Delivery Charge \$5	Call x1102 by 3PM	for Dinner Delivery	<u>LUNCH</u> 4			
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
05/12/24	05/13/24	05/14/24	05/15/24	05/16/24	05/17/24	05/18/24
Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour
New England Clam	Chicken Gumbo	Corn Chowder	Vegetable Wonton	Potato Leek Soup	Beef Vegetable	Caramelized Onion
Chowder			Soup	-	-	and Mushroom Soup
Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
Carved New York	Gyro GFA	Pull Pork Sandwich	Rueben Sandwich	Grilled Buffalo	Kendal Pizza GFA	Sausage & Peppers
Strip GF	-	GFA	GFA	Chicken Sandwich		Sandwich GFA
				GFA		
Prime NY Strip, Carved with		BBQ Pulled Pork Topped	Sliced Corned Beef,	Grilled Chicken with Buffalo	Handmade Pizzas	Italian Sausage and
Au Poivre Sauce	Shredded Lettuce,	with Apple Slaw, served on a Bun	, , ,	Sauce, Lettuce, Tomatoes,		Sauteed Peppers with
	Tomatoes, Tzatziki Sauce	a bun	and Russian dDessing on Grilled Rye Bread	Red Onions & Blue Cheese Dressing Served on Stirato		Mozzarella Cheese and Marinara Sauce
			Childer tyc Broad	Bread		
Smoked Salmon GF	Shrimp Salad	Honey Mustard	Fish Of The Day	Salisbury Steak	Grilled Chicken	Breaded Chicken
	Sandwich GFA	Chicken Salad	-	_	Thighs GF	Tenders
with Hard Cooked Egg,	Shrimp Salad Sandwich	Grilled Chicken Breast with	preparation TBD	Ground Beef, Sauteed	Grilled Chicken Thighs	With Honey mustard sauce
Capers, and Red Onion	Served on a Croissant	Cherry Tomatoes, Red		Onions and Brown Sauce	Topped with Pineapple	
		Onions, Blue Cheese, Baby			Salsa	
Cheese Blintzes	Pasta primavera	Sweet and Sour	Zoodles Puttanesca	Pierogies	Eggplant Rollatini	Mushroom & onions
		Tofu	GF			Quiche
With Fruit Compote	Zucchini, Broccoli. Tomatoes, Extra Virgin Olive Oil	Pineapples, Peppers and	Zucchini Noodles in an Olive	5	Ricotta Cheese. Marinara.	Tomato Sauce, Ricotta and
	Extra virgin Onve On	Onions in a Sweet and Sour Sauce	and Caper Tomato Sauce	folded into a Flour Tortilla Shell and Fried	And Mozzarella Cheese	Mozzarella Cheese
		Sauce		onen and i neu		
	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments
Bacon & Sausage	Sauteed Yellow	Sauteed Mix	Green Beans	Vegetable Medley	Broccoli	Steamed Broccoli
Patties						
Sweet Potato and	Squash	Vegetables				and Carrots
	Squash French Fries	Jasmine Rice	Mac and Cheese	Steak Fries	Brown Rice Pilaf	Tater Tots
Gruyere Cheese		•	Mac and Cheese	Steak Fries	Brown Rice Pilaf	
Gruyere Cheese Gratin		•	Mac and Cheese	Steak Fries	Brown Rice Pilaf	
Gruyere Cheese		•	Mac and Cheese	Steak Fries	Brown Rice Pilaf	
Gruyere Cheese Gratin Asparagus	French Fries	Jasmine Rice				Tater Tots
Gruyere Cheese Gratin		•	Mac and Cheese	Steak Fries	Brown Rice Pilaf	
Gruyere Cheese Gratin Asparagus Desserts	French Fries Desserts	Jasmine Rice	Desserts	Desserts	Desserts	Tater Tots Desserts
Gruyere Cheese Gratin Asparagus Desserts Strawberry	French Fries	Jasmine Rice Desserts		Desserts Assorted Dessert		Tater Tots
