

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
12/12/21	12/13/21	12/14/21	12/15/21	12/16/21	12/17/21	12/18/21
<i>Soup du Jour</i> Vegetable Soup (V)	<i>Soup du Jour</i> Autumn Corn Chowder (V)	<i>Soup du Jour</i> Black Bean Soup (V)	<i>Soup du Jour</i> Potato and Cauliflower (V)	<i>Soup du Jour</i> Cream of Tomato	<i>Soup du Jour</i> Mexican Chicken Tortilla	<i>Soup du Jour</i> Lentil Soup
<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>
<i>Stuffed Chicken with Broccoli and Cheddar</i>	<i>Southwest Burger</i>	<i>The CBT (Cheddar Bacon Tomato)</i>	<i>Italian Roast Beef Sandwich</i>	<i>Turkey and Swiss Cheese Wrap GFA</i>	<i>Kendal Pizza</i>	<i>Grilled Ham &amp; Cheese</i>
	Juicy Burger Topped with Lettuce, Tomato, Provolone Cheese, Fried Onions, & Bacon a Potato Bun with BBQ Sauce	Cheddar cheese, bacon, tomato on sliced Rye bread	Roast Beef with Sharp Provolone and Peppers and Onions	With Lettuce, Tomato, Onions, and Honey Mustard	Al Forno Cheese Pizza	Thinly Sliced Ham and American Cheese, Grilled on Wheat Bread
<i>Eggs Benedict</i>	<i>Grilled Chicken, Jicama and Orange</i>	<i>Texas Style Chili</i>	<i>Santa Fe Chicken Bowl GF</i>	<i>Spaghetti &amp; Meatballs</i>	<i>Flounder Oreganata</i>	<i>Roasted Chicken GF</i>
Perfectly Poached Egg on Top of an English Muffin with Canadian Bacon Finished with Hollandaise	Grilled Chicken, Chopped Romaine Lettuce, Jicama, Peppers, Onions, Cilantro, and Mandarin Oranges	A Mixture of Ground Beef, Spices, Chili's & Beans Slowly Cooked Accompanied with Sour	Grilled Chicken Tossed Together with Mixed Greens, Corn & Black Bean Salsa, Pico de Gallo. Shredded	Pasta with Traditional Tomato Sauce and Meatballs	Filet of Flounder Topped with Bread Crumbs Baked in White Wine & Lemon	
<i>Penne alla Vodka</i>	<i>Baked Ziti</i>	<i>Cavatelli &amp; Broccoli</i>	<i>Macaroni &amp; Cheese</i>	<i>Broccoli Cheddar Quiche</i>	<i>Grilled Vegetable Stack GF</i>	<i>Bourbon Battered Cauliflower</i>
Pasta with a Tomato Cream Sauce	Ziti Pasta with Marinara Sauce, Mozzarella Cheese, and Ricotta; Baked	Tossed with Parmesan Cheese, Garlic & Olive Oil	Housemade cheese sauce, pasta and a breadcrumb crust	A Savory Battered Mixed Together with Cheddar Cheese & Broccoli Baked in a Pie Shell Till Golden Brown Served with a Side Salad	Grilled Eggplant, Zucchini, Squash & Tomato Finished with Mozzarella Cheese & Balsamic Glaze	Battered Cauliflower Fried Till Golden Brown Tossed Together in a Bourbon BBQ Sauce Served with a side of Ranch Dressing
<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>
<i>Mixed Vegetables</i>	<i>Steamed Corn</i>	<i>Roasted Acorn Squash</i>	<i>Steamed Broccoli</i>	<i>Pacific Blend Vegetables</i>	<i>Spinach and Onions</i>	<i>Green Peas</i>
<i>Potatoes O'Brien</i>	<i>Crinkle Cut Fries</i>	<i>Tater Tots</i>	<i>Brown Rice</i>	<i>Potato Chips</i>	<i>Orzo Pilaf</i>	<i>Sweet Potato Fries</i>
<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>
<i>Chefs Choice Desserts</i>	<i>Chocolate Chip Cookies</i>	<i>Assorted Dessert Bars</i>	<i>Blondie</i>	<i>Poundcake</i>	<i>Brownies</i>	<i>Boston Cream Pie</i>
<i>NSA Brownie</i>	<i>NSA Cherry Pie</i>	<i>NSA Chocolate Pudding</i>	<i>NSA Chocolate Pie</i>	<i>NSA Jell-O</i>	<i>NSA Vanilla Pudding</i>	<i>NSA Peach Pie</i>

