

SUNDAY 05/19/24	MONDAY 05/20/24	TUESDAY 05/21/24	WEDNESDAY 05/22/24	THURSDAY 05/23/24	FRIDAY 05/24/24	SATURDAY 05/25/24
Soup du Jour Crab Bisque	Soup du Jour Sausage , White Bean and Kale	Soup du Jour Italian Wedding	Soup du Jour Vegetable Barley (V)	Soup du Jour Mexican Chicken Tortilla	Soup du Jour Mulligatawny with Lentils (V)	Soup du Jour Potato Leek
Entrees	Entrees	Entrees	Entrees	Entrees	Entrees	Entrees
Carved Bourbon Glazed Ham GF With Bourbon Glaze	Tuna Melt GFA Tuna Salad, Toasted English Muffin and American Cheese	Turkey BLT GFA Deli Turkey, Bacon , Lettuce and Tomato on White Toast	Chicken Ranch Wrap Grilled Chicken, with Bacon, Lettuce, Tomatoes, & Cheddar Cheese with Ranch Dressing in a Tortilla Wrap	Hot Roasted beef Sandwich GFA Slow Cooked Beef in its own Juices, with Caramelized Onions & Provolone Cheese on a Italian Bread	Kendal Pizza GFA Made to Order	Grilled Turkey & Swiss cheese Sandwich GFA With Tomato on Sliced Sour Dough Bread
Orecchiette with Sausage Orecchiette Pasta with Broccoli Rabe & Sausage	Texas Style Chili GF Ground Beef, Peppers, Onions, and Beans Slow Cooked with Southern Sauce	Asian Pork Wings Mini Pork Shanks Tossed in a Asian Sauce	Cajun Scrod Cod Filet Crusted with Herb Breadcrumbs, Baked with White Wine, Butter & Lemon Juice	Chicken Fingers Breaded Chicken Tenders served with Honey Mustard Sauce	Caribbean Curry Chicken GF West Indian Style Chicken with Toasted Spices	Beer Battered Fish Battered Cod Served with Tartar Sauce
Grilled Vegetable Towers GF Stacked Grilled Vegetable with Cheese	Vegetable Samosas Curried Potato and Vegetable in a Pastry Dough Served with Mango Chutney	White Bean and Sundried Tomato Gnocchi White Beans, Sundried Tomatoes, Spinach, and Gnocchi in a Light Creamy Vegetarian Velouté	Spinach, Feta and Roasted Red Onion Quiche Spinach, Feta Cheese and Red Onion Baked with Egg Custard in a Pie Shell	Stuffed Pasta Shells Ricotta Cheese Stuffed Pasta with Tomato Sauce and Shredded Mozzarella Cheese	Kale and Vegetable Dumplings Kale and Vegetable Dumpling Steamed then Tossed in Sesame Oil and Scallions	Vegetable Ratatouille and White Beans GF Zucchini, Yellow Squash, Onions, Eggplant and Tomatoes Cooked with White Beans
Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments	Accompaniments
Bacon & Sausage Patties	Cut Corn	Green Peas and Carrots	Pacific Vegetables	Steamed Broccoli	Sweet Plantains	Green Beans
Sautéed Carrots	Potato Chips	Tater Tots	Potato Wedges	French Fries	Rice and Beans	Steak Fries
Roasted Yukon Gold Potatoes						
Desserts	Desserts	Desserts	Desserts	Desserts	Desserts	Desserts
Chef's Choice Desserts	Brownies	Cookies	Chocolate Cake	Poundcake	White chocolate Blondies	Fruit of the Forest Pie
NSA Apple Cake	NSA Cookies	NSA Blueberry Pie	NSA Jell-O	NSA Peach Pie	NSA Chocolate Cake	NSA Vanilla Pudding

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	Soup du Jour Creamy of Broccoli (V)	Soup du Jour Mushroom Bisque	Soup du Jour Tomato Basil (V)	Soup du Jour Chicken Vegetable Soup (G)	Soup du Jour Corn Chowder (G)	Soup du Jour Zucchini Margarita
	Special Salad Mediterranean Chickpea	Special Salad Kendal Spring Salad	Special Salad Mixed Berries Over Baby Spinach	Special Salad Mandarin Orange Over Baby Arugula	Special Salad Caprese Salad	Special Salad Crunchy Asian Chopped
	Entrees Marry Me Chicken Meatballs	Entrees Grilled Mediterranean Pork Chops GF	Entrees Chicken Francese	Entrees Turkey Meatloaf	Entrees Beef Quesadilla GFA	Entrees Chicken Chicken Salad GF
	Tender Juicy Chicken Meatballs Cooked in a Creamy White Wine, Sundried Tomatoes & Basil Sauce	Pork Chops Marinated with Mediterranean Herbs and Grilled	Thinly Sliced Chicken Cutlet, Pan Seared in a White Wine Sauce	Moulded Ground Turkey with Seasonings, Vegetables and Breadcrumbs and topped with Turkey Gravy	Marinated Beef , Onions, Peppers, Cheddar Jack Cheese in Flour Tortilla with Sour Cream and Salsa	Lettuce, Tomatoes, Red Onions, Cucumbers, Olives, Feta cheese Served with Greek Dressing
	Straccotto GF	Fresh Catch	Classic Bolognese GFA	Barramundi Escabeche	Seafood Newburg	Sweet and Sour Pork GF
	Beef Eye round, Marinated, Seared & Slowly Braised in Wine with Sofrito until Tender	Preparation Changes	Ground Beef, Aromatic Vegetables, and a Rich Brown Sauce, with a Touch of Cream	Barramundi Topped with Vegetable, Baked in a White Wine & Lemon Butter Sauce	Shrimp and Scallops in a Sherry Sauce Topped with Puff Pastry	Cubes of Pork, Pineapple, Peppers and Onions in a Sweet and Sour Sauce
	Mushroom & Onion Quiche	Kendal Margarita Flat Bread	Vegetable Korma GF	Mediterranean Zucchini Cakes GF	Lasagna Florentine	Creamy Polenta with Wild Mushroom GF
	Egg Batter, Mushroom, Onions, & Swiss Cheese Baked in Pie Crust	With Roasted Tomatoes, Fresh Mozzarella, Basil & Balsamic Glazed	Green Beans, Potatoes, Carrots, Cauliflower, Onions & Peppers Cooked with Indian Spices & Topped with Cashew Nuts	Shredded Zucchini and Falafel Mix with a Lemon and Herb Yogurt Sauce	Spinach, Mushrooms, Ricotta Cheese, Tomato Sauce and Mozzarella Cheese	Creamy Polenta Topped with Sautéed Wild Mushrooms
	Accompaniments Sauteed Swiss Chard	Accompaniments Sweet Green Peas	Accompaniments Sautéed Zucchini	Accompaniments Sauteed Spinach	Accompaniments Summer Squash Mélange	Accompaniments Steamed Broccoli
	Sautéed Eggplant with Tomatoes	Roasted Cauliflower	Roasted Beets	Carrots	Blissed Cherry Tomatoes	Roasted Vegetables
	Buttered Egg Noodles	Roasted Red Bliss Potatoes	Fettuccine	Twice Baked Potatoes	Barley Pilaf	Jasmine Rice
	Desserts Cookie Dough Cake	Desserts Strawberry Cake	Desserts Limoncello Cake	Desserts Fresh Fruit	Desserts Mixed Berry Crisp	Desserts Baisley Espresso Cream Cake
	NSA Peach Pie	NSA Chocolate Pudding	NSA Lemon Cake	NSA Cherry Pie	NSA Jell-O	NSA Cheesecake