



Corn Egg Drop Soup GFDFV <i>El Camino Culinary Creation</i> VEGETARIAN
Ladle & Leaf Mexican Chicken Tortilla Soup GFDF

Monday
June 23, 2025

Entrées	Kabocha Indian Curry- Squash, potatoes, tomatoes and onions stewed in Indian curry sauce VEGETARIAN
	Salisbury Beef with mushroom gravy
	Korean Gochujang BBQ Chicken Legs
Sides	Jasmine Rice, Mashed Potatoes & Gravy, Saffron Basmati, Naan Chef’s Blend, Brussel Sprouts, Cauliflower

Tuesday
June 24, 2025

Soups	Chicken, Zucchini & Potato <i>El Camino Culinary Creation</i>
	Ladle & Leaf Minestrone Soup DF VEGETARIAN
	Potato & Dill Crusted Cod with lemon sauce
Entrées	Swedish Meatballs with parslied egg noodles VEGETARIAN
	Grilled Lemongrass Pork Chops with scallion oil
Sides	Jasmine Rice, 5 Grain Rice Pilaf <i>PB</i>, Buttered Noodles Broccoli, Chef’s Blend, Green Beans

Wednesday
June 25, 2025

Soups	Pinto Bean & Vegetable GFDFV <i>PB El Camino Café Culinary Creation</i>
	Chicken Gumbo with Andouille Sausage
	Sweet Chili & Sesame Cauliflower Bites with peppers, onions and pineapple VEGETARIAN
Entrées	Sole Picatta with lemon and capers
	Grilled Chicken Breast with chimichurri sauce
Sides	Jasmine Rice, Red Mountain Pilaf <i>PB</i>, Mashed Potatoes with Gravy Spinach & Mushrooms, Chef’s Blend, Glazed Carrots

Thursday
June 26, 2025

Soups	Cream of Asparagus VEGETARIAN
	Chicken and Matzo Ball Soup <i>El Camino Café Culinary Creation</i>
	Veggie Alfredo Pasta- cavatappi pasta, broccoli, carrots VEGETARIAN
Entrées	Balsamic Glazed Salmon with fresh tomatoes and basil
	Roasted Pork Loin with rosemary demi glace
Sides	Jasmine Rice, Black Pearl Pilaf <i>PB</i>, Roasted Sweet Potatoes Swiss Chard, Chef’s Blend, Cauliflower

Friday
June 27, 2025

Soups	Alex’s Clam Chowder <i>El Camino Café Culinary Creation</i>
	Carrot & Ginger GFDFV <i>PB</i>
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, Sidewinder, Quinoa Pilaf V Chef’s Blend, Broccoli, Asparagus

Week June 23, 2025 – June 27, 2025



Global Cuisine

Monday

Grilled Teriyaki Tofu & Pineapple Bowl

Served with jasmine rice, green onions and sautéed vegetables

Tuesday

Loaded Baked Potato

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

Wednesday

Asian Sesame Chicken Salad

Napa cabbage, romaine lettuce, carrots, cilantro, green onions, crispy wontons, mandarin oranges and toasted almonds

Thursday

Fish & Chips

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

Friday

Chicken Pad Thai

Rice noodles, bean sprouts, cilantro, green onions, red bell peppers, crushed peanuts and spicy peanut sauce

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