### MONDAY AUGUST 29TH

**SANTA CATALINA MEXICAN GRILL**
- Sonora Hotdog, Bacon Wrapped, Tomatoes, Jalapenos, Queso Fresco, Onions and Chipotle Aioli

**San Clemente Entrees and Sides**
**Lunch**
- Chicken Fresco, Artichoke Hearts, Sun Dried Tomatoes and Pesto Cream Sauce
- Wild Rice Pilaf
- Vegetable Medley

**Dinner**
- Baked Whitefish, Lemon Garlic Beurre Blanc
- Garlic Whipped Potatoes
- Local Farmed Vegetables

**San Nicholas Deli**
- Turkey Club Wrap, Lettuce, Tomato and Bacon on a Spinach Tortilla with Smoke Gouda

**San Miguel Pan Asian Grill**
- Orange Chicken
- Chow Mein Noodles
- Vegetable Eggrolls

**Santa Rosa Grill and Pizza**
- Teriyaki Pineapple Turkey Burger, Lettuce, Tomato and Swiss

**Anacapa Salads**
- Monday Salad Madness

**Anacapa Soups**
- Spinach, Orzo and Tomato
- Turkey and Vegetable

**Santa Cruz Sweets**
- Frozen Yogurt and Cookies (Lunch & Dinner)

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### TUESDAY AUGUST 30TH

**SANTA CATALINA MEXICAN GRILL**
- Loaded Nachos, Rice Beans, Nacho Cheese, Sour Cream, Guacamole and Salsa

**San Clemente Entrees and Sides**
**Lunch**
- Chicken Mole
- Steamed Rice
- Roasted Corn, Carrots and Black Beans

**Dinner**
- Savory Meat Lasagna
- Local Farmed Vegetable Lasagna
- Marinara and Alfredo Sauce

**San Nicholas Deli**
- The Ranch Trio Melt, Turkey, Ham and Roast Beef with Ortega Chili Melt with Swiss Cheese and Ranch

**San Miguel Pan Asian Grill**
- Coconut Thai Beef, Bamboo Shoots, Onions and Peppers
- Fried Rice
- Brown Rice
- Pork Eggrolls

**Santa Rosa Grill and Pizza**
- Capicola, Sautéed Onions and Pepperoncini's with Provolone on Flat Bread

**Anacapa Salads**
- Pineapple Coleslaw Salad
- Antipasto Salad with Pasta

**Anacapa Soups**
- Beef, Mushroom and Barley
- Vegetable Barley

**Santa Cruz Sweets**
- Frozen Yogurt and Cookies (Lunch & Dinner)
WEDNESDAY AUGUST 31ST
SANTA CATALINA MEXICAN GRILL
- GREEN CHILI AND CHEESE AND TAMALES
SAN CLEMENTE ENTREES AND SIDES
LUNCH
- CHICKEN MOLE
- STEAMED RICE
- ROASTED CORN, CARROTS AND BLACK BEANS
DINNER
- SAVORY POT ROAST
- GARLIC WHIPPED POTATOES
- CARROTS, CAULIFLOWER AND SQUASH
SAN NICHOLAS DELI
- CHICKEN CAESAR WRAP, SUN ROASTED TOMATO WRAP AND CAESAR DRESSING
SAN MIGUEL PAN ASIAN GRILL
- KUNG PAO CHICKEN
- LO MEIN AND VEGETABLE NOODLES
- JASMIN RICE
- CHICKEN POT STICKER
SANTA ROSA GRILL AND PIZZA
- APPLEWOOD CHICKEN SAUSAGE HOAGIE, BACON AIOLI, DICED TOMATOES AND ONIONS
ANACAPA SALADS
- BLTA AND SPINACH WITH GOAT CHEESE
- MEDITERRANEAN ORZO SALAD
ANACAPA SOUPS
- FRENCH ONION
- CREAM OF CHICKEN
SANTA CRUZ SWEETS
- FROZEN TREATS AND COOKIES (LUNCH & DINNER)

