and Roasted Tomato Ragout GF	Black Eye Pea Cakes with "•Tomato Remoulade	Baked Spaghetti Squash GF
Aromatic Vegetables, Red Beans, Wild Mushrooms and Cauliflower Rice in a New Orleans Style	With a Butternut Squash Sage Sauce	Caramelized Onions, and Gruyere Cheese	Carrots, Onions and Celery slow cooked with Fresh Herbs, and a Vegetatrian Veloute	Served with a Tomato Remoulade	Baked Squash with Parmesean Cheese and Bread Crumbs
Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments
Steamed Broccoli	Roasted Cauliflower	Harico Verts	Sauteed Spinach	Roasted Pearl Onions	Brussels Sprouts
Roasted Vegetables	Baby Bok Choy	Rainbow Carrots	Cauliflower	Creamed Spinach	Roasted Mushrooms
Basmati rice	Farro Pilaf	Potato Panacakes	Jasmine Rice	Baked Potatoes	Onion Rings
Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
Jelly Donuts	Salted Caramel Cheesecake	Pecan Pie	Apple Crisp	Peanut Butter Cake	Indian Rice Pudding
NSA Cookies	NSA Cherry Pie	NSA Chocolate Cake	NSA Cheesecake	NSA Apple Pie	NSA Blueberry Pie