El Camino Café



Li Caiiii		care and readen
Soups		Lentil Soup v
		Cheeseburger Soup El Camino Café Culinary Creation
Monday	Entrées	Mushroom Stroganoff served with egg noodles Vegetarian
October 6, 2025		Herb Roasted Pork Loin
		Barramundi with teriyaki sauce, green onion, sesame seeds
	Sides	Jasmine Rice, Brown Rice Pilaf, Tempura Cauliflower Chef's Blend, Brussel Sprouts, Sesame Green Beans
Tuesday October 7, 2025	Soups	Ladle & Leaf Butternut Squash with Coconut Vegetarian
		Chicken Gumbo El Camino Café Culinary Creation
		General Tso Diced Tofu Stir-Fry Vegetarian
	Entrées	Baked Chicken Breast with orange marmalade glaze
		Pizza Baked Tortellini- with peperoni, Italian sausage, marinara, cheese and fresh basil
	Sides	Jasmine Rice, 5 Grain Rice Pilaf, Garlic Bread Chef's Blend, Green Beans, Cauliflower
Wednesday October 8, 2025	Soups	Zucchini, Tomatoes & Thyme <i>El Camino Café Culinary Creation</i> Vegetarian
		Crab and Corn Chowder
		Stuffed Shells Vegetarian with ricotta cheese, roasted red peppers, spinach parmesan cream sauce
	Entrées	Baked Cod with roasted tomatoes and lemon
		Buttermilk Fried Chicken Legs
	Sides	Jasmine Rice, White & Wild Pilaf, Mashed Potatoes & Gravy Chef's Blend, Buttered Corn, Glazed Carrots
Thursday October 9, 2025	Soups	Ladle & Leaf Chicken Tikka Masala
		Bean Pasta Fagiolio VEGETARIAN El Camino Café Culinary Creation
		Cheese Tamales with salsa verde and queso Vegetarian
	Entrées	Roasted Salmon with asparagus-beurre blanc
		Chicken and Mushroom Rigatoni With balsamic cream sauce
	Sides	Jasmine Rice, Spanish Rice, Roasted Potatoes Broccolini, Chef's Blend, Green Bean Almondine
Friday October 10, 2025	Soups	Clam Chowder El Camino Café Culinary Creation
		French Onion Vegetarian
	Entrées	Spinach Ricotta Stuffed Peppers with blistered tomatoes, basil and cheese Vegetarian
		Baked Tilapia with Cajun cream sauce
		Roasted Hanger Steak with whole garlic cloves and rosemary
	Sides	Jasmine Rice, Black Pearl Medley V, Mashed Potatoes & Gravy V Buttered Corn, Asparagus Tips, Chef's Blend

Mezze Platter PLANT BASED

Dolma(grape leaves stuffed with rice), humus, baba ghanoush,
Greek olives, cucumbers, roasted artichokes
tabouleh salad (parsley, tomatoes, mint, parsley, lemon juice) served with pita bread

El Camino Café Lifestyle Medicine Culinary Creation

Chicken Tinga Tostadas

Tuesday

Monday

Shredded chicken, refired beans, shredded lettuce, diced tomatoes, pickled radishes, green onions and cotija cheese on a crunchy corn tortilla

Wednesday

Bulgogi Wrap

Jasmine rice, kimchi slaw, gochujang aioli, lettuce, carrots and cucumbers in spinach tortilla

Thursday

Grilled Chicken & Beets Salad

Spinach and mixed greens, candied walnuts, feta cheese, white balsamic with orange zest dressing

Friday

Mein Ga' (Vietnamese Chicken Soup with Glass Noodles) Topped with cilantro, green onions, sliced red onions and deep fried shallots

Café Hours

Monday – Friday

Weekend/Holidays

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 7:30 PM

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)*

1

Café Closes at 7:00 PM

SPICY Seasoned with or containing spice. **GLUTEN FREE** Does not contain gluten or wheat.