



Soups

Monday
May 12, 2025

Entrées

- Corn Egg Drop Soup **GFDFV** *El Camino Culinary Creation* **VEGETARIAN**
- Ladle & Leaf Mexican Chicken Tortilla Soup **GFDF**

- Kobacha Indian Curry-
Squash, potatoes, tomatoes and onions stewed in Indian curry sauce
VEGETARIAN
- Salisbury Beef with mushroom gravy
- Rosemary Orange Chicken Breast

Sides

Jasmine Rice, Mashed Potatoes & Gravy, Saffron Basmati, Naan
Chef’s Blend, Brussel Sprouts, Cauliflower

Tuesday
May 13, 2025

Entrées

- Chicken, Zucchini & Potato *El Camino Culinary Creation*
- Ladle & Leaf Minestrone Soup **DF** **VEGETARIAN**
- Potato & Dill Crusted Cod with lemon sauce
- Spanakopita-Greek Spinach Pie with feta cheese, fresh herbs and fillo dough
VEGETARIAN
- Grilled Lemongrass Pork Chops with scallion oil

Sides

Jasmine Rice, 5 Grain Rice Pilaf **PB**, Roasted Potatoes
Broccoli, Chef’s Blend, Green Beans

Wednesday
May 14, 2025

Soups

- Pinto Bean & Vegetable **GFDFV****PB** *El Camino Café Culinary Creation*
- Chicken Gumbo with Andouille Sausage
- Sweet Chili & Sesame Cauliflower Bites with peppers, onions and pineapple
VEGETARIAN
- Sole Picatta with lemon and capers
- Grilled Beef Steaks with Horseradish Aioli

Entrées

Sides

Jasmine Rice, Red Mountain Pilaf **PB**, Mashed Potatoes with Gravy
Spinach & Mushrooms, Chef’s Blend, Glazed Carrots

Thursday
May 15, 2025

Soups

- Cream of Asparagus **VEGETARIAN**
- Chicken and Matzo Ball Soup *El Camino Café Culinary Creation*
- Veggie Alfredo Pasta- cavatappi pasta, broccoli, carrots, and peas **VEGETARIAN**

Entrées

- Balsamic Glazed Salmon with fresh tomatoes and basil
- Roasted Pork Loin with rosemary demi glace

Sides

Jasmine Rice, Black Pearl Pilaf **PB**, White & Wild Pilaf
Swiss Chard, Chef’s Blend, Cauliflower

Friday
May 16, 2025

Soups

- Alex’s Clam Chowder *El Camino Café Culinary Creation*
- Carrot & Ginger **GFDFV****PB**

Entrées

- Impossible Eggplant Moussaka Casserole **VEGETARIAN**
Impossible meat, potatoes & eggplant
topped with béchamel sauce and parmesan cheese
- Savory Herb Butter Hanger Steak
- Turkey Caprese Sandwich on Ciabatta Bread
(fresh mozzarella, kale (no nut) pesto aioli, basil leaves, sliced tomatoes)

Sides

Jasmine Rice, Garlic Roasted Potatoes, Quinoa Pilaf **V**
Chef’s Blend, Broccoli, Bok Choy

Week May 12, 2025 – May 16, 2025



Global Cuisine

Monday

Land Lovers Beef with Soba Noodles

Soba noodles, shitake mushrooms, broccoli, carrots, green onions, topped with toasted sesame seeds and crushed peanuts

Tuesday

Loaded Baked Potato

chili con carne, bacon bits, broccoli, shredded cheese, tomatoes, sour cream, and chives

Wednesday

Chicken Chow Mein

Shredded chicken, chow mein noodles, cabbage, carrots, green onions, sesame-soy sauce

Thursday

Fish & Chips

crispy fish fillet, French fries and house made slaw served with tartar sauce, lemon and malt vinegar

Friday

Dim Sum & Jasmine Rice

(2)Chicken gyoza, (2)shrimp shumai and (2)crab Rangoon served over jasmine rice and a side of spicy dipping sauce(soy-sambal oelek)

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 **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. **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