



Soups

Monday

April 22, 2024

	Chicken Minestrone <i>El Camino Café Culinary Creation</i>
	Potato & Leek VEGETARIAN
Entrées	Vegetable Wellington with spinach & artichokes in a flaky dough Vegetarian
	Grilled Pork Chops with sliced peppers and balsamic glaze
	Baked Cajun Garlic Butter Cod
Sides	Jasmine Rice, 5 Grain Rice Pilaf V, Roasted Potatoes Chef's Blend, Brussel Sprouts, Cauliflower V

Soups	Butternut Squash & Spinach <i>El Camino Café Culinary Creation</i> VEGETARIAN
	Beef and Barley

	Potato and Zucchini Kugal Casserole VEGETARIAN
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Entrées	Smoked Kielbasa and Gnocchi with tomato-cream sauce, spinach & mushrooms
	Baked Rock Fish with lemon basil sauce

Sides	Jasmine Rice, Brown Rice Pilaf, Crispy Cream Cheese Jalapeno's Asparagus Tips, Broccoli, Chef's Blend
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Soups	Blackeye Pea & Ham Hock <i>El Camino Café Culinary Creation</i>
	Broccoli Cheddar VEGETARIAN

	Poblano Peppers, Onions & Corn Quesadilla Vegetarian
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Entrées	Grilled Cumin Chicken with chimichurri sauce
	Smoked Beef brisket with BBQ Glaze

Sides	Jasmine Rice, Sweet Potatoes, Spanish Rice Chef's Blend, Squash and Tomatoes, Green Bean Almondine
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Soups	Split Pea & Kale Vegetarian
	Jambalaya <i>El Camino Café Culinary Creation</i>

	Meat Lovers Pizza Tortellini cheese tortellini, ground beef, Italian sausage, pepperoni, marinara sauce & cheese
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Entrées	Bakes Salmon with a lemon-herb matzo crust
	Cashew-Coconut Tofu Curry VEGETARIAN

Sides	Jasmine Rice, Basmati Rice, Naan V Glazed Carrots, Chef's Blend, Broccolini
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Soups	Clam Chowder <i>El Camino Café Culinary Creation</i>
	Red Pepper Gouda Vegetarian

Entrées	Creamy Vegetable Lasagna Vegetarian
	Beef Fajitas with peppers & onions, flour tortillas, salsa and sour cream

	Baked Gingered-Mango Barramundi
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Sides	Jasmine Rice, Cilantro Lime Rice, Roasted Potatoes Green Beans, Broccoli, Chef's Blend
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Wednesday

April 24, 2024

Thursday

April 25, 2024

Friday

April 26, 2024



Week April 22, 2024 – April 25, 2024

Global Cuisine

Monday

Mediterranean Buddha Bowl *PLANT BASED*

with quinoa, roasted chickpeas, lettuce, tomatoes, cucumbers, yellow bell peppers, Kalamata olives and hummus

El Camino Café Lifestyle Medicine Culinary Creation

Tuesday

Cu Chao Mien (Shanghai stir-fry noodles)

Diced pork, shitake mushrooms, baby bok choy and green onions stir fried with shanghai noodles

Wednesday

Grilled Chicken Cobb Salad with Crispy Avocado

with lettuce, tomatoes, red onions, bacon, cheese and cucumbers with chipotle dressing

Thursday

Carne Asade Fries

with sliced beef, cilantro, jalapenos, pico de gallo, cheese, sour cream, sliced lime

Friday

Chicken Banh Mi Sandwich

Garlic mayo, pickled daikon & carrots, cucumber, cilantro, green onion, fresh jalapeno on a French roll

Café Hours

Monday – Friday

Breakfast

6:30 a.m. – 10:00 a.m.

(Global & Hot Service Ends 9:45)

Closed: 10:00 a.m. – 11:00 a.m.

Lunch

11:00 a.m. – 3:30 p.m.

Global Closes 1:00 p.m.

Hot service ends 2 :00 p.m.

Grill closes 3:00 p.m.

Closed: 3:30 p.m. – 4:30 p.m.

Dinner

4:30 p.m. – 7:30 p.m.

Hot service ends 7:30 p.m.

Grill 4:30 – 7:00 p.m.

(No Grillworks)

Café Closes at 7:30 PM

Weekend/Holidays

Café Closed

Please join us at the **Bistro** for Breakfast

Saturday Lunch

11:30 a.m. – 2:30 p.m.

Hot service ends 2:00 p.m.

(No Grillworks)

Closed: 2:30 p.m. – 4:30 p.m.

Saturday Dinner

Hot Food Served 4:30 p.m. – 6:30 p.m.

(No Global Cuisine - No Grillworks)

Café Closes at 7:00 PM

Sunday

11:30 a.m. – 7:00 p.m.

Lunch Hot Meal Service Ends 2:00 p.m.

Grab & Go

Soup, Salad & Sandwiches Available All Day

(No Grillworks)

Hot Food Served 4:30 p.m. – 7:00 p.m.

(No Global Cuisine - (No Grillworks)

Café Closes at 7:00 PM

SPICY Seasoned with or containing spice.

GLUTEN FREE Does not contain gluten or wheat.

VEGETARIAN Does not contain meat, fish or fowl; may contain dairy & eggs. **DAIRY FREE** Does not contain dairy products.

PLANT BASED Does not contain meat, fish, fowl dairy & eggs.

MENU SUBJECT TO CHANGE