Gruyere Cheese Gratin Asparagus Desserts	French Fries Desserts	Jasmine Rice Desserts	Desserts	Desserts	Desserts	Tater Tots Desserts

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	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour	Soup du Jour
	Vegetable Soup	Black Bean	Chicken Noddle Soup	Italian Wedding	Seafood Chowder	Ginger and Carrot (V)
			(G)			
	Special Salad	Special Salad	Special Salad	Special Salad	Special Salad	Special Salad
	Mediterranean	Kendal Spring Salad	Mixed Berries Over	Mandarin Orange	Caprese Salad	Crunchy Asian
	Chickpea	Kendal Spring Salad	Baby Spinach	Over Baby Arugula		Chopped
	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
	Key West Chicken	Tuscan Butter	Spanish Pork Roast	Cold Poached	BBQ Pulled Pork GF	Bash Burger GFA
	GF	Shrimp (GF)	GF	Salmon Salad GF		
	· ·	Shrimp Coated in a Creamy	Served with Salsa Verdi	with Red Onions, Toasted	Slow Cooked Pulled Pork	Cooked to Order with
	Thighs Served with Mango Salsa	Garlic Parmesan Sauce with Sundried Tomatoes &		Almonds, Tomatoes, and Sesame Seeds, Mixed	Served with BBQ Sauce.	Bacon Jam & Dill Pickles
	Jaisa	Spinach.		Greens, and Raspberry		
		1		Vinaigrette		
	Conved Florek Steels	Crispy Leg of Duck GF	Freeh Catab CE		Departed Correlate	Chicken Ericesee
	Carved Flank Steak GF	Crispy Leg of Duck GP	Fresh Catch GF	Veal Parmesan	Roasted Cornish Hen GF	Chicken Fricassee
	With Chimichurri Sauce.	Marinated Duck Legs Slow	Preparation Changes	Thinly sliced Breaded Veal,	Herb Marinated Cornish	Thinly Sliced Chicken
		Cooked and Served with a		Seared and topped with	Hen, served in a Mustard	Cutlet, Pan Seared in a
		Grand Mariner Sauce		Tomato Sauce & Mozzarella Cheese	Cream sauce.	White Wine Velouté
				WOZZATENA CHEESE		
	Curry Jackfruit &	Moroccan Chickpea	Quinoa Stuffed	Pasta Station GFA	Lentil & Vegetable	Eggplant Parmesan
	Panner GF (GF)	Tagine GF	Peppers GF		Stew	
	Tender Jackfruit & Paneer	Moroccan Spices,	Peppers Stuffed with	A variety of Sauces and	Lentils Stewed with Mixed	Roasted Tomatoes, White
	Cheese Cooked in a	Chickpeas, and Vegetable	Quinoa, Vegetables, and	ingredients, made to order	Vegetables	Beans, Tomato Sauce and
	Creamy Coconut Curry Sauce	Stew	Tomato Sauce			Mozzarella Cheese
	Sauce					
	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments
	Sautéed Spinach	Green Beans	Plantains	Sauteed Swiss	Roasted Vegetables	Steamed Broccoli
			i lantanio	Chard	riouotou regetubree	
	Steam carrots	Steamed Cauliflower	Sautéed Bok Choy	Asparagus	Corn on the cob	Onion Rings
	Basmati Rice Pilaf	#REF!	Rice & beans	Roasted Sweet	Wild Rice Pilaf with	Roasted Potatoes
				Potatoes	Cranberry	
	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
	Toasted Almond	Cannoli Cake	Indian Rice Pudding	Cantaloupe	Crème Brulee	Chocolate Peanut
	Cake					Butter Cake
	NSA Apple Pie	NSA Cheesecake	NSA Lemon Cake	NSA Chocolate	NSA Cookies	NSA Chocolate
				Velvet Cake		Pudding