NORTHERN 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 15TH
SANTA CATALINA PIZZA AND PASTA
• CHICKEN FRESCO, ONIONS, ARтичОKE, GARLIC, BELL PEPPERS, SUNRIED TOMATOES, PESTO CREAM, CHEESE RAVIOLI  
• PIZZA DU JOUR AND CHEF’S FAVORITES  
SANTA CATALINA MEXICAN GRILL  
• NACHO TACO SALAD, TORTILLA CHIPS, LETTUCE, CHEESE, BLACK BEANS, ANCHO CHICKEN, PICO DE GALLO, AVOCADO CREAM
FARMER’S MARKET  
• ORGANIC FRUIT  
• SMOOTHIE OF THE DAY  
• ORGANIC BROWN RICE  
• VEGAN BLACK BEAN PATTY MELT, CHIPOTLE VEGAN MAYO, ROASTED PEPPERS, RED ONIONS, VEGAN CHEESE
SANTA ROSA GRILL  
• FISH AND CHIPS, TARTAR SAUCE AND LEMON
ANACAPA SALADS  
• STRAWBERRY WALNUT WITH FETA, CRANBERRIES, MIXED GREENS AND ORANGE VINAIGRETTE

TUESDAY OCTOBER 16TH
SANTA CATALINA PIZZA AND PASTA  
• PENNE ABBRIATTA, MEATBALL, CHILI FLAKES, ONIONS, GARLIC, BELL PEPPERS, OREGANO AND PARMESAN
• PIZZA DU JOUR AND CHEF’S FAVORITES  
SANTA CATALINA MEXICAN GRILL
• CHICKEN TINGA TOSTADA, SHREDDED CHICKEN WITH CHIPOTLE SAUCE, LETTUCE, PICO DE GALLO AND COTIJA CHEESE
FARMER’S MARKET  
• ORGANIC FRUIT  
• SMOOTHIE OF THE DAY  
• ORGANIC BROWN RICE  
• TERIYAKI BROWN RICE AND VEGETABLE BOWL

WEDNESDAY OCTOBER 17TH
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
• CHICKEN TINGA TOSTADA, SHREDDED CHICKEN WITH CHIPOTLE SAUCE, LETTUCE, PICO DE GALLO AND Cotija CHEESE
FARMER’S MARKET  
• ORGANIC FRUIT  
• SMOOTHIE OF THE DAY  
• ORGANIC BROWN RICE  
• TERIYAKI BROWN RICE AND VEGETABLE BOWL

THURSDAY OCTOBER 18TH
SANTA CATALINA PIZZA AND PASTA
• CHORIZO RAVIOLI, ALFREDO SAUCE, BELL PEPPERS, ONIONS AND CILANTRO  
• PIZZA DU JOUR AND CHEF’S FAVORITES  
SANTA CATALINA MEXICAN GRILL
• BAJA BURRITO WITH CRISPY FISH, RICE, GUACAMOLE, SALSA VERDE, PICO DE GALLO AND QUESO FRESCO
FARMER’S MARKET  
• ORGANIC FRUIT  
• SMOOTHIE OF THE DAY  
• ORGANIC BROWN RICE
- Teriyaki Brown Rice and Vegetable Bowl
- Santa Rosa Grill
- Dynamic Duo of Chicken Wings, a Mix of Bone In and Boneless Buffalo Wings with BBQ or Franks Sauce
- Santa Rosa Grill
- Meatball Hoagie, Marinara and Mozzarella
- Anacapa Sushi
- Wakame Seaweed Salad, Cucumbers, Sesame Seeds, Bell Peppers and Honey Soy Dressing
- Ahi Wakame Seaweed Salad, Cucumbers, Sesame Seeds, Bell Peppers and Honey Soy Dressing
- Spicy Tuna
- California Roll
- Anacapa Soups
- Chicken Tortilla
- Hot and Sour Soup
- Vegetable Barley
- Santa Cruz Sweets
- Frozen Yogurt and Cookies (Lunch & Dinner)

**Friday October 19th**

- Santa Catalina Pizza and Pasta
- Tortellini and Chicken Alfredo with Sausage, Peppers, Tomatoes and Onions
- Pizza du Jour and Chef's Favorites
- Santa Catalina Mexican Grill
- Chicken Enchiladas, Sour Cream, Guacamole and Cheese, Rice and Beans
- Farmer's Market
- Organic Fruit
- Smoothie of the Day
- Organic Brown Rice
- Gluten Free Wrap with Hummus, Roasted Peppers, cucumbers, Sprouts and Vegan Sauce
- Santa Rosa Grill
- Chef's Choice
- Anacapa Salads
- Strawberry Walnut Strawberry Walnut with Feta, Cranberries, Mixed Greens and Orange Vinaigrette
- Crispy Buffalo Chicken Salad with Iceberg, Tomatoes, Celery, Onions, Bleu Cheese and Ranch
- Traditional Caesar Salad
- Quinoa Salad, Oregano Vinaigrette, Spinach, Onions and Cilantro
- Kale Crunch Salad, Cranberries, Raspberry Vinaigrette
- Oriental Chicken Salad with Honey Soy Dressing
- Anacapa Soups
- Chicken Tortilla
- Vegetable and Rice
- Clam Chowder
- Santa Cruz Sweets
- Frozen Yogurt and Cookies

