

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
12/03/23	12/04/23	12/05/23	12/06/23	12/07/23	12/08/23	12/09/23
<b>Soup du Jour</b> Butternut Squash Bisque	<b>Soup du Jour</b> Lentil (V)	<b>Soup du Jour</b> Chicken and Mushroom	<b>Soup du Jour</b> Minestrone (V)	<b>Soup du Jour</b> Cream of Broccoli	<b>Soup du Jour</b> Vegetable (V)	<b>Soup du Jour</b> Corn Chowder (G)
<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>
<b>Chicken Picatta</b>	<b>Classic Rubeen Sandwich GFA</b>	<b>Roasted Turkey Panini GFA</b>	<b>Bourbon Pepperjack Burger</b>	<b>Ham and Cheese Melt GFA</b>	<b>Kendal Pizza</b>	<b>Philly Steak and Cheese GFA</b>
Chicken with a Lemon Caper Sauce	Corn Beef, Swiss Cheese, Russian dressing, Grilled Rye Bread	Roasted turkey breast, cheddar cheese, and cranberry mayo on a ciabatta roll	Sweet brown bourbon, onions, pepperjack cheese on a potato bun.	Sliced White Bread , Cheddar Cheese	with choice of toppings	Sliced beef, onions, and provolone cheese on a club roll
<b>Smoked Salmon</b>	<b>Greek Salad with Grilled Chicken</b>	<b>Southern Style Chili</b>	<b>Cyprus Chicken GF</b>	<b>Grilled Chicken BLT Salad</b>	<b>Fish of the Day</b>	<b>Chicken Tenders</b>
with Egg, Onion, and Capers	Tomatoes, Red Onions, Cucumbers, Kalamata Olives, Feta Cheese, Greek Dressing, and Chopped	Ground beef, tomatoes, peppers, onions and kidney beans	Sauteed Chicken Breast Topped with Marinara Sauce and Mozzarella Cheese	Crumbled blue cheese, Tomatoes, Diced Bacon, Ranch Dressing, Iceberg Lettuce	A seafood offering	Breaded Chicken Tenders
<b>Eggplant Rollatini</b>	<b>Southwestern Cauliflower "Rice"</b>	<b>Vegetable Empanadas</b>	<b>Pasta Primavera</b>	<b>Vegetarian Chili</b>	<b>Tofu Stir Fry</b>	<b>Cheese Ravioli</b>
Tomato Sauce and Shredded mozzarella cheese	Onions, peppers, spices, tomatoes, red kidney beans	Vegetables wrapped in a pastry crust	Tomatoes, Onions, peppers, broccoli, garlic and light vegetable velouté	Vegetables, beans, tomatoes and spices	Sliced vegetables, cabbage and stir fry sauce	Tomato Cream Sauce
<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>
<b>Bacon &amp; Sausage Patties</b>	<b>Steamed Sweet Peas</b>	<b>Cut corn</b>	<b>Steamed Broccoli</b>	<b>Coleslaw</b>	<b>Green Beans</b>	<b>Roasted Root Vegetable Blend</b>
<b>Steamed Broc/Carrot/Cauli</b>	<b>Tater Tots</b>	<b>Potato Chips</b>	<b>Steak Fries</b>	<b>Potato wedges</b>	<b>Jasmine Rice</b>	<b>Curly Fries</b>
<b>Roasted Potatoes</b>						
<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>
<b>Assorted Desserts</b>	<b>Assorted Cheese Cake</b>	<b>Lemon Bars</b>	<b>Assorted dessert</b>	<b>Oatmeal raisin cookies</b>	<b>Cranberry Crumble Cake</b>	<b>Pumpkin Pie</b>
<b>NSA Apple Pie</b>	<b>NSA Chocolate Pudding</b>	<b>NSA Peach Pie</b>	<b>NSA Lemon Cake</b>	<b>NSA Jell-O</b>	<b>NSA Cookies</b>	<b>NSA Apple Cake</b>

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
12/03/23	12/04/23	12/05/23	12/06/23	12/07/23	12/08/23	12/09/23
<b>Soup du Jour</b> Cream of Mushroom	<b>Soup du Jour</b> Chicken Mulligatawny	<b>Soup du Jour</b> Split Pea	<b>Soup du Jour</b> Spinach and Artichoke (V)	<b>Soup du Jour</b> New England Clam Chowder (G)	<b>Soup du Jour</b> Chicken Vegetable Soup (G)	<b>Soup du Jour</b> Chicken Vegetable Soup (G)
