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 MARCH 25TH
SANTA CATALINA PIZZA AND PASTA
• BOWTIE AND ITALIAN SAUSAGE, MUSHROOMS, BELL PEPPERS, ONIONS AND TOMATOES
• PIZZA DU JOUR AND CHEF’S FAVORITES
SANTA CATALINA MEXICAN GRILL
• CARNITAS QUESADILLA WITH BEANS, COTIJA CHEESE, CORN SALSA AND AVOCADO CREMA
FARMER’S MARKET
• ORGANIC LOCAL PICKED FRUIT
• SMOOTHEE OF THE DAY
• SAUTÉED VEGGIES BOWL
• VEGAN BLACK BEAN PATTY, FAJITA VEGETABLE RICE PILAF, AVOCADO PICO DE GALLO, VEGAN CHIPOTLE MAYO SAUCE
SANTA ROSA GRILL
• ITALIAN MEATBALL, BELL PEPPERS WITH SAUTÉED BEEF, MARINARA AND PROVOLONE ON FRESH BAKED ROLL
ANACAPA SALADS
• GREEK SALAD, FETA, OLIVES, TOMATOES, CUCUMBERS, PEPPERS, OREGANO DRESSING

TUESDAY MARCH 26TH
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 GALLELO, CREAM, OREGANO AND ROASTED PEPPERS DRESSING, SHREDDED LETTUCE AND CHEESE
FARMER’S MARKET
• ORGANIC LOCAL PICKED FRUIT
• SMOOTHEE OF THE DAY
• SAUTÉED VEGGIES BOWL
ANACAPA SALADS
• MEDITERRANEAN COUSCOUS VEGETABLE BOWL, EGGPLANT, SQUASH, PEPPERS, ONIONS, CARROTS, GINGER LIME SAUCE
SANTA ROSA GRILL

WEDNESDAY MARCH 27TH
SANTA CATALINA PIZZA AND PASTA
• NEW ORLEANS PASTA, CAJUN SAUSAGE AND BLACKENED CHICKEN, ONIONS, TOMATO BASIL, CHICKEN, SUNDRIED TOMATOES, ARTICHOKE, SAUSAGE
• 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
• ORGANIC LOCAL PICKED FRUIT
• SMOOTHEE OF THE DAY
• SAUTÉED VEGGIES BOWL
ANACAPA SALADS
• HUMMUS QUESADILLA, CUCUMBERS, SPROUTS, ONIONS AND AND YOGURT SAUCE IN A GLUTEN FREE TORTILLA
SANTA ROSA GRILL

THURSDAY MARCH 28TH
SANTA CATALINA PIZZA AND PASTA
• TRI COLOR TORTELLINI, LEMON CREAM SAUCE, TOMATO BASIL, CHICKEN, SUNRIVED 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
• ORGANIC LOCAL PICKED FRUIT
• SMOOTHEE OF THE DAY

SANTA ROSA GRILL
• ORTEGA TURKEY HOAGIE MELT, ORTEGA ROASTED PEPPERS, SWISS CHEESE, TOMATOES, ONIONS, CHIPOTLE MAYO, GRILLED HOAGIE ROLL
ANACAPA SALADS
• GREEK SALAD, FETA, OLIVES, TOMATOES, CUCUMBERS, PEPPERS, OREGANO DRESSING
• HAWAIIAN TUNA AND MANGO POKE SALAD, CILANTRO, ONIONS AND PEPPERS
• TRADITIONAL CAESAR SALAD
• JOLLY GREEN GIANT, ORGANIC MIX GREENS, CUCUMBERS, EDAMAME’S, ASPARAGUS, CILANTRO RANCH, TOMATOES
• BABY SPINACH AND APPLE SALAD, CANDIED WALNUTS, RASPBERRY DRESSING
• CRISPY CHICKEN COBB, EGGS, BACON, BLEU CHEESE, TOMATOES, AVOCADO AND HACIENDA DRESSING
ANACAPA SOUPS
• CHICKEN TORTILLA
• POTATO, KALE
• BEEF, MUSHROOM AND RICE
SANTA CRUZ SWEETS
• FROZEN YOGURT AND COOKIES
**SAUTÉED VEGGIES BOWL**

