

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

**BREAKFAST MONDAY’S TO
FRIDAY’S 7AM TO 10:30AM**

“MADE TO ORDER”

- STRAWBERRY, BANANA OR CHOCOLATE CHIP PANCAKES
- GLUTEN FREE PANCAKES
- BREAKFAST BURRITOS
- SUNRISE BREAKFAST SANDWICHES
- SELECT OMELETS
- BREAKFAST QUESADILLAS
- TATER TOTS
- EGG WHITES AND VEGAN EGGS AVAILABLE

“STATIONED ITEMS”

- FRESH WHOLE AND SLICED FRUITS
- BAGELS AND HOUSE BAKED BREAKFAST PASTRIES
- CEREAL BAR
- OATMEAL WITH ALL THE TOPPINGS

- ASSORTED YOGURTS AND COTTAGE CHEESE
- FULL BEVERAGE STATION

MONDAY OCTOBER 2ND

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- VIETNAMESE STYLE SHREDDED PORK WITH CILANTRO SALAD
- SWEET POTATO & KALE WILD FRIED RICE WITH SALTED PEPITAS
- GINGER AND GARLIC GREEN BEANS

DINNER

- LEMON AND DILL SALMON FILET
- WHIPPED YUKON GOLD POTATOES
- GRILLED ASPARAGUS

SAN NICHOLAS DELI

- TURKEY, BACON AND AVOCADO CLUB SANDWICH

SANTA ROSA GRILL 4PM TO 8PM

- JALAPENO POPPER BURGER WITH PEPPERJACK CHEESE, TOMATOES AND CILANTRO MAYO
- IMPOSSIBLE BURGER WITH GLUTEN FREE BUN AND VEGAN CHEESE

SANTA CATALINA MEXICAN GRILL 4PM TO 8PM

- BEEF BARBACOA QUESADILLA WITH FRESH AVOCADO AND OAXACA CHEESE
- VEGAN BEEF BURRITO WITH GLUTEN FREE TORTILLA AND VEGAN CHEESE

SOUPS

- CHICKEN TORTILLA SOUP
- VEGETARIAN SPLIT PEA SOUP

TUESDAY OCTOBER 3RD

TROPICAL SMOOTHIES FROM 8AM TO 2:30 PM

LUNCH

- LEMONY GREEK CHICKEN THIGH WITH BLACK OLIVES AND ROASTED TOMATOES
- QUINOA PRIMAVERA
- PARSLEY POTATO WEDGES

DINNER

- CARNE ASADA STYLE TRI TIP WITH WARM FLOUR TORTILLAS
- FRESH CORN AND NAVY BEAN LATIN BLEND
- GRILLED RED PEPPERS AND ONIONS

SAN NICHOLAS DELI

- SEVEN GRAIN AVOCADO TOAST WITH ROASTED HEIRLOOM CHERRY TOMATOES AND RADISH

SANTA ROSA GRILL

- PESTO GRILLED CHICKEN BAQUETTE WITH FRESH MOZZARELLA, BASIL PESTO AND BALSAMIC GLAZE
- VEGAN GRILLED CHEESE ON GLUTEN FRIENDLY BREAD

SANTA CATALINA MEXICAN GRILL

- CHICKEN TINGA BURRITO WITH REFRIED HOMEMADE BLACK BEANS, RICE AND A LIME/CILANTRO SOUR CREAM
- VEGAN CHICKEN BURRITO

SOUPS

- CHICKEN TORTILLA SOUP
- VEGETARIAN SPLIT PEA SOUP

WEDNESDAY OCTOBER 4TH

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- ORANGE CHICKEN
- STEAMED JASMINE RICE
- JULIENNE BABY BOK CHOY AND CARROTS

DINNER

- TERIYAKI PORK MEDALLIONS
- EDAMAME FRIED RICE
- GARLIC AND LEMON SCENTED BROCCOLI

SAN NICHOLAS DELI

- GRILLED CITRUS AND HERB CHICKEN BREAST WITH GOUDA CHEESE, RED LEAF LETTUCE, BACON AND CHIVE MAYO ON TOASTED FOCACCIA BREAD

- VEGAN CHICKEN FOCACCIA MELT

SANTA ROSA GRILL (1030AM-8PM)

- PHILADELPHIA CHEESESTEAK
- VEGAN PHILADELPHIA CHEESESTAEK WRAP

SANTA CATALINA MEXICAN GRILL

- SAUTEED LIME AND GARLIC SHRIMP BOWL
- SOUTHWESTERN STYLE FARRO
- GRILLED RED AND YELLOW PEPPERS
- GRILLED VEGETABLE TORTA, REFRIED BEANS, LETTUCE, TOMATOES, AVOCADO VEGAN CREAM AND PICO DE GALLO ON A GLUTEN FRIENDLY BUN

