**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 MONDAYS TO FRIDAYS 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 23rd**

**SAN CLEMENTE ENTREES AND SIDES**

**LUNCH**
- CARIBBEAN JERK CHICKEN WITH SPICY CARIBBEAN JERK BBQ SAUCE
- BROWN RICE PILAF
- BRAZILIAN VEGETABLE BEAN FEIJUADA

**DINNER**
- CHICKEN PARMESAN
- ORZO PASTA AND GARLIC SPINACH MEDLEY
- SAUTEED VEGETABLES

**SAN NICHOLAS DELI**
- ROAST BEEF WITH PEPPERJACK CHEESE, GRILLED RED ONIONS AND HORSERADISH AIOLI
- MEDITERRANEAN PLATE

**SANTA ROSA GRILL**
- GRILLED CHICKEN BREAST CIABATTA WITH RED LEAF LETTUCE, HEIRLOOM TOMATOES AND BALSAMIC GLAZE WITH SWEET POTATO FRIES

**SANTA CATALINA MEXICAN GRILL**
- TIKTIK CHICKEN TAQUITOS WITH GUACAMOLE AND CILANTRO LIME DIPPING SAUCE
- VEGETARIAN SWEET POTATO/BLACK BEAN TACOS

**SOUPS**
- PORK POZOLE
- VEGETARIAN POZOLE

**WEDNESDAY OCTOBER 25th**

**SAN CLEMENTE ENTREES AND SIDES**

**LUNCH**
- BBQ PULLED PORK SLIDERS
- FRESH CORN AND HOMINY
- GARLIC STIR FRY BROCCOLI

**DINNER**
- KRAB STUFFED WHITEFISH WITH LEMON DILL SAUCE
- WILD RICE PILAF
- GARLIC GREEN BEANS

**SAN NICHOLAS DELI**
- VEGETARIAN BABAGANOUSH AND TABBOULEH PLATE WITH PICKLED AND FRESH SMOKED BACON, AVOCADO, BUTTER LETTUCE AND CHIVE MAYO
- GRILLED GF BREAD, VEGAN CHEESE, OLIVES, AND ROASTED PEPPERS

**SANTA ROSA GRILL**
- VEGETARIAN FALAFEL WITH TAHINI, CUCUMBER ISRAELI SALAD AND WARM NAAN BREAD
- VEGAN GRILLED CHICKEN, TOMATOES AND CHOICE OF TOPPINGS ON GF BREAD

**SANTA CATALINA MEXICAN GRILL**
- CHICKEN CARNITAS TORTA, REFRIED BEANS, LETTUCE, TOMATOES, QUESO FRESCO, AVOCADO CREAM AND PICO DE GALLO
- GRILLED VEGETABLE TORTA, REFRIED BEANS, LETTUCE, TOMATOES, AVOCADO VEGAN CREAM AND PICO DE GALLO ON A GLUTEN FRIENDLY BUN

**HOMEMADE SOUPS**
- PORK POZOLE
- VEGETARIAN POZOLE

**VENDORS**
- SANTA CRUZ SWEETS
  - ASSORTED COOKIES AND SWEET TREATS

**THURSDAY OCTOBER 26th**

**SAN CLEMENTE ENTREES AND SIDES**

**LUNCH**
- TERIYAKI BEEF TIPS WITH CHARRED GREEN ONION SAUCE
- JASMINE RICE
- GARLIC STIR FRY BROCCOLI

**DINNER**
- MANGO SALMON WITH LITE WHITE WINE BUTTER SAUCE
- CURRIED GREEN LENTILS
- GRILLED ASPARAGUS

**SAN NICHOLAS DELI**
- VEGAN BABAGANOUSH AND TABBOULEH PLATE WITH PICKLED AND FRESH
VEGATBLES SERVED WITH NAAN BREAD AND OLIVES
SANTA ROSA GRILL (1030AM-8PM)
• GRILLED JALAPEÑO BACON, HAM AND PEPPERJACK CHEESE ON TEXAS TOAST
• VEGAN GRILLED CHEESE

SANTA CATALINA MEXICAN GRILL
• LIME/CILANTRO SHRIMP OR CHICKEN BURRITO WITH CABBAGE SLAW, FAJITA STYLE VEGETABLES AND TAHINE DRESSING
• FAJITA VEGETABLES, REFRIED BEANS AND SPANISH RICE TOSTADA, ONIONS, CILANTRO, PICO DE GALLO AND HOME-MADE SALSA, LETTUCE, BEANS, VEGAN CHEESE, CHIPOTLE SAUCE

HOMEMADE SOUPS
• NEW ENGLAND CLAM CHOWDER
• VEGETARIAN CREAM OF BROCCOLI

SANTA CRUZ SWEETS
• ASSORTED COOKIES AND SWEET TREATS

FRIDAY OCTOBER 27TH
SAN CLEMENTE ENTREES AND SIDES
LUNCH
• CHICKEN CORDON BLEU WITH WHOLE GRAIN MUSTARD SAUCE
• RICE PILAF
• GARLIC SCENTED VEGETABLES

DINNER
• ORANGE CHICKEN
• JASMINE RICE
• BABY BOK CHOY, CARROTS AND BELL PEPPER STIR FRY

SAN NICHOLAS DELI
• TURKEY BLT WRAP WITH BACON, TOMATO, LETTUCE, PEPPER JACK CHEESE & RANCH DRESSING
• VEGAN WRAP, TOMATOES, LETTUCE, VEGAN CHEESE VEGAN AIOLI ON GF TORTILLA

SANTA ROSA GRILL (1030AM-8PM)
• MEDIUM RARE SOY CHARRED TUNA SANDWICH ON BRIOCHE ROLL WITH MIZUNA SALAD
• VEGAN GRILLED CHEESE, TOMATOES, ONIONS SERVED WITH A CAJUN VEGAN DIPPING SAUCE

SANTA CATALINA MEXICAN GRILL
• BAJA BURRITO WITH CRISPY WHITEFISH, RICE, GUACAMOLE, SALSA VERDE, PICO DE GALLO AND QUESO FRESCO, RICE AND BEANS
• BAJA FAJITA VEGETABLE BURRITO, RICE, GUACAMOLE, SALSA VERDE, PICO DE GALLO AND GF WRAP, RICE, AND BEANS

HOMEMADE SOUPS
• NEW ENGLAND CLAM CHOWDER
• VEGETARIAN CREAM OF BROCCOLI

SANTA CRUZ SWEETS
• ASSORTED COOKIES AND SWEET TREATS

SATURDAY & SUNDAY OCTOBER 28TH & 29TH
BREAKFAST (10am-2pm)
• FULL-SERVICE BREAKFAST BUFFET
• SCRAMBLED EGGS, BACON, SAUSAGE, CHEF’S CHOICE BREAKFAST SIDES, 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, CORNDOG, AND GRILLED CHEESE

DINNER (4pm-8pm)