

NORTH 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 DECEMBER 2ND

SANTA CATALINA PIZZA AND PASTA

- SPIRAL ROTINI WITH CHICKEN, BELL PEPPERS, ONIONS AND ALFREDO SAUCE
- PIZZA DU JOUR AND CHEF'S FAVORITES

SANTA CATALINA MEXICAN GRILL

- PORK CARNITAS QUESADILLA WITH OAXACA CHEESE, PICO DE GALLO & SALSA VERDE

FARMER'S MARKET

- PORTABELLA MUSHROOM BURGER WITH VEGAN CHEESE & ARGUGULA
- SMOOTHIE OF THE DAY
- SAUTÉED VEGGIES BOWL
- GLUTEN FREE QUESADILLA WITH VEGAN CHEESE

SANTA ROSA GRILL

- ITALIAN MEATBALL SANDWICH WITH PESTO AIOLI, MOZZARELLA CHEESE ON CIABATTA BREAD

ANACAPA SALADS

- TOFU VEGAN, MIX GREENS, BEANS SPROUTS, CARROTS, CUCUMBERS & BALSAMIC VINAIGRETTE
- SPINACH PASTA, TOMATOES, GARLIC, RED ONIONS, OLIVES & CREAMY ITALIAN DRESSING
- TRADITIONAL CAESAR SALAD
- EVERYDAY SALAD, MIX GREENS, CUCUMBERS, RED ONIONS, NUTS & CRACKED PEPPER VINAIGRETTE
- KALE CRUNCH, NAPA CABBAGE, CARROTS & HONEY MUSTARD DRESSING
- FARMERS MARKET, ICEBERG, SPINACH, ZUCCHINI, YELLOW SQUASH, PEPPERS & HACIENDA DRESSING

ANACAPA SOUPS

- BEEF VEGETABLES RICE
- CHICKEN NOODLE
- VEGETABLE BARLEY

SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES

TUESDAY DECEMBER 3RD

SANTA CATALINA PIZZA AND PASTA

- ELBOW AND BROCCOLI, 4 CHEESE SAUCE OR MARINARA, GROUND BEEF, CHICKEN, BROCCOLI AND BELL PEPPERS
- PIZZA DU JOUR AND CHEF'S FAVORITES

SANTA CATALINA MEXICAN GRILL

- BEEF BARBACOA TACO SALAD, BEANS, LETTUCE, AVOCADO PICO DE GALLO, CREAM, OREGANO AND

ROASTED PEPPERS DRESSING,
SHREDDED LETTUCE AND CHEESE

FARMER'S MARKET

- PORTABELLA MUSHROOM BURGER WITH VEGAN CHEESE & ARGUGULA
- SMOOTHIE OF THE DAY
- SAUTÉED VEGGIES BOWL
- GLUTEN FREE QUESADILLA WITH VEGAN CHEESE

SANTA ROSA GRILL

- CALI BURGER, PEPPER JACK CHEESE, AVOCADO RANCH, LETTUCE AND TOMATOES ON A BRIOCHE BUN

ANACAPA SALADS

- TOFU VEGAN, MIX GREENS, BEANS SPROUTS, CARROTS, CUCUMBERS & BALSAMIC VINAIGRETTE
- SPINACH PASTA, TOMATOES, GARLIC, RED ONIONS, OLIVES & CREAMY ITALIAN DRESSING
- TRADITIONAL CAESAR SALAD
- EVERYDAY SALAD, MIX GREENS, CUCUMBERS, RED ONIONS, NUTS & CRACKED PEPPER VINAIGRETTE
- KALE CRUNCH, NAPA CABBAGE, CARROTS & HONEY MUSTARD DRESSING
- FARMERS MARKET, ICEBERG, SPINACH, ZUCCHINI, YELLOW SQUASH, PEPPERS & HACIENDA DRESSING

ANACAPA SOUPS

- BEEF VEGETABLES RICE
- CHICKEN NOODLE
- VEGETABLE BARLEY

SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES

WEDNESDAY DECEMBER 4TH

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

- PORK CHILI VERDE BURRITO, SPANISH RICE, COLBY JACK CHEESE AND FAJITA STYLE BLACK BEANS

FARMER'S MARKET

- PORTABELLA MUSHROOM BURGER WITH VEGAN CHEESE & ARGUGULA
- SMOOTHIE OF THE DAY
- SAUTÉED VEGGIES BOWL
- GLUTEN FREE QUESADILLA WITH VEGAN CHEESE

