



Monday

July 7, 2025

Soups	Cream of Chicken Noodle Soup <i>El Camino Café Culinary Creation</i>
	Ladle & Leaf Organic Smoky Split Pea Vegetarian GFDF
Sides	Chicken Pesto Pasta with mushrooms, sundried tomatoes, basil and parmesan cheese
	Mediterranean Stuffed Mushrooms VEGETARIAN with bulgur wheat, spinach, sundried tomatoes, feta and Greek olives
	Memphis Dry Country Style Boneless BBQ Pork Ribs
Jasmine Rice, Red Mountain Pilaf, Baked Beans Chef’s Blend, Sautéed Kale, Green Beans	

Tuesday

July 8, 2025

Soups	Ladle & Leaf Minestrone VEGETARIAN
	Chicken, Broccoli & Cheddar <i>El Camino Café Culinary Creation</i>
Entrées	Roasted Hanger Steak with rosemary demi sauce
	Cheesy Summer Squash Casserole VEGETARIAN
	Coconut Crusted Rockfish with lime beurre blanc
Jasmine Rice, Roasted Potatoes, 5 Grain Rice Pilaf Chef’s Blend, Buttered Corn, Brussel Sprouts	

Wednesday

July 9, 2025

Soups	Chinese Shrimp Shumai Soup <i>El Camino Café Culinary Creation</i>
	Butternut Squash and Apple VEGETARIAN
Entrées	Paneer Makhani -Indian cheese and spices in a creamy butter gravy VEGETARIAN
	Teriyaki Glazed Chicken Legs
	Panko Crusted Calamari Steaks served marinara sauce on the side
Jasmine Rice, Mashed Potatoes & Gravy, Saffron Basmati Rice Chef’s Blend, Broccolini, Cauliflower	

Thursday

July 10, 2025

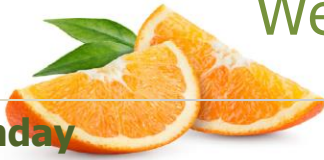
Soups	Roasted Tomatillo Soup <i>El Camino Café Culinary Creation</i> VEGETARIAN
	Thai Chicken & Rice
Entrées	Chowmein with peppers, cabbage, carrots and green onions Vegetarian
	Oven Roasted Salmon Fillet with citrus and fennel slaw
	Lemon Harissa Crusted Chicken Breast
Jasmine Rice, Brown Rice Pilaf, Chicken Potstickers Chef’s Blend, Bok Choy, Roasted Baby Carrots	

Friday

July 11, 2025

Soups	Alex’s Clam Chowder <i>El Camino Café Culinary Creation</i>
	Garden Vegetable Vegetarian
Entrées	Szechuan Eggplant & Tofu with Peppers & Onions Vegetarian
	Tuna Mornay -penne pasta, mushrooms, peas, corn and panko
	Brisket of Beef Braised with whole garlic
Jasmine Rice, White & Wild Pilaf, Roasted Garlic Potatoes Broccoli, Chef’s Blend, Green Bean Almandine	

Monday



Indian Butter Chick'N

Plant base Chicken simmered in Indian Coconut Curry Sauce, basmati rice, sautéed vegetables, cilantro and a side of naan

Tuesday

Beef Sukiyaki

Jasmine rice, tofu, shitake & enoki mushrooms, napa cabbage and green onions

Wednesday

Crispy Chicken, Apple & Feta Salad

Crispy chicken, romaine lettuce, sliced red onions, raisins, candied walnuts, feta cheese with honey-dijon dressing

Thursday

Quesadilla Bar

Chicken, beef crumbles, cheese, black beans, tomatoes, corn, onions, peppers, sour cream, salsa

Friday

Banh Xeo (Rice Pancake)

Sautéed Shrimp, Bean Sprouts, Cilantro, Tomatoes, Sliced Onions, Green Leaf Lettuce with Noug Cham (prepared fish 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. – 8:00 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