THURSDAY SEPTEMBER 1ST
SANTA CATALINA MEXICAN GRILL
- CRISPY BEEF TACO SUPREME, SOUR CREAM, LETTUCE AND CHEESE (HABANERO PICO DE GALLO)
SAN CLEMENTE ENTREES AND SIDES
LUNCH
- PHILLY CHEESESTEAK, SAUTÉED PEPPERS, ONIONS AND MUSHROOMS
- FRESH BAKED DEMI LOAF
- ITALIAN VEGETABLES
DINNER
- CHICKEN ADOBO IN SWEET SOY SAUCE
- CILANTRO RICE
- SESAME VEGETABLE MEDLEY
SAN NICHOLAS DELI
- FLAT BREAD CAPRESE, TOMATO, BASIL AND MOZZARELLA
SAN MIGUEL PAN ASIAN GRILL
- LEMON GRASS CHICKEN
- UDON NOODLE STIR FRY
- WONTONS
- ORGANIC BROWN RICE
SANTA ROSA GRILL AND PIZZA
- THE GRADUATING PATTY MELT, SAUTÉED ONIONS, MUSHROOMS AND BACON WITH THOUSAND ISLAND
ANACAPA SALADS
- GREEK VEGETABLE GARDEN SALAD
- BBQ CHICKEN SALAD WITH GREENS
ANACAPA SOUPS
- CREAM OF BROCCOLI
- CHICKEN MINESTRONE
SANTA CRUZ SWEETS
- FROZEN YOGURT AND COOKIES (LUNCH & DINNER)

FRIDAY SEPTEMBER 2ND
SANTA CATALINA MEXICAN GRILL
- CHICKEN TAQUITOS, SOUR CREAM AND GUACAMOLE
SAN CLEMENTE ENTREES AND SIDES
LUNCH
- TANDOORI LOCAL BAKED SNAPPER, CUCUMBER AND GREEK YOGURT
- RAISIN COUSCOUS PILAF
- SAUTÉED GREEN BEANS AND PEPPERS
DINNER
- CHICKEN PARMESAN, TOMATO BASIL REDUCTION
- BUTTERY MASHED POTATOES
- VEGETABLE MEDLEY
SAN NICHOLAS DELI
- KOREAN BBQ BBQ AND ONION 3 WAY, RED, WHITE AND GREEN
- FRIED RICE
- CHOW MEIN NOODLES
- POT STICKERS
SAN MIGUEL PAN ASIAN GRILL
- SPANISH FISH STEW, ONIONS, TOMATOES AND Saffron
SANTA ROSA GRILL AND PIZZA
- QUINOA BURGER, BLT (BELL PEPPER, LETTUCE AND TOMATOES), HAVARITI WITH DILL ON HONEY WHEAT BUN
ANACAPA SALADS
- KOLHURABI SLAW WITH POPPY SEED DRESSING
- STRAWBERRY AND FETA WITH MIX GREENS
ANACAPA SOUPS
- CALIFORNIA CLAM CHOWDER
- GARDEN VEGETABLE
SANTA CRUZ SWEETS
- FROZEN YOGURT AND COOKIES (LUNCH & DINNER)
## Weekend Menu:

### Saturday September 3rd

**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

**Dinner**
- Santa Catalina Mexican Grill
- Chef’s choice
- San Clemente entrees and sides
  - Honey stung fried chicken
  - Southern whipped potatoes
  - Seasonal mixed vegetables
- San Miguel Pan Asian Grill
- Chef’s choice
- Santa Rosa grill and pizza
- Chef’s choice
- Anacapa salads
- Chef’s choice
- Anacapa soups
- Chef’s choice
- Santa Cruz sweets
  - Frozen treats and cookies (brunch and dinner)

### Sunday September 4th

**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

**Dinner**
- Santa Catalina Mexican Grill
- Chef’s choice
- San Clemente entrees and sides
  - Honey stung fried chicken
  - Southern whipped potatoes
  - Seasonal mixed vegetables
- San Miguel Pan Asian Grill
- Chef’s choice
- Santa Rosa grill and pizza
- Chef’s choice
- Anacapa salads
- Chef’s choice
- Anacapa soups
- Chef’s choice
- Santa Cruz sweets
  - Frozen treats and cookies (brunch and dinner)