SANTA ROSA GRILL

- ORTEGA TURKEY HOAGIE MELT, ORTEGA ROASTED PEPPERS, SWISS CHEESE, TOMATOES, ONIONS, CHIPOTLE MAYO, GRILLED HOAGIE ROLL

ANACAPA SALADS

- TOFU VEGAN, MIX GREENS, BEANS SPROUTS, CARROTS, CUCUMBERS & BALSAMIC VINAIGRETTE
- SPINACH PASTA, TOMATOES, GARLIC, RED ONIONS, OLIVES & CREAMY ITALIAN DRESSING
- TRADITIONAL CAESAR SALAD

- EVERYDAY SALAD, MIX GREENS, CUCUMBERS, RED ONIONS, NUTS & CRACKED PEPPER VINAIGRETTE
- KALE CRUNCH, NAPA CABBAGE, CARROTS & HONEY MUSTARD DRESSING
- FARMERS MARKET, ICEBERG, SPINACH, ZUCCHINI, YELLOW SQUASH, PEPPERS & HACIENDA DRESSING

ANACAPA SOUPS

- BEEF VEGETABLES RICE
- CHICKEN NOODLE
- VEGETABLE BARLEY

SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES

THURSDAY DECEMBER 5TH

SANTA CATALINA PIZZA AND PASTA

- TRI COLOR TORTELLINI, LEMON CREAM SAUCE, TOMATO BASIL, CHICKEN, SUNDRIED TOMATOES, ARTICHOKE, SAUSAGE
- PIZZA DU JOUR AND CHEF'S FAVORITES

SANTA CATALINA MEXICAN GRILL

- PASTOR TACOS, PINEAPPLE PICO DE GALLO, PICKLED ONIONS AND HABANERO SALSA

FARMER'S MARKET

- PORTABELLA MUSHROOM BURGER WITH VEGAN CHEESE & ARGUGULA
- SMOOTHIE OF THE DAY
- SAUTÉED VEGGIES BOWL
- GLUTEN FREE QUESADILLA WITH VEGAN CHEESE

SANTA ROSA GRILL

- BBQ PULLED PORK, ONION RINGS, CHEDDAR CHEESE ON TOASTED BRIOCHE

ANACAPA SALADS

- TOFU VEGAN, MIX GREENS, BEANS SPROUTS, CARROTS, CUCUMBERS & BALSAMIC VINAIGRETTE
- SPINACH PASTA, TOMATOES, GARLIC, RED ONIONS, OLIVES & CREAMY ITALIAN DRESSING

TRADITIONAL CAESAR SALAD

- EVERYDAY SALAD, MIX GREENS, CUCUMBERS, RED ONIONS, NUTS & CRACKED PEPPER VINAIGRETTE

- KALE CRUNCH, NAPA CABBAGE, CARROTS & HONEY MUSTARD DRESSING

- FARMERS MARKET, ICEBERG, SPINACH, ZUCCHINI, YELLOW SQUASH, PEPPERS & HACIENDA DRESSING

ANACAPA SOUPS

- BEEF VEGETABLES RICE
- CHICKEN NOODLE
- VEGETABLE BARLEY

SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES

FRIDAY DECEMBER 6TH

SANTA CATALINA PIZZA AND PASTA

- FETTUCINI ALFREDO WITH CHICKEN, MUSHROOMS AND PEPPERS
- PIZZA DU JOUR AND CHEF'S FAVORITES

SANTA CATALINA MEXICAN GRILL

- FIEST BOWL, CHICKEN, RICE, BEANS, PICO DE GALLO, GUACAMOLE & CHIPOTLE AIOLI

FARMER'S MARKET

- PORTABELLA MUSHROOM BURGER WITH VEGAN CHEESE & ARGUGULA
- SMOOTHIE OF THE DAY
- SAUTÉED VEGGIES BOWL
- GLUTEN FREE QUESADILLA WITH VEGAN CHEESE

SANTA ROSA GRILL

- WILD CAUGHT COD, GLUTEN FREE FISH AND CHIPS, LEMON, TANGY TARTAR SAUCE

ANACAPA SALADS

- TOFU VEGAN, MIX GREENS, BEANS SPROUTS, CARROTS, CUCUMBERS & BALSAMIC VINAIGRETTE
- SPINACH PASTA, TOMATOES, GARLIC, RED ONIONS, OLIVES & CREAMY ITALIAN DRESSING

TRADITIONAL CAESAR SALAD

- EVERYDAY SALAD, MIX GREENS, CUCUMBERS, RED ONIONS, NUTS & CRACKED PEPPER VINAIGRETTE

- KALE CRUNCH, NAPA CABBAGE, CARROTS & HONEY MUSTARD DRESSING

- FARMERS MARKET, ICEBERG, SPINACH, ZUCCHINI, YELLOW SQUASH, PEPPERS & HACIENDA DRESSING

ANACAPA SOUPS

- BEEF VEGETABLES RICE

- CLAM CHOWDER

- VEGETABLE BARLEY

SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES

SATURDAY & SUNDAY

DECEMBER 7TH & 8TH

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 CAFE 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 DECEMBER 2ND

