



Monday

October 20, 2025

Entrées	Ladle and Leaf Chicken Tikka Masala
	Vegetable Mulligatawny El Camino Café Culinary Creation VEGETARIAN
	Chana Masala
	Palak Paneer
	Fish Pakora, amritsari fish fry- fried cod served with slice lime and cilantro
	Butter Chicken- chicken thigh simmered in creamy butter sauce
	Jasmine Rice, Saffron Basmati Rice V , Paratha
Sides	Chef's Blend, Broccolini, Samosa V

Tuesday

October 21, 2025

Soups	Chicken, Kale & Thyme El Camino Café Culinary Creation
	Ladle and Leaf Southwestern Corn Chowder Vegetarian
Entrées	Eggplant Parmesan Stacks
	breaded eggplant layered with ricotta cheese and topped with marinara sauce VEGETARIAN
	Pork Caldereta DF
	Pan Seared Barramundi with sweet chili glaze
	Jasmine Rice, Mashed Potatoes & Gravy, Garlic Rice
Sides	Buttered Corn, Brussel Sprouts, Chef's Blend

Wednesday

October 22, 2025

Soups	Pork Goulash El Camino Café Culinary Creation
	Black Bean PLANT BASE
Entrées	Roasted Chicken with penne pasta, pesto, butter beans and kale
	Baked Rockfish with lemon & caper sauce
	Spaghetti with Lentil Bolognese VEGETARIAN
Sides	Jasmine Rice, Garlic Bread, Red Mountain Pilaf
	Chef's Blend, Spinach and Mushrooms, Green Beans

Thursday

October 23, 2025

Soups	Chicken and Dumpling
	Udon Vegetable Noodle Soup El Camino Café Culinary Creation VEGETARIAN
	Baked Gnocchi with rose' sauce, mushroom, spinach and tomatoes VEGETARIAN
Entrées	Roasted Salmon with caramelized fish sauce and scallion oil
	Jamaican Jerk Chicken Legs
Sides	Jasmine Rice, Roasted Yams, Red Beans & Rice V
	Asparagus Tips, Chef's Blend, Plantains

Friday

October 24, 2025

Soups	Clam Chowder El Camino Café Culinary Creation
	Roasted Red Pepper Bisque Vegetarian
Entrées	Kung Pao Tofu- sauteed chilies, peppers, onions, broccoli and scallions Vegetarian
	Baked Stuffed Portobello
	with Italian sausage, grains, fresh herbs, onions, alfredo sauce and cheese
	Roasted Greek-Style Chicken Breast- olives, tomato, onion and capers
	Jasmine Rice, Mashed Potatoes & Gravy, Fried Rice
Sides	Squash, Broccoli, Chef's Blend



Week October 20, 2025 – October 24, 2025

Global Cuisine

Monday	Spiced Eggplant & Cauliflower Stir-Fry <i>PLANT BASED GF</i> Chicken’ N, split okra, peppers, onions, ginger and garlic served with basmati rice <i>El Camino Café Lifestyle Medicine Culinary Creation</i>
Tuesday	Chicken BLT Salad Wrap Grilled chicken breast, bacon, lettuce, tomato, avocado and ranch dressing in a whole wheat tortilla
Wednesday	Pho Tai (Rare Beef) Rice noodles, bean sprouts, lime wedges, basil, onions and jalapenos
Thursday	Gyro and Pita Lamb/Beef, sliced red onions, shredded lettuce, tomatoes, tzatziki sauce served with a side of parsleyed- lemon French fries
Friday	The Walking Taco Seasoned ground chicken, cheese, tomatoes, shredded lettuce, green onions, sour cream, salsa and guacamole

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.	Café Closed Please join us at the Bistro for Breakfast
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.	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
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	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