NEW ISLANDS DINING HALL

Hours: Monday-Friday: NO BREAKFAST
Lunch: 10:30am-4pm
Dinner: 4pm-8pm
Saturday & Sunday: Brunch: 10am-2pm
(Closed 2pm-4pm)
Dinner: 4pm-8pm

Prices:
Breakfast: $7.00
Lunch: $9.25
Dinner: $11.25

MONDAY OCTOBER 30TH
SANTA CATALINA PIZZA AND PASTA
• FARFALLE AND POLPETTE, MEATBALLS, MUSHROOMS, ONIONS, PEPPERS AND GARLIC WITH CHOICE OF SAUCES
• PIZZA DU JOUR AND CHEF’S FAVORITES
SANTA CATALINA MEXICAN GRILL
• CRISPY TACO NACHO, GROUND BEEF, NACHO CHEESE, PICO DE GALLO AND OLIVES
• CAJUN SHRIMP TACOS, CHIPOTLE COLESLAW, BLACKENED WHITE FISH, GUACAMOLE AND HOMEMADE SALSA
ANACAPA SALADS
• SPINACH AND MANGO, WALNUTS, CRANBERRY AND DRIED TOASTED COCONUT
• ASPARAGUS AND TOMATO WITH ROASTED CORN AND FETA CHEESE
• TRADITIONAL CAESAR SALAD
• CRISPY CHICKEN ASIAN SALAD, HONEY SOY DRESSING, NAPA CABBAGE, CARROTS BELL PEPPERS, BEAN SPROUTS
• MEXICAN CHICKEN CAESAR, PEPEITAS, TOMATOES, OLIVES AND CILANTRO
• TORTELLINI PRIMAVERA WITH PESTO SALAD, ROASTED GARDEN VEGETABLES AND TORTELLINI PASTA
ANACAPA SOUPS
• CILANTRO & CHEESE ENCHILADA
• CHICKEN MINESTRONE
• CREAM OF TOMATO
SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES
• (LUNCH & DINNER)

TUESDAY OCTOBER 31ST
SANTA CATALINA PIZZA AND PASTA
• PENNE SORENTO, TOMATO CREAM, OLIVES, SUNDRIED TOMATOES, CHICKEN AND BELL PEPPERS
• PIZZA DU JOUR AND CHEF’S FAVORITES
SANTA CATALINA MEXICAN GRILL
• TACO SALAD, GROUND BEEF, LETTUCE, TOMATO, PICO DE GALLO, CHEESE, BLACK OLIVES AND SALSA FRESCA
FARMER’S MARKET
• ORGANIC LOCAL PICKED FRUIT
• TERIYAKI AND ORGANIC RICE BOWL, SAUTEED GARDEN VEGETABLES, VEGAN CHICKEN
• SMOOTHIE OF THE DAY
SANTA ROSA GRILL
• GARLIC STEAK DIP, PROVOLONE, SAUTEED ONIONS, A1 AU JUS, FRESH BAKED DELI ROLL
ANACAPA SALADS
• SPINACH AND MANGO, WALNUTS, CRANBERRY AND DRIED TOASTED COCONUT
• VEGAN BROTH AND SOBA NOODLE BOWL, BOK CHOY, TOFU, SPROUTS, CARROTS, PEPPERS, MINT AND BASIL
• SMOOTHIE OF THE DAY
SANTA ROSA GRILL
• FISH AND CHIPS, TARTAR SAUCE
ANACAPA SALADS
• SPINACH AND MANGO, WALNUTS, CRANBERRY AND DRIED TOASTED COCONUT
• ASPARAGUS AND TOMATO WITH ROASTED CORN AND FETA CHEESE
• TRADITIONAL CAESAR SALAD
• CRISPY CHICKEN ASIAN SALAD, HONEY SOY DRESSING, NAPA CABBAGE, CARROTS BELL PEPPERS, BEAN SPROUTS
• MEXICAN CHICKEN CAESAR, PEPEITAS, TOMATOES, OLIVES AND CILANTRO
• TORTELLINI PRIMAVERA WITH PESTO SALAD, ROASTED GARDEN VEGETABLES AND TORTELLINI PASTA
ANACAPA SOUPS
• CILANTRO & CHEESE ENCHILADA
• CREAM OF BROCCOLI
• CHICKEN TORTILLA
SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES
• (LUNCH & DINNER)

