

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
01/07/24	01/08/24	01/09/24	01/10/24	01/11/24	01/12/24	01/13/24
Soup du Jour Butternut Squash Bisque	Soup du Jour Lentil (V)	Soup du Jour Chicken and Mushroom	Soup du Jour Minestrone (V)	Soup du Jour Cream of Broccoli	Soup du Jour Vegetable (V)	Soup du Jour Corn Chowder (G)
Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
Oven Roasted Turkey GF Housemade Whole Turkeys	Classic Rubeen Sandwich GFA Corn Beef, Swiss Cheese, Russian dressing, Grilled Rye Bread	Roasted Turkey Panini GFA Roasted turkey breast, cheddar cheese, and cranberry mayo on a ciabatta roll	Bourbon Pepperjack Burger Sweet brown bourbon, onions, pepperjack cheese on a potato bun.	Ham and Cheese Melt GFA Sliced White Bread , Cheddar Cheese	Kendal Pizza with choice of toppings	Philly Steak and Cheese GFA Sliced beef, onions, and provolone cheese on a club roll
Smoked Salmon with Egg, Onion, and Capers	Greek Salad with Grilled Chicken Tomatoes, Red Onions, Cucumbers, Kalamata Olives, Feta Cheese, Greek Dressing, and Chopped	Southern Style Chili Ground beef, tomatoes, peppers, onions and kidney beans	Cyprus Chicken GF Sauteed Chicken Breast Topped with Marinara Sauce and Mozzarella Cheese	Grilled Chicken BLT Salad Crumbled blue cheese, Tomatoes, Diced Bacon, Ranch Dressing, Iceberg Lettuce	Fish of the Day A seafood offering	Chicken Tenders Breaded Chicken Tenders
Eggplant Rollatini Tomato Sauce and Shredded mozzarella cheese	Southwestern Cauliflower "Rice" Onions, peppers, spices, tomatoes, red kidney beans	Vegetable Empanadas Vegetables wrapped in a pastry crust	Pasta Primavera Tomatoes, Onions, peppers, broccoli, garlic and light vegetable velouté	Vegetarian Chili Vegetables, beans, tomatoes and spices	Tofu Stir Fry Sliced vegetables, cabbage and stir fry sauce	Cheese Ravioli Tomato Cream Sauce
Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments
Bacon & Sausage Patties	Steamed Sweet Peas	Cut corn	Steamed Broccoli	Coleslaw	Green Beans	Roasted Root Vegetable Blend
Steamed Broc/Carrot/Cauli	Tater Tots	Potato Chips	Steak Fries	Potato wedges	Jasmine Rice	Curly Fries
Sweet Mashed Potatoes						
Desserts	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
Assorted Desserts	Assorted Cheese Cake	Lemon Bars	Assorted dessert	Oatmeal raisin cookies	Cranberry Crumble Cake	Pumpkin Pie
NSA Apple Pie	NSA Chocolate Pudding	NSA Peach Pie	NSA Lemon Cake	NSA Jell-O	NSA Cookies	NSA Apple Cake

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Soup du Jour Cream of Mushroom	Soup du Jour Chicken Mulligatawny	Soup du Jour Split Pea	Soup du Jour Spinach and Artichoke (V)	Soup du Jour New England Clam Chowder (G)	Soup du Jour Chicken Vegetable Soup (G)	Soup du Jour Chicken Vegetable Soup (G)
Special Salad	Special Salad	Special Salad	Special Salad	Special Salad	Special Salad	Special Salad
Spinach Salad with Apple/Cran/Walnuts	Roasted Beets and Goat Cheese	Classic Wedge	Caprese	Arugula, Sweet Potato, and Chickpea	Pear and Goat Cheese	
Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
Boeuf Bourguignon GF	Beef Bolognese GF	Chicken Tikka Masala	Fresh Catch	Filet of Sole Francaise	Traditional Meatloaf	
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	
Chicken Cordon Bleu	Jambalaya	Maple Glazed Pork Loin GF	Calves Liver	Roasted NY Sirloin GF	Tuscan Shrimp	
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	
Ginger Orange Grilled Tofu	Roasted Vegetable Cassoulet GF	Butternut Squash Ravioli	Mushroom and Onion Quiche	Grilled Mushroom Napoleon GF	Caprese Flatbread	
Grilled Tofu Steaks with a Ginger Orange Sauce	Roasted Vegetables and White Beans in a tomato casserole	Squash velouté, chopped pecans and fresh sage	Onion & 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	
Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	
Sauteed Spinach & Garlic	Fried Plantains	Roasted Zucchini	Asparagus	Grilled Red Onions	Roasted Brussels Sprouts	
Vegetable Succotash	Steamed Vegetable Medley	Carrots	Roasted Cauliflower	Creamed Spinach	Roasted Butternut Squash	
Brown Rice Pilaf	Spaghetti Pasta	Basmati Rice	Potato Pancakes	Baked Potato	Parsnip Mashed Potatoes	
Desserts	Desserts	Desserts	Desserts	Desserts	Desserts	
German Chocolate Cake	Chef's Fruit Selection	Apple Crisp	Carrot Cake	Flan	Pecan Pie	
NSA Lemon Cake	NSA Blueberry Cake	NSA Cherry Pie	NSA Cheesecake	NSA Apple Pie	NSA Chocolate Pudding	