

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
09/17/23	09/18/23	09/19/23	09/20/23	09/21/23	09/22/23	09/23/23
Soup du Jour Tomato Soup (V)	Soup du Jour Chicken Gumbo	Soup du Jour Corn Chowder (V)	Soup du Jour Vegetable Wonton Soup (V)(G)	Soup du Jour Potato Leek Soup	Soup du Jour Beef Vegetable	Soup du Jour Caramelized Onion and Mushroom Soup
Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
Bourbon Glazed Ham GF	Gyro GFA	Asian Pork on Steamed Buns	Rueben Sandwich GFA	Chicken Philly Cheesesteak GFA	Kendal Pizza GFA	Sausage & Peppers Sandwich GFA
Cured Ham Served with a Bourbon Glaze	Grilled Pita Bread, Shredded lettuce, tomatoes, Tzatziki sauce	Asian spiced pork shoulder, hoisin sauce, served on a steamed bun with pickled red onions and scallions	Sliced corn beef, sauerkraut, Swiss cheese, and russian dressing on grilled rye bread	Onions, mushrooms, and American cheese on a club roll	Handmade Pizza's	Italian Sausage and Sautéed Peppers with Mozzarella Cheese and Marinara Sauce
Smoked Salmon GF	Shrimp Salad Sandwich GFA	Crispy Honey Mustard Chicken Salad GFA	Battered Fish	Salisbury Steak	Lemon Pepper Wings GF	Breaded Chicken Tenders
Served with Hard Cooked Egg, Capers, and Red Onion	Shrimp Salad Sandwich served on a Croissant	Crispy Chicken over Mixed Greens with Tomato, and Onion with a Honey Mustard Dressing	Beer Battered & Fried	Ground beef, sauteed onions and brown sauce	Marinated wings baked with a lemon pepper spice	Honey mustard sauce
Cheese Blintzes	Pasta Primavera	Sweet and Sour Tofu GF	Zoodles Puttanesca GF	Vegetable Empanadas	Eggplant Rollatini	Pierogies
Fruit compote	Zucchini, broccoli, Tomatoes, extra virgin olive oil	Pineapples, Peppers and onions in a sweet and sour sauce	Zucchini Noodles in an Olive and Caper Tomato Sauce	Vegetables and Cheese folded into a Flour Tortilla Shell and Fried	Ricotta Cheese, Marinara, And Mozzarella Cheese	Pan seared dumplings stuffed with potatoes and cheese then topped with sauteed onions
Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments
Bacon & Sausage Patties	Sauteed Zucchini	Sauteed Mixed Vegetables	Green Beans	Vegetable Medley	Broccoli	Steamed Broccoli and Carrots
Baked Sweet Potato	French Fries	Jasmine Rice	Mac and Cheese	Steak Fries	Brown Rice Pilaf	Tater Tots
Roasted Vegetables						
Desserts	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
Chef's Choice Desserts *	Blondies	Cookies	Whoopie Pies	Assorted Dessert Bars	Cheesecake	Marble Pound Cake
NSA Blueberry Cake	NSA Cookies	NSA Blondie	NSA Brownies	NSA Peach Pie	NSA Cherry Cake	NSA Vanilla Pudding

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	<i>Soup du Jour</i> Vegetable (V)	<i>Soup du Jour</i> Black Bean (V)	<i>Soup du Jour</i> Watermelon Gazpacho (V)	<i>Soup du Jour</i> Italian Wedding (G)	<i>Soup du Jour</i> Seafood Chowder (G)	<i>Soup du Jour</i> Ginger and Carrot (V)
	<i>Special Salad</i> Mediterranean Quinoa	<i>Special Salad</i> Kendal Spring	<i>Special Salad</i> Superfood Kale	<i>Special Salad</i> Baby Arugula	<i>Special Salad</i> Caprese	<i>Special Salad</i> Classic Wedge
	<i>Entrees</i> Key West Chicken GF Caribbean spiced chicken thighs served with mango salsa	<i>Entrees</i> Crab Cake With an Avocado Tartar Sauce	<i>Entrees</i> Teriyaki Pork Loin Asian glazed pork loin sliced thin and garnished with pineapples	<i>Entrees</i> Fresh Catch GF	<i>Entrees</i> BBQ Pork GF Slow cooked pulled Pork, served with BBQ sauce	<i>Entrees</i> All American Burger GFA Cooked to order with American cheese, lettuce, and tomato
	<i>Ropa Vieja GF</i> Thinly cut beef stewed in tomato based sauce	<i>Slow Roasted Duck Leg GF</i> Marinated duck legs slow cooked and seared with a Grand Mariner Sauce	<i>Cold Poached Salmon Salad GF</i> Fresh blueberries, toasted almond, roasted cherry tomatoes, and mixed greens with a Greek yogurt dressing	<i>Veal Milanese</i> Thinly sliced veal, breaded and seared then topped with an arugula tomato salad	<i>Roasted Chicken GF</i> Herb marinated all natural chicken served with a chicken velouté	<i>Shrimp Provencal GF</i> White wine, tomatoes, garlic, emulsified butter and cream with linguine
	<i>Bourbon Glazed Jackfruit GF</i> Slow cooked with onions, peppers and garlic and finished with a bourbon sauce	<i>Moroccan Chickpea Tagine GF</i> Moroccan spices, chickpeas,	<i>Quinoa Stuffed Peppers GF</i> Quinoa, vegetables, and Tomato sauce	<i>Curried Vegetable Puffs</i> Curried vegetables and chickpeas wrapped in puff pastry and baked	<i>Wild Mushroom Ravioli</i> Mushroom and cheese stuffed ravioli with a sherry cream sauce	<i>Eggplant Parmesan</i> Breaded Eggplant with tomato sauce and mozzarella cheese
	<i>Accompaniments</i> Sauteed Spinach	<i>Accompaniments</i> Steamed Green Beans	<i>Accompaniments</i> Steamed Carrots	<i>Accompaniments</i> Sauteed Swiss Chard	<i>Accompaniments</i> Roasted Vegetables	<i>Accompaniments</i> Steamed Carrots
	Fried Plantains Rice and Beans	Roasted Cauliflower Roasted Potatoes	Baby Bok Choy Brown rice	Asparagus Roasted Sweet Potatoes	Corn on the cob Potato Salad	Onion Rings Linguine
	<i>Desserts</i> Toasted Almond Cake NSA Apple Pie	<i>Desserts</i> Cannoli Cake NSA Cheesecake	<i>Desserts</i> Flourless Chocolate Cake NSA Lemon Loaf	<i>Desserts</i> Cantaloupe NSA Chocolate Velvet Cake	<i>Desserts</i> Crème Brulee NSA Cookies	<i>Desserts</i> Chocolate Peanut Butter Cake NSA Chocolate Pudding