



Soups

Monday  
September 15,  
2025

Entrées

Beef Minestrone **DF** *El Camino Culinary Creation*

Potato & Leek **VEGETARIAN**

Palak Paneer-

Spinach and cheese simmered in Indian spices **VEGETARIAN**

Salisbury Beef with mushroom gravy

Baked Korean Gochujang BBQ Chicken Breast

Sides

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

Soups

Menudo –Mexican Beef and Tripe

Roasted Vegetable Enchilada **DF** **VEGETARIAN** *El Camino Culinary Creation*

Entrées

Pollo Loco **GDF**

chicken legs marinated in cerveza, garlic, jalapeno, pineapple juice and lime

Chili Relleno with salsa verde and queso **VEGETARIAN**

Mexican Spaghetti- seasoned ground beef, roasted corn, peppers and onions  
with tomato sauce and queso

Sides

Jasmine Rice, Spanish Rice **PB**, Roasted Garlic Potatoes  
Broccoli, Chef’s Blend, Chayote & Tomatoes

Soups

Mushroom & Be’F Tips (Gardein) **GDFVPB** *El Camino Café Culinary Creation*

Chicken Gumbo

Entrées

Sweet Chili & Sesame Cauliflower Bites with peppers, onions and pineapple  
**VEGETARIAN**

Sole Picatta with lemon and capers

Grilled Chicken Breast with chimichurri sauce

Sides

Jasmine Rice, Red Mountain Pilaf **PB**, Roasted Yams  
Spinach & Mushrooms, Chef’s Blend, Glazed Carrots

Soups

Chicken & Matzo Ball *El Camino Café Culinary Creation*

Sweet Potato Coconut Curry **GDFVPB** **VEGETARIAN**

**Vegetarian** Stuffed Cabbage Rolls

filled with whole grains and topped with tomato sauce and cheese **VEGETARIAN**

Entrées

Bulgogi Beef Quesadilla with kimchi, onions and cheese in a flour tortilla

Balsamic Glazed Salmon with fresh tomatoes and basil

Sides

Jasmine Rice, Black Pearl Pilaf **PB**, Mashed Potatoes & Gravy  
Swiss Chard, Chef’s Blend, Cauliflower

Soups

Alex’s Clam Chowder *El Camino Café Culinary Creation*

Carrot & Ginger **GDFVPB**

Entrées

Veggie Alfredo Pasta- cavatappi pasta, broccoli, carrots **VEGETARIAN**

Grilled Lemongrass Pork Chops with scallion oil

Green Chili Chicken Casserole-

layers of corn tortillas, cheese and diced chicken

Sides

Jasmine Rice, Roasted Red Potatoes, Quinoa Pilaf **V**  
Chef’s Blend, Broccoli, Asparagus

Friday  
September 19,  
2025



Wednesday  
September 17,  
2025

Thursday  
September 18,  
2025



### Global Cuisine

**Monday**

#### Grilled Teriyaki Tofu & Pineapple Bowl

Served with jasmine rice, green onions and sautéed vegetables

**Tuesday**

#### Chicken Sopos

Chicken carnitas, shredded lettuce, diced tomatoes, onions & cilantro, lemon wedges, salsa and queso

**Wednesday**

#### Poke Bowl

Spicy ahi tuna, edamame, cucumbers, avocado, pickled ginger, carrots, wakame salad, jasmine rice

**Thursday**

#### Fresh Watermelon Chicken Salad

grilled chicken with mixed greens and baby arugula, blueberries, cucumbers, red onions, walnuts, basil and feta cheese with balsamic dressing

**Friday**

#### Green Curry Shrimp

Sautéed vegetables, cilantro, basil and lime wedges served with jasmine rice

### 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**