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12/12/21	12/13/21	12/14/21	12/15/21	12/16/21	12/17/21	12/18/21
	<i>Special Salad</i>	<i>Special Salad</i>	<i>Special Salad</i>	<i>Special Salad</i>	<i>Special Salad</i>	<i>Special Salad</i>
	Baby Spinach, Quinoa, Cranberries, Apples, Feta, Honey Balsamic	Asian Salad Mix, Oranges, Almonds, Toasted Sesame Dressing	Baby Kale, Cucumber, Red Onions, Apricot, Pecan, Champagen Vinaigrette	Pomegranate, Pear, Celeraç, Blood Orange Vinaigrette	Greens, Roasted Beets, Goat Cheese, Raspberry Vinaigrette	Arugula Mix, Cherry Tomatoes, Artichokes, Olives, Shaved Parm, Red wine Vinaigrette
	<i>Soup du Jour</i>	<i>Soup du Jour</i>	<i>Soup du Jour</i>	<i>Soup du Jour</i>	<i>Soup du Jour</i>	<i>Soup du Jour</i>
	Chicken and Sausage Gumbo	Thai Coconut Curry Soup	Indian Tomato and Lentil (V)	Acorn Squash Corn Chowder (V)	Seafood Chowder	Italian Wedding Soup
	<i>Entrees</i>	<i>Entrees</i>	<i>Entrees</i>	<i>Entrees</i>	<i>Entrees</i>	<i>Entrees</i>
	<i>Moroccan Beef GF</i>	<i>Mediterranean Citrus Chicken GF</i>	<i>Sweet and Sour Pork</i>	<i>Beef Brisket GF</i>	<i>Leg of Lamb GF</i>	<i>Linguini with Clam Sauce</i>
	Tender Beef, Raisins, Ginger, and Spices in a rich wine sauce	Chicken, Lightly seasoned and marinated in lemon and orange juice	Tender Pork Pieces in a Sweet and Sour Sauce	Slowly Braised Beef Brisket Cooked Till Fork Tender	Fresh Mint Pesto	Pasta with Fresh Clam Sauce
	<i>Chicken Teriyaki</i>	<i>Prince Edward Island Mussels GF</i>	<i>Roasted Salmon GF</i>	<i>Chicken Marsala</i>	<i>Barramundi GF</i>	<i>Chicken Breast with Arugula Pesto</i>
	Marinated Chicken Thighs cooked in a Teriyaki glaze.	with a Tomato and Herb Fumet	with Sundried Tomato and Caper Relish	Chicken Breast sauteed with a Mushroom Marsala Sauce	Served with a Citrus Vinaigrette	French Cut Chicken Breast with an Arugula Pesto
	<i>French Onion Quiche</i>	<i>Vegetable Korma</i>	<i>Zucchini Pancakes</i>	<i>Ratatouille with White Beans GF</i>	<i>Moroccan Chickpea and Apricot Tangine</i>	<i>Tandoori Cauliflower Steak GF</i>
	Savory Egg Batter Mixed Together with Caramelized Onion & Gruyere Cheese Baked in a Pie Shell	Indian Vegetable Stew Topped with Cashews	Topped with a Greek Yogurt Tahini Sauce	Classic dish with the addition of hearty white beans	Pungent Spices, Fresh Herbs, Toasted Almonds	Served with a Vegetable Raita
	<i>Accompaniments</i>	<i>Accompaniments</i>	<i>Accompaniments</i>	<i>Accompaniments</i>	<i>Accompaniments</i>	<i>Accompaniments</i>
	<i>Steamed Broccoli Cauliflower and Carrots</i>	<i>Roasted Butternut Squash</i>	<i>Sauteed Baby Bok Choy</i>	<i>Parmesan Roasted Cauliflower</i>	<i>Sauteed Spinach</i>	<i>Steamed Asparagus</i>
	<i>Sauteed Mushrooms</i>	<i>French Beans</i>	<i>Sauteed Carrots</i>	<i>Roasted Brussels Sprouts</i>	<i>Roasted Autumn Vegetables</i>	<i>Roasted Pearl Onions</i>
	<i>Asparagus Risotto</i>	<i>Basmati Rice</i>	<i>Barley Pilaf</i>	<i>Mashed Potatoes</i>	<i>Au Gratin Potatoes</i>	<i>Herbed Potatoes</i>
	<i>Desserts</i>	<i>Desserts</i>	<i>Desserts</i>	<i>Desserts</i>	<i>Desserts</i>	<i>Desserts</i>
	<i>Brownie Cheesecake</i>	<i>Apple and Raisin Strudel</i>	<i>Pecan Pie</i>	<i>Bailey's Cake</i>	<i>Tiramisu</i>	<i>Pumpkin Pie</i>
	<i>NSA Apple Pie</i>	<i>NSA Blueberry Pie</i>	<i>NSA Strawberry Short Cake</i>	<i>NSA Cheesecake</i>	<i>NSA Brownie</i>	<i>NSA Blueberry Pie</i>