HOMEMADE SOUPS

- CHICKEN TORTILLA SOUP
- VEGETARIAN TORTILLA SOUP

SANTA CRUZ SWEETS

- ASSORTED COOKIES AND SWEET TREATS

THURSDAY OCTOBER 5TH

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- CHICKEN, CHEESE AND PINTO BEAN TAMALES
- GREEN CHILI VEGETARIAN TAMALES
- SPANISH RICE AND BEAN MEDLEY
- GRILLED CHAYOTE SQUASH WITH SALSA VERDE

DINNER

- ROASTED LOCAL ROCKFISH VERA CRUZ STYLE
- ROASTED RED BLISS POTATOES
- GRILLED LEMON ASPARAGUS

SAN NICHOLAS DELI

- FRESHLY CARVED SPIRAL HAM ON TOASTED CROISSANT WITH DIJON HONEY MUSTARD SPREAD AND BUTTER LETTUCE
- VEGAN HEIRLOOM TOMATO, ARUGULA AND HUMMUS WRAP

SANTA ROSA GRILL (1030AM-8PM)

- 8 OUNCE BLACK ANGUS BURGER WITH ORTEGA CHILI, PEPPERJACK CHEESE AND CHIPOLTLE MAYO ON TOASTED BRIOCHE BUN
- VEGAN GRILLED CHEESE

SANTA CATALINA MEXICAN GRILL

- SPICY CHICKEN AND BELL PEPPER STREET TACOS WITH PICKLED VEGETABLES AND COOL CILANTRO LIME RANCH
- VEGAN RICE, BLACK BEAN AND VEGAN CHEESE BURRITO

HOMEMADE SOUPS

- BALTIMORE STYLE CRAB CHOWDER
- VEGETARIAN LENTIL SOUP

SANTA CRUZ SWEETS

- ASSORTED COOKIES AND SWEET TREATS

FRIDAY OCTOBER 6TH

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- HARISSA AND GARLIC ROASTED CHICKEN THIGHS
- MOROCCAN VEGETABLE STEW WITH BUTTERNUT SQUASH AND CHICKPEAS
- ROASTED EGGPLANT AND TOMATOES

DINNER

- BBQ BEEF BRISKET
- CREAMY 4 CHEESE MAC AND CHEESE
- GARLIC GREEN BEANS

SAN NICHOLAS DELI

- SANTA FE BBQ CHICKEN WRAP WITH FRESH AVOCADO
- GRILLED VEGETABLE FOCACCIA

SANTA ROSA GRILL (1030AM-8PM)

- BACON AND CHEDDAR PANINI WITH SWEET AND SOUR APPLE AIOLI
- VEGAN MUSHROOM AND CHEESE QUESADILLA

SANTA CATALINA MEXICAN GRILL

- CARNE ASADA TOSTADAS WITH GUACAMOLE, RICE AND BEANS
- VEGAN NACHOS WITH VEGAN BEEF STRIPS

HOMEMADE SOUPS

- BALTIMORE STYLE CRAB CHOWDER
- VEGETARIAN LENTIL SOUP

SANTA CRUZ SWEETS

- ASSORTED COOKIES AND SWEET TREATS

SATURDAY & SUNDAY

OCTOBER 7TH & 8TH

BREAKFAST (10am-2pm)

- FULL-SERVICE BREAKFAST BUFFET
- SCRAMBLED EGGS, BACON, SAUSAGE, CHEF’S CHOICE BREAKFAST SIDE, TATER TOTS
- CHOICE OF SCRAMBLED EGGS, PANCAKES, BREAKFAST BACON OR SAUSAGE BURRITO OR QUESADILLA, BACON OR SAUSAGE BREAKFAST SANDWICH, ENGLISH MUFFIN OR HAM AND CHEESE EGG CROISSANT, TATER TOTS
- OMELET STATION
- YOGURT BAR WITH ORGANIC GRANOLA
- ASSORTED DAILY HOT ENTREES SPECIALS
- CEREAL BAR
- DELI, SALAD, AND FRUIT STATION
- HAMBURGERS, CHICKEN TENDERS AND GRILLED CHEESE

DINNER (4pm-8pm)

SAN CLEMENTE ENTREES AND SIDES

- CHEF’S CHOICE OF DAILY HOT ENTREE
- CHEF’S CREATION OF SIDES

SANTA CATALINA MEXICAN GRILL

- CHEF’S CREATION

SAN NICHOLAS DELI

- DELI, SALAD, AND FRUIT STATION
- SANTA ROSA GRILL

- HAMBURGERS, CHICKEN TENDERS, CORNDOG, AND GRILLED CHEESE