WEDNESDAY NOVEMBER 1ST
SANTA CATALINA PIZZA AND PASTA
• NEW ORLEANS PASTA, CAJUN SAUSAGE AND BLACKENED CHICKEN,
• ONIONS, BELL PEPPERS AND CAJUN CREAM SAUCE
• PIZZA DU JOUR AND CHEF’S FAVORITES
SANTA CATALINA MEXICAN GRILL
• TACO SALAD, GROUND BEEF, LETTUCE, TOMATO, PICO DE GALLO, CHEESE, BLACK OLIVES AND SALSA FRESCA
FARMER’S MARKET
• ORGANIC PEARS AND APPLES
• ITALIAN SUB WRAP, BALSAMIC GRILLED VEGETABLES, PICKLED VEGGIE RELISH, GLUTEN FREE WRAP
• SMOOTHIE OF THE DAY
SANTA ROSA GRILL
• BBQ PULLED PORK SANDWICH, COLESLAW ON WARM ROLL
ANACAPA SALADS
• SPINACH AND MANGO, WALNUTS, CRANBERRY AND DRIED TOASTED COCONUT
• ASPARAGUS AND TOMATO WITH ROASTED CORN AND FETA CHEESE
• TRADITIONAL CAESAR SALAD
• CRISPY CHICKEN ASIAN SALAD, HONEY SOY DRESSING, NAPA CABBAGE, CARROTS BELL PEPPERS, BEAN SPROUTS
• MEXICAN CHICKEN CAESAR, PEPEITAS, TOMATOES, OLIVES AND CILANTRO
• TORTELLINI PRIMAVERA WITH PESTO SALAD, ROASTED GARDEN VEGETABLES AND TORTELLINI PASTA
ANACAPA SOUPS
• CILANTRO & CHEESE ENCHILADA
• CREAM OF BROCCOLI
• CHICKEN TORTILLA
SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES
• (LUNCH & DINNER)
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<tr>
<th>Day</th>
<th>Location</th>
<th>Meal</th>
<th>Items</th>
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<tbody>
<tr>
<td>Thursday NOV 2ND</td>
<td>CANTALINA PIZZA AND PASTA</td>
<td>Lunch &amp; Dinner</td>
<td>Tortellini Fresco, Sautéed Spinach, Chicken, Basil, Olives, Sautéed Tomatoes Sauce, Pizza du Jour and Chef’s Favorites</td>
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<td>FARMER’S MARKET</td>
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<td>Organic Local Picked Fruit, Smoothie of the Day, Vegan and Gluten Free Grilled Cheese, Avocado and Tomato Relish with Balsamic</td>
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TUESDAY OCTOBER 31ST
SAN CLEMENTE ENTREES AND SIDES
LUNCH
• CHICKEN CORDON BLEU STACK, SWISS, SMOKED HAM AND TARRAGON HERB SAUCE
• RICE PILAF
• ITALIAN VEGETABLE MEDLEY
DINNER
• SAVORY KETCHUP GLAZED CERTIFIED ANGUS MEATLOAF; WITH A BACON, ONION AND MUSHROOM SAUCE
• BUTTERY MASHED POTATOES
• VEGETABLE MEDLEY
SAN NICHOLAS DELI
• TURKEY CLUB WRAP, SMOKED TURKEY, LETTUCE, BACON, CHEESE, PESTO AIOLI, AVOCADO
SANTA ROSA BREAKFAST
• CHORIZO BREAKFAST BURRITO, POTATOES, EGGS AND CHEESE
• LEMONGRASS CHICKEN
• STIR FRY NOODLES
• STEAMED RICE
• POT STICKER, WONTON OR EGGROLLS
SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES
THURSDAY NOVEMBER 2ND
SAN CLEMENTE ENTREES AND SIDES
LUNCH
• TANDOORI CHICKEN WITH PEPPERS AND ONIONS
• VEGETABLE MEDLEY
• RICE PILAF
DINNER
• THAI GARLIC SCENTED WHITE FISH
• CILANTRO RICE
• STEAMED BROCCOLI
SANTA ROSA BREAKFAST
• CHORIZO BREAKFAST BURRITO, POTATOES, EGGS AND CHEESE
• FROZEN YOGURT AND COOKIES (LUNCH & DINNER)
SANTA CRUZ SWEETS
• TEMPUA CHICKEN WITH TERIYAKI AND PEPPERS
• STIR FRY NOODLES
• STEAMED RICE
• POT STICKER, WONTON OR EGGROLLS
SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES
SATURDAY & SUNDAY NOVEMBER 4TH & 5TH
BREAKFAST
• FULL SERVICE BREAKFAST GRILL
• OMELET STATION
• YOGURT BAR WITH ORGANIC GRANOLA
• ASSORTED DAILY HOT ENTREES SPECIALS
• CEREAL BAR
• FULL SALAD, FRUIT AND DRESSING STATION
• WAFFLE STATION
• SMOOTHIE AND JUICE BAR