<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>
Spinach Salad with Apple/Cran/Walnuts	Roasted Beets and Goat Cheese	Classic Wedge	Caprese	Arugula, Sweet Potato, and Chickpea	Pear and Goat Cheese	Pear and Goat Cheese
<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>	<b>Entrees</b>
<b>Boeuf Bourguignon GF</b>	<b>Beef Bolognese GF</b>	<b>Chicken Tikka Masala</b>	<b>Fresh Catch</b>	<b>Filet of Sole Francaise</b>	<b>Traditional Meatloaf</b>	<b>Traditional Meatloaf</b>
Tender Beef Tips with Mushrooms and Pearl Onions in a Red Wine Demi Glaze	Ground beef, aromatic vegetables, tomatoes, brown sauce and a touch of cream	Tender chicken marinated with yogurt & Indian species, cooked in a rich tomato cream sauce	A Fresh Seafood Offering	Lightly floured, and battered with an egg mixture	Classic preparation with a ketchup glaze	Classic preparation with a ketchup glaze
<b>Chicken Cordon Bleu</b>	<b>Jambalaya</b>	<b>Maple Glazed Pork Loin GF</b>	<b>Calves Liver</b>	<b>Roasted NY Sirloin GF</b>	<b>Tuscan Shrimp</b>	<b>Tuscan Shrimp</b>
Breaded chicken stuffed with ham and Swiss cheese and served with a mornay sauce	A classic Cajun dish featuring an intoxicating combination of andouille sausage, chicken & shrimp all simmered in a delicious	Roasted and finished with a maple glaze	Lightly seared, and topped with sauteed onions and sliced bacon	Served with a Red Wine Sauce	Shrimp Sauteed with in White Wine with Garlic and Tomatoes	Shrimp Sauteed with in White Wine with Garlic and Tomatoes
<b>Ginger Orange Grilled Tofu</b>	<b>Roasted Vegetable Cassoulet GF</b>	<b>Butternut Squash Ravioli</b>	<b>Spinach and Mushroom Quiche</b>	<b>Grilled Mushroom Napoleon GF</b>	<b>Caprese Flatbread</b>	<b>Caprese Flatbread</b>
Grilled Tofu Steaks with a Ginger Orange Sauce	Roasted Vegetables and White Beans in a tomato casserole	Squash velouté, chopped pecans and fresh sage	Spinach, Mushroom and Swiss cheese in a Flaky Pie Crust	Grilled portabella mushroom, zucchini, eggplant, tomatoes, and fresh mozzarella cheese drizzled with balsamic glaze	Fresh mozzarella, roasted tomato, and basil	Fresh mozzarella, roasted tomato, and basil
<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>	<b>Accompaniments</b>
<b>Sauteed Spinach &amp; Garlic</b>	<b>Fried Plantains</b>	<b>Roasted Zucchini</b>	<b>Asparagus</b>	<b>Grilled Red Onions</b>	<b>Roasted Brussels Sprouts</b>	<b>Roasted Brussels Sprouts</b>
<b>Vegetable Succotash</b>	<b>Steamed Vegetable Medley</b>	<b>Roasted Butternut Squash</b>	<b>Vegetable Succotash</b>	<b>Creamed Spinach</b>	<b>Carrots</b>	<b>Carrots</b>
<b>Brown Rice Pilaf</b>	<b>Spaghetti Pasta</b>	<b>Basmati Rice</b>	<b>Potato Pancakes</b>	<b>Baked Potato</b>	<b>Parsnip Mashed Potatoes</b>	<b>Parsnip Mashed Potatoes</b>
<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>	<b>Desserts</b>
<b>German Chocolate Cake</b>	<b>Chef's Fruit Selection</b>	<b>Apple Crisp</b>	<b>Carrot Cake</b>	<b>Flan</b>	<b>Pecan Pie</b>	<b>Pecan Pie</b>
<b>NSA Lemon Cake</b>	<b>NSA Blueberry Cake</b>	<b>NSA Cherry Pie</b>	<b>NSA Cheesecake</b>	<b>NSA Apple Pie</b>	<b>NSA Chocolate Pudding</b>	<b>NSA Chocolate Pudding</b>