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- CHICKEN ITALIANO, FRESH MOZZARELLACHEESE & PESRO SAUCE
- WILD RICE PILAF
- VEGETABLE MEDLEY

DINNER

- SOUTHEAST MARINATED SHORT RIBS WITH GINGER SOY GLAZE
- SESAME RICE
- ASIAN VEGETABLE MEDLEY

SAN NICHOLAS DELI

- TUNA MELT WITH PEPPER JACK CHEESE ON SOURDOUGH BREAD

SANTA ROSA BREAKFAST

- SWISS CHEESE PANCAKES

SAN MIGUEL PAN ASIAN GRILL

- LEMON GRASS CHICKEN
- STIR FRY NOODLES
- STEAMED RICE
- POT STICKER, WONTON OR EGGROLLS

SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES

TUESDAY DECEMBER 3RD

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- MEATLOAF WITH BACON MASHROOM SAUCE
- BUTTERY MASH POTATOES
- VEGETABLES MEDLEY

DINNER

- CHIMICHURRI FLANK STEAK
 - RED ROASTED POTATOES
 - GREEN BEAN AND BELL PEPPER MEDLEY
- SAN NICHOLAS DELI
- 3 ALARM BLT, JALAPENO BACON, PEPPER JACK AND CHIPOTLE AIOLI ON FLAT BREAD, LETTUCE, TOMATO AND BANANA PEPPER

SANTA ROSA BREAKFAST

- SWISS CHEESE PANCAKES

SAN MIGUEL PAN ASIAN GRILL

- ORANGE CHICKEN
- STIR FRY NOODLES
- STEAMED RICE
- POT STICKER, WONTON OR EGGROLLS

SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES

WEDNESDAY DECEMBER 4TH

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- TERIYAKI CHICKEN
- SESAME STEAM WHITE RICE
- BOK SHOY STIR FRY

DINNER

- SAVORY MEAT LASAGNA
- GARDEN VEGETABLE PESTO LASAGNA
- PESTO CREAM SAUCE OR MARINARA

SAN NICHOLAS DELI

- TURKEY BLT ON SOURDOUGH BREAD

SANTA ROSA BREAKFAST

- SWISS CHEESE PANCAKES

SAN MIGUEL PAN ASIAN GRILL

- KUNG PAO CHICKEN AND VEGETABLES
- STIR FRY NOODLES
- STEAMED RICE
- POT STICKER, WONTON OR EGGROLLS

SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES

THURSDAY DECEMBER 5TH

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- SEAFOOD AND SAUSAGE JAMBALAYA
- STEAMED RICE
- FIRE ROASTED CORN AND BLACK BEAN MEDLEY

DINNER

- TANDOORI MARINATED ¼ CHICKEN
- ROASTED RED POTATOES
- CARROTS, ONIONS AND EGGPLANT

SANTA ROSA BREAKFAST

- SWISS CHEESE PANCAKES

SAN NICHOLAS DELI

- ITALIAN SUB, HAM, MORTADELLA, PROSCIUTTO AND SALAMI WITH PICKLED VEGETABLES, LETTUCE, TOMATOES AND ONIONS

SAN MIGUEL PAN ASIAN GRILL

- KOREAN GLAZE TEMPURA CHICKEN, BELL PEPPERS AND ONIONS
- STIR FRY NOODLES
- STEAMED RICE
- POT STICKER, WONTON OR EGGROLLS

SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES

FRIDAY DECEMBER 6TH

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- BAKED SALMON WITH LEMON DILL BEURRE BLANC
- WILD RICE PILAF

- SAUTÉED VEGETABLES

SAN NICHOLAS DELI

- MEDITERRANEAN FLAT BREAD, HUMMUS, SPROUTS, CUCUMBERS, TOMATOES, FETA AND YOGURT SAUCE

SANTA ROSA BREAKFAST

- SWISS CHEESE PANCAKES

SAN MIGUEL PAN ASIAN GRILL

- SHRIMP THAI BROTH BOWL, RAMEN NOODLES, TOFU, CABBAGE, BEAN SPROUTS AND VARIETY OF VEGGIES

- STEAMED RICE

SANTA CRUZ SWEETS

- FROZEN YOGURT AND COOKIES

SATURDAY & SUNDAY

DECEMBER 7TH & 8TH

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