**Saturday & Sunday October 20th & 21st**

- 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
- Santa Rosa Grill
- Chef's Choice
- Anacapa Salads
- Chef's Choice
- Farmer's Market Station
- Chef's Choice
- Santa Cruz Sweets
- Frozen Treats and Cookies
### SOUTH ISLANDS DINING HALL

**Hours:** Monday – Friday:
- Breakfast: 7am-10:30pm
- Lunch: 10:30- 4pm
- Dinner: 4pm-8pm
Saturday & Sunday:  
- Brunch: 10am-2pm (Closed 2pm-4pm)
- Dinner: 4pm-8pm

**Prices:**
- Breakfast: $7.00
- Lunch/Brunch: $9.25
- Dinner: $11.25

### MONDAY OCTOBER 15TH

**SAN CLEMENTE ENTREES AND SIDES**
- **LUNCH**
  - CITRUS LIME TILAPIA, CILANTRO GARLIC CREAM SAUCE
  - RICE PILAF
  - GARDEN VEGETABLE MEDLEY
- **DINNER**
  - ORANGE CHINESE FISH, MANGO RELISH
  - CUMIN SCENTED RICE
  - GREEN BEANS AND VEGETABLE MEDLEY

**SAN NICHOLAS DELI**
- JALAPENO BLT ON FLAT BREAD WITH MOZZARELLA

**SANTA ROSA BREAKFAST**
- BREAKFAST WITH BURRITO CHORIZO, EGG, CHEESE AND SWEET TATER TOT

**SAN MIGUEL PAN ASIAN GRILL**
- TANDOORI MARINATED PORK, SAUTÉED ONIONS, MUSHROOMS AND SPICES
- CUMIN SCENTED RICE
- GARDEN VEGETABLES

**SAN CRUZ SWEETS**
- FROZEN YOGURT AND COOKIES

### WEDNESDAY OCTOBER 17TH

**SAN CLEMENTE ENTREES AND SIDES**
- **LUNCH**
  - TORTILLA CRUSTED WHITE FISH, MANGO RELISH
  - CUMIN RICE
  - GREEN BEANS AND VEGETABLE MEDLEY
- **DINNER**
  - CHERRY WOOD SMOKED PORK SPARE RIBS
  - ROASTED HERB RED POTATOES
  - GARLIC SCENTED VEGETABLES

**SAN NICHOLAS DELI**
- BLACKENED CHICKEN CAESAR WRAP, TOMATO FLOUR TORTILLA, LEMON AIOLI

**SANTA ROSA BREAKFAST**
- BREAKFAST WITH BURRITO CHORIZO, EGG, CHEESE AND SWEET TATER TOT

**SAN MIGUEL PAN ASIAN GRILL**
- LEMONGRASS CHICKEN
- STIR FRY NOODLES
- STEAMED RICE
- POT STICKER, WONTON OR EGGROLLS

**SANTA CRUZ SWEETS**
- FROZEN YOGURT AND COOKIES

### THURSDAY OCTOBER 18TH

**SAN CLEMENTE ENTREES AND SIDES**
- **LUNCH**
  - CHICKEN ADOBO, SWEET SOY SAUCE
  - PICKLE GINGER WHIPPED POTATOES
  - BROCCOLI FLORETS
- **DINNER**
  - ROAST BEEF AND PEPPER JACK CIABATTA WITH HORSE RADISH AIOLI

**SAN NICHOLAS DELI**
- ROAST BEEF AND PEPPER JACK CIABATTA WITH HORSE RADISH AIOLI

**SANTA ROSA BREAKFAST**
- BREAKFAST WITH BURRITO CHORIZO, EGG, CHEESE AND SWEET TATER TOT

**SAN MIGUEL PAN ASIAN GRILL**
- SWEET AND SOUR PORK WITH, PINEAPPLES, ONIONS AND PEPPERS
- STEAMED RICE
- POT STICKER, WONTON OR EGGROLLS

**SANTA CRUZ SWEETS**
- FROZEN YOGURT AND COOKIES

### FRIDAY OCTOBER 19TH

**SAN CLEMENTE ENTREES AND SIDES**
- **LUNCH**
  - COUNTRY FRIED CHICKEN
  - REDSKIN MASHED POTATOES
  - VEGETABLE MEDLEY
- **DINNER**
  - FROZEN YOGURT AND COOKIES

**SAN NICHOLAS DELI**
- CAPRESE FLAT BREAD WITH FRESH MOZZARELLA, BASIL AND TOMATOES

**SANTA ROSA BREAKFAST**
- FULL SERVICE BREAKFAST GRILL
- OMELET STATION
- YOGURT BAR WITH ORGANIC GRANOLA

**SAN MIGUEL PAN ASIAN GRILL**
- BREAKFAST WITH BURRITO CHORIZO, EGG, CHEESE AND SWEET TATER TOT

**SANTA CRUZ SWEETS**
- FROZEN YOGURT AND COOKIES

### SATURDAY & SUNDAY OCTOBER 20TH & 21ST

**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