El Camino Café





Monday

Potato and Leek Vegetarian

Beef Chili El Camino Café Culinary Creation

Grilled Chicken Breast Cous Cousywith Fresh Seasonal Vegetable

369 cals, 27.7g protein, 714mg sodium, 2g fiber, 14g fat, 59mg chol



October 14, 2019	Entrées	369 cals, 27.7g protein, 714mg sodium, 2g fiber, 14g fat, 59mg chol
		Stroganoff Pasta Bake with Mushrooms, Spinach and Cheese Vegetarian
		Roasted Tilapia with Lemon & Dill <i>Idaho</i>
	Sides	Jasmine Rice, Roasted Potatoes, Cous-Cous Pilaf Chef's Blend, Broccoli, Brussel Sprouts
Tuesday October 15, 2019	Soup	Broccoli and Cheese Vegetarian
		Chicken Noodle with Ginger & Peanuts El Camino Café Culinary Creation
	Entrées	Braised Pot Roast, Mashed Potatoes, Fresh Seasonal Vegetable 289 cals, 19.7g protein, 464mg sodium, 5g fiber, 8.37g fat, 48mg chol
		Vegetable Tikka Masala with Rice Vegetarian
		Creamy-Garlic Chicken Parmesan
	Sides	Jasmine Rice, Mashed Potatoes & Gravy, Saffron Basmati V, Naan Chef's Blend, Green Beans, Broccolini
Wednesday October 16, 2019	Soup	Beef Macaroni Soup <i>El Camino Café Culinary Creation</i>
		Tomato Florentine Vegetarian
	Entrées	Turkey Medallion Marsala Red Jasmine Rice & Fresh Seasonal Vegetable 315 cal, 27.7g protein, 528.6mg sodium, 6g fiber, 3.37g fat, 66mg chol
		Roasted Tandoori Barramundi(Australian Seabass) with Grilled Onions and Cilantro
		General Tso's Tofu & Vegetable Stir-Fry with Jasmine Rice Vegetarian
	Sides	Jasmine Rice, Red Jasmine Rice Pilaf V, Roasted Potatoes Broccoli Rabe, Chef's Blend, Squash
Thursday October 17, 2019	Soup	Lemon Chicken with Cauliflower El Camino Café Culinary Creation
		French Onion Vegetarian
	Entrées	Butternut Squash Ravioli (5 pcs.) Cannellini Beans and Vegetable Blend 358 cals, 17g protein, 72mg sodium, 6g fiber, 5g fat, 16mg chol
		Over Bearing Column with Carlin Aigli

Oven Roasted Salmon with Garlic Aioli

Stuffed Peppers with Ground Beef, Peppers & Onions

Sides Jasmine Rice, Mashed Potatoes & Gravy, 5-Grain Pilaf Broccolini, Kale & Tomatoes, Chef's Blend

Clam Chowder *El Camino Café Culinary Creation*

Red Pepper Gouda Vegetarian

Baked Alaskan Cod with Fresh Tomatoes & Balsamic, Red Mountain Rice Pilaf & Seasonal Vegetable Alaskan Sustainable 300 cals, 17.7g protein, 53mg sodium, 5g fiber, 6g fat, 87mg chol,



Friday

October 18, 2019

Entrées

Soups

Cajun Blacked Chicken & Fettuccine with Sun Dried Tomatoes Scallions & Alfredo Sauce

Vegetarian Quesadilla- Black Beans, Corn, Kale, Tomatoes and Cheese in Flour Tortilla

Sides Jasmine Rice, Red Mountain Pilaf V, Spanish Rice
Asparagus, Chef's Blend, Glazed Carrots

El Camino Café





Monday Chicken Sliders

Chicken Patty, Lettuce, Tomatoes, Red Onions and Bistro Sauce Served with Curly Fries

Tuesday Chicken Kale Salad

Roasted Chicken, Kale, Red Cabbage, Shredded Carrots, Cranberries, Tomatoes, Butternut Squash, Pumpkin Seeds, Parmesan Cheese, Honey Dijon Dressing

Wednesday Pork Chow Mein

Ground Pork Seasoned with Garlic & Ginger, Mixed Vegetables, Chow Mein Noodles

Thursday Chicken & Black Bean Rice Bowl

Chicken Carnita's, Spanish Rice, Black Beans, Corn, Salsa, Cilantro, Guacamole, Queso Fresco and Jalapenos

Friday Mango Mandarin Shrimp Salad

Sautéed Shrimp, Mixed Greens, Mandarin Oranges, Edamame, Mango, Avocado, Green Onions, Diced Red Peppers with Roasted Sesame Dressing & Toasted Sesame Seeds

Café Hours

Closed: 7:30 p.m.

Monday – Friday Weekend/Holidays

Breakfast Breakfast

6:30 a.m. – 10:00 a.m. 7:00 a.m. – 10:00 a.m.

(Global & Hot Service Ends 9:45) (Continental Breakfast Only)
Closed: 10:00 a.m. – 11:00 a.m.

Lunch Lunch

11:00 a.m. – 3:30 p.m. Hot service ends 2:00 p.m. 11:30 a.m. – 2:30 p.m. Hot service ends 2:00 p.m.

Grill closes 3:00 p.m. (NO Grillworks)

Closed: 3:30 p.m. – 4:30 p.m. *Closed:* 2:30 p.m. – 4:30 p.m. **Dinner**

4:30 p.m. – 7:30 p.m. (NO Global Cuisine) 4:30 p.m. – 7:00 p.m. (NO Grillworks or Global)

Grill closes 7:00 p.m. (NO GIODAI Cuisine)

Closed: 7:00 p.m.

CANCER HEALTHY plate has low fat dairy, fish or lean meat makes up to one-fourth of your plate, the remaining is filled with a variety of vegetables, fruits, soy, nuts, whole grains and beans can help lower your risk of cancer. **VEGETARIAN** Does not contain meat, fish or fowl; may contain dairy & eggs.

SPICY Seasoned with or containing spice.

MENU SUBJECT TO CHANGE