



Monday

December 1, 2025

Entrées	Ladle and Leaf Chicken Tikka Masala
	Vegetable Orzo Minestrone El Camino Café Culinary Creation VEGETARIAN
	Sruffed Shell Florentine with rose’ sauce (alfredo & marinara)
Sides	Roasted Hanger Steak with rosemary demi glace
	Grilled Cumin Chicken Breast with chimichurri sauce and toasted pepitas
	Jasmine Rice, Cilantro Lime Rice V , Garlic Roasted Yukon Potatoes Chef’s Blend, Broccolini, Green Bean Almondine V

Tuesday

December 2, 2025

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

Wednesday

December 3, 2025

Soups	Pork Goulash El Camino Café Culinary Creation
	Black Bean PLANT BASE
	Indian Butter Chicken- chicken thigh simmered in creamy butter sauce
Entrées	Baked Rockfish with lemon & caper sauce
	Spaghetti with Lentil Bolognese VEGETARIAN
	Jasmine Rice, Garlic Bread, Saffron Basmati Rice Chef’s Blend, Spinach and Mushrooms, Green Beans

Thursday

December 4, 2025

Soups	Chicken and Dumpling
	Miso Soup El Camino Café Culinary Creation VEGETARIAN
	Gnocchi aglio e olio -gnocchi sautéed with garlic oil, spinach, tomatoes, red chili flakes and parmesan cheese VEGETARIAN
Entrées	Italian Stuffed Sweet Peppers with Italian sausage, grains, fresh herbs, onions, tomato sauce and cheese
	Roasted Greek-Style Chicken Breast- olives, tomato, onion and capers
	Jasmine Rice, White & Wild Lemon Rice, Mashed Potatoes & Gravy V Asparagus Tips, Chef’s Blend, Baby Carrots

Friday

December 5, 2025

Soups	Clam Chowder El Camino Café Culinary Creation
	Roasted Red Pepper Bisque Vegetarian
	Kung Pao Tofu- sauteed chilies, peppers, onions, broccoli and scallions Vegetarian
Entrées	Roasted Salmon with citrus hollandaise sauce
	Geno’s Famous Cocido de res- oxtail (beef), carrot, potato, corn and cabbage
	Jasmine Rice, Mexican Rice, Roasted Potatoes Squash, Broccoli, Chef’s Blend



Week December 1, 2025 – December 5, 2025

Global Cuisine

Monday

Broccoli Be’f Stir-Fry *PLANT BASED*
Plant base flank steak, broccoli, baby corn, carrots,
red bell peppers and jasmine rice
El Camino Café Lifestyle Medicine Culinary Creation

Tuesday

Roasted Salmon BLT Wrap
Roasted salmon, bacon, lettuce, tomato, avocado and pesto aioli
in a whole wheat tortilla

Wednesday

Chicken Thai Green Curry Rice Noodle Soup
Diced chicken thigh, bean sprout, basil, cilantro, peppers, onions and lime wedges

Thursday

Sushi  KIKKA

Friday

Fish Fillet Sandwich
Crispy fish fillet on a brioche bun, shredded lettuce,
pickles and tarter sauce with curly fries

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 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