# El Camino Café



		Roasted Eggplant and Tomato Soup <i>El Camino Culinary Creation</i> VEGETARIAN
	Soups	Steak & Ale Chowder
		Roasted Vegetable Marinara or Meat Sauce with Spaghetti VEGETARIAN
Monday May 6, 2023	Entrées	Mediterranean Braised Chicken with sundried tomatoes, Kalamata olives and artichokes
		Coconut Crusted Tilapia with Lime Sauce Beurre Blance
	Sides	Jasmine Rice, Black Pearl Pilaf, Garlic Bread Chef's Blend, Brussel Sprouts, Seasonal Squash
<b>Tuesday</b> May 7, 2023	Soups	Corned Beef, Cabbage & Potato Soup <i>El Camino Culinary Creation</i>
		Ladle & Leaf Vegetarian Bean Chili GFDF VEGETARIAN
		Grilled Baby Ray's Chipotle Citrus Chicken DF
	Entrées	<b>Gnocchi Parmesan</b> VEGETARIAN with marinara, cheese fresh mozzarella and parmesan
		Braised Beef Round with mushrooms and pearl onions
	Sides	Jasmine Rice, 5 Grain Rice Pilaf, Mashed Potatoes Broccoli, Chef's Blend, Green Beans
Wednesday May 8, 2023 Celebrating	Soups	Saimin Soup (with spam, fishcake, noodles & naruto) El Camino Café Culinary Creation
		Wild Mushroom Bisque VEGETARIAN
		Hawaiian Tofu Stir-fry Vegetarian
Hawaii Cuisine	Entrées	<b>Kahlua Pork DF</b> smoke-flavored, slowly-roasted shredded pork, combined with fresh cabbage
		<b>Grilled Huli Huli Chicken Thighs DF</b> grilled basting it with a sweet huli-huli sauce with Dole pineapple slices
	Sides	Jasmine Rice, Yucca Fries, Roasted Sweet Potatoes, Seasonal Vegetables, Squash Medley, Bok Choy Desserts: Pineapple Upside Down Cake & Mango Cake Beverages: Assorted Aloha Beverages and Kona Coffee
		Gingered Chicken & Rice Noodle El Camino Café Culinary Creation
<b>Thursday</b> May 9, 2024	Soups	Garden Vegetable PLANT BASE GFDF VEGETARIAN
		Mushroom Ravioli Primavera Garlic Parmesan VEGETARIAN peppers, onions, squash medley with mushroom ravioli in light ricotta cream sauce
	Entrées	Baked Salmon with tarragon hollandaise sauce
		<b>Chicken Katsu</b> breaded chicken cutlet served with shredded cabbage, tonkatsu sauce and lemon wedge
	Sides	Jasmine Rice, Cous Cous Pilaf V, Chicken Pot Stickers V Carrots, Chef's Blend, Cauliflower
<b>Friday</b> May 10, 2024	Soups	Clam Chowder El Camino Café Culinary Creation
		Split Pea & Kale Soup VEGETARIAN
	Entrées	<b>Lentil Sheppard's Pie</b> VEGETARIAN (potatoes, onions, celery carrots in savory sauce and garlic mashed potato crust)
		Crusted Rockfish with Lemon-Caper Sauce
		Beef & Broccoli Stir-fry with Onions, Baby Corn and Bamboo Shoots
	Sides	Jasmine Rice, Garlic Roasted Potatoes, Fried Brown Rice V Chef's Blend, Broccoli, Chef's Seasonal vegetables

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. Foods prepared in this facility may contain the following allergens...
Dairy, Egg, Fish, Seafood Shellfish, Tree Nuts, Peanuts, Wheat, Soy, Sesame. Please ask your server if you have any allergies
MENU SUBJECT TO CHANGE 5

### El Camino Café Week May 6 – May 10, 2024 Global Cuisine

### Chili Garlic Rice Noodle Salad Plant Based

fresh rice noodles tossed in chili garlic dressing, with cucumber, edamame, kimchi (*vegan* spicy cabbage), green onions, basil, cilantro and sesame seeds *El Camino Café Lifestyle Medicine Culinary Creation* 

#### **Tuesday**

Monday

#### Gyro Wrap

Lamb/beef, lettuce, tomatoes, sliced red onions, cucumbers, fresh dill and tzatziki sauce rolled in pita bread

#### Wednesday

# Spam Musubi

planks of rich & salty canned spam are pan-fried until golden, then glazed in a simple teriyaki-style spam musubi sauce, spam is wrapped in nori seaweed with rice & furikake

### Thursday

Friday

#### **Chicken Tinga Bowl**

Mexican street corn roasted corn & poblano peppers, crema & queso black beans, cilantro-lime rice, salsa roja, salsa verde and flour tortillas

#### **Fish Tacos**

cracker codfish, guacamole, cilantro, lime cabbage slaw, jalapeno tartar sauce and tortilla

# **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 8:00 PM

## Weekend/Holidays

# Café Closed

Please join us at the BiStr0 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. Foods prepared in this facility may contain the following allergens...
Dairy, Egg, Fish, Seafood Shellfish, Tree Nuts, Peanuts, Wheat, Soy, Sesame. Please ask your server if you have any allergies
MENU SUBJECT TO CHANGE 5