**STUFFED PEPPERS, VEGAN ITALIAN SAUSAGE, PRIMAVERA RICE PILAF AND TOMATO BASIL SAUCE**

**SANTA ROSA GRILL**

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

**ANACAPA SALADS**

**GREEK SALAD, FETA, OLIVES, GREEK SALAD, FETA, OLIVES, TOMATOES, CUCUMBERS, PEPPERS, OREGANO DRESSING**

**HAWAIIAN TUNA AND MANGO POKE SALAD, CILANTRO, ONIONS AND PEPPERS**

**TRADITIONAL CAESAR SALAD**

**JOLLY GREEN GIANT, ORGANIC MIX GREENS, CUCUMBERS, EDAMAME’S, ASPARAGUS, CILANTRO RANCH, TOMATOES**

**BABY SPINACH AND APPLE SALAD, CANDIED WALNUTS, RASPBERRY DRESSING**

**CRISPY CHICKEN COBB, EGGS, BACON, BLEU CHEESE, TOMATOES, AVOCADO AND HACIENDA DRESSING**

**ANACAPA SOUPS**

**CHICKEN TORTILLA**

**TURKEY RICE**

**CREAM OF TOMATO AND BASIL**

**SANTA CRUZ SWEETS**

**FROZEN YOGURT AND COOKIES**

**FRIDAY MARCH 29TH**

**SANTA CATALINA PIZZA AND PASTA**

**FEETUCINI ALFREDO WITH CHICKEN, MUSHROOMS AND PEPPERS**

**PIZZA DU JOUR AND CHEF’S FAVORITES**

**SANTA CATALINA MEXICAN GRILL**

**CREOLE SHRIMP TOSTADA, SAUTÉED BELL PEPPERS, ONIONS AND CHILIES, LETTUCE, ROASTED CORN PICO DE GALLO, CHIPOTLE AIOLI**

**FARMER’S MARKET**

**ORGANIC LOCAL PICKED FRUIT**

**SMOOTHIE OF THE DAY**

**SAUTÉED VEGGIES BOWL**

**COCONUT THAI BROTH NOODLE BOWL, TOFU, RICE NOODLES, ASIAN VEGETABLES**

**SANTA ROSA GRILL**

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

**ANACAPA SALADS**

**GREEK SALAD, FETA, OLIVES, TOMATOES, CUCUMBERS, PEPPERS, OREGANO DRESSING**

**HAWAIIAN TUNA AND MANGO POKE SALAD, CILANTRO, ONIONS AND PEPPERS**

**TRADITIONAL CAESAR SALAD**

**JOLLY GREEN GIANT, ORGANIC MIX GREENS, CUCUMBERS, EDAMAME’S, ASPARAGUS, CILANTRO RANCH, TOMATOES**

**BABY SPINACH AND APPLE SALAD, CANDIED WALNUTS, RASPBERRY DRESSING**

**CRISPY CHICKEN COBB, EGGS, BACON, BLEU CHEESE, TOMATOES, AVOCADO AND HACIENDA DRESSING**

**ANACAPA SOUPS**

**CHICKEN TORTILLA**

**TURKEY RICE**

**CREAM OF TOMATO AND BASIL**

**SANTA CRUZ SWEETS**

**FROZEN TREATS AND COOKIES**

**SATURDAY & SUNDAY MARCH 30TH & 31ST**

**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)

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

**MONDAY MARCH 25TH**

**SAN CLEMENTE ENTREES AND SIDES**

**LUNCH**
- CHICKEN FRESCO, ARTICHOKE HEARTS, SUN DRIED TOMATOES AND PESTO CREAM SAUCE
- GARLIC WHIPPED POTATOES
- VEGETABLE MEDELY

**DINNER**
- SOUTHEAST MARINATED SHORT RIBS WITH SESAME, CUCUMBER, TOMATO AND BACON
- TUNA AND CUCUMBER MELT, HERB AIOLI, SWISS AND TOMATOES

**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
- ORANGE JUICE
- PEONY FLOWER AND APPLE CREAM SAUCE

**SAN MIGUEL PAN ASIAN GRILL**
- KOREAN GLAZE TEMPURA CHICKEN, BELL PEPPERS AND ONIONS
- SLOW ROASTED TURKEY WITH CRANBERRY GRAVY

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

**TUESDAY MARCH 26TH**

**SAN CLEMENTE ENTREES AND SIDES**

**LUNCH**
- PAN ROASTED TILAPIA, 3 CITRUS AND TOMATILLO SAUCE
- CUBAN BLACK BEANS
- CILANTRO RICE

**DINNER**
- PANCETTA WRAPPED PORK LOIN, APPLE AND ONION REDUCTION
- BUTTERY WHIPPED 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
- ORANGE JUICE
- PEONY FLOWER AND APPLE CREAM SAUCE

**SAN MIGUEL PAN ASIAN GRILL**
- KONG PAD CHICKEN AND VEGETABLES
- STIR FRY NOODLES
- STEAMED RICE
- POT STICKER, WONTON OR EGGROLLS

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

**THURSDAY MARCH 28TH**

**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

**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
- ORANGE JUICE
- PEONY FLOWER AND APPLE CREAM SAUCE

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

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

**SATURDAY & SUNDAY**

**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