

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 OCTOBER 31ST

HAPPY HALLOWEEN

PUMPKIN RAVIOLIS, BLACKENED CHICKEN, SAUTEED BELL PEPPERS AND ONIONS, GARLIC CREAM SAUCE

MONDAY OCTOBER 31ST

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- MANDARIN ORANGE CHICKEN
- STEAMED RICE
- GARLICY BOK CHOY, CARROTS AND BELL PEPPERS

DINNER

- SURF AND TURF, BAKED CHICKEN BREASTED TOPPED WITH SAUTÉED SHRIMP IN A LEMON HERB CREAM SAUCE
- GARLIC WHIPPED POTATOES
- GARDEN SAUTÉED VEGETABLES

SANTA ROSA BREAKFAST (7AM-1030AM)

- 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

- **VEGAN/GF**—VEGAN EGGS, VEGAN CHEESE, GF PANCAKES, GF WRAPS AND GF BREAD AVAILABLE

SAN NICHOLAS DELI

- TUNA SALAD AND SWISS CROISSANT, LETTUCE, TOMATOES AND CHOICE OF SAUCE
- **VEGAN/GF**—GRILLED GF BREAD, HUMMUS, AND VEGAN CHEESE WITH CHOICE OF SAVORY MEATBALLS AND MOZZARELLA CHEESE
- **VEGAN/GF**—VEGAN MEATBALL SUB GF BUN ITALIAN RED SAUCE, SAVORY VEGAN MEATBALLS AND MOZZARELLA CHEESE
- TOPPINGS

SANTA ROSA GRILL (1030AM-8PM)

- FISH N CHIPS, BATTERED WILD COD, SERVED WITH CAJUN TARTAR SAUCE
- **VEGAN/GF**—VEGAN GRILLED CHEESE, TOMATOES, ONIONS SERVED WITH A CAJUN VEGAN DIPPING SAUCE

SANTA CATALINA MEXICAN GRILL

- BURRITO MOJADO, PORK CARNITAS, RICE, BEANS, CHEESE, PICO DE GALLO, COVERED WITH RED SAUCE AND CHEESE
- **VEGAN/GF**— VEGAN BURRITO MOJADO, , RICE, BEANS, VEGAN CHEESE, PICO DE GALLO, COVERED WITH RED SAUCE AND VEGAN CHEESE

SANTA CATALINA PASTA & PIZZA

- SELECTION OF PASTA & PIZZA, CHEF’S CREATION RANGING FROM TRADITIONAL TO NOT SO TRADITIONAL!

HOMEMADE SOUPS

- BEEF AND VEGETABLE
- VEGETARIAN BROCCOLI

SANTA CRUZ SWEETS

- ASSORTED COOKIES AND SWEET TREATS

*****TASTY TUESDAY*****

DUO OF CHURROS:

TRADITIONAL WITH CINNAMON

SUGAR AND CARAMEL FILLED

TUESDAY NOVEMBER 1ST

SAN CLEMENTE ENTREES AND SIDES

LUNCH

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

DINNER

- BLACKENED SALMON, LEMON BEURRE BLANC AND STRAWBERRY RELISH
- WILD RICE PILAF
- GREEN BEANS AND RED BELL PEPPERS

SANTA ROSA BREAKFAST (7AM-1030AM)

- 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
- **VEGAN/GF**—VEGAN EGGS, VEGAN CHEESE, GF PANCAKES, GF WRAPS AND GF BREAD AVAILABLE

SAN NICHOLAS DELI

- TANGY BBQ CHICKEN FIESTA WRAP, CORN, PICO DE GALLO, JALAPENO RANCH, BLACK BEANS AND CHEESE
- **VEGAN/GF**— TANGY BBQ VEGAN CHICKEN FIESTA WRAP, CORN, PICO DE GALLO, VEGAN CHIPOTLE AIOLI, BLACK BEANS AND VEGAN CHEESE

SANTA ROSA GRILL (1030AM-8PM)

- CRISPY CHICKEN SANDWICH, LETTUCE, TOMATOES, PICKLES AMERICAN CHEESE AND CHIPOTLE AIOLI

- **VEGAN/GF**— VEGAN CHICKEN SANDWICH, LETTUCE, TOMATOES PROVOLONE CHEESE AND VEGAN CHIPOTLE AIOLI, GF BUN

SANTA CATALINA MEXICAN GRILL

- BURRITO MOJADO, PORK CARNITAS, RICE, BEANS, CHEESE, PICO DE GALLO, COVERED WITH RED SAUCE AND CHEESE
- **VEGAN/GF**— VEGAN BURRITO MOJADO, , RICE, BEANS, VEGAN CHEESE, PICO DE GALLO, COVERED WITH RED SAUCE AND VEGAN CHEESE

SANTA CATALINA PASTA & PIZZA

- SELECTION OF PASTA & PIZZA, CHEF’S CREATION RANGING FROM TRADITIONAL TO NOT SO TRADITIONAL!

HOMEMADE SOUPS

- BEEF AND VEGETABLE
- VEGETARIAN BROCCOLI

SANTA CRUZ SWEETS

- ASSORTED COOKIES AND SWEET TREATS

WEDNESDAY NOVEMBER 2ND

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- CHICKEN ADOBO, SWEET SOY SAUCE
- PICKLE GINGER WHIPPED POTATOES
- BROCCOLI FLORETS

DINNER

- GARLIC CRUSTED PORK LOIN, PEPPERONCINI CREAM SAUCE
- HERB ROASTED POTATOES
- CARROTS, ONIONS, AND BROCCOLI

SANTA ROSA BREAKFAST (7AM-1030AM)

- 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

- **VEGAN/GF**—VEGAN EGGS, VEGAN CHEESE, GF PANCAKES, GF WRAPS AND GF BREAD AVAILABLE

SAN NICHOLAS DELI

- DYNAMIC DUO, SHAVED HAM, BACON, HONEY MUSTARD, ROASTED PEPPERS, ONIONS ON GRILLED FLAT BREAD
- **VEGAN/GF**—GRILLED GF BREAD, VEGAN CHEESE, OLIVES, AND ROASTED PEPPERS

SANTA ROSA GRILL (1030AM-8PM)

- REUBEN SANDWICH ON SOURDOUGH, SLICED CORN BEEF, SWISS, THOUSAND ISLANDS DRESSING
- **VEGAN/GF**—VEGAN GRILLED CHEESE, TOMATOES AND CHOICE OF TOPPINGS ON GF BREAD

SANTA CATALINA MEXICAN GRILL

- PORK PASTOR TORTA, REFRIED BEANS, LETTUCE, TOMATOES, QUESO FRESCO, AVOCADO CREAM AND PICO DE GALLO
- **VEGAN/GF**—GRILLED VEGETABLE TORTA, REFRIED BEANS, LETTUCE, TOMATOES, AVOCADO VEGAN CREAM AND PICO DE GALLO ON A GLUTEN FRIENDLY BUN

SANTA CATALINA PASTA & PIZZA

- SELECTION OF PASTA & PIZZA, CHEF'S CREATION RANGING FROM TRADITIONAL TO NOT SO TRADITIONAL!

HOMEMADE SOUPS

- BEEF AND VEGETABLE
- VEGETARIAN BROCCOLI

SANTA CRUZ SWEETS

- ASSORTED COOKIES AND SWEET TREATS

IN HONOR OF "NATIONAL CHOCOLATE DAY" 10/28/2022

A VARIETY OF CHOCOLATE DELIGHTS

- GERMAN CHOCOLATE CAKE
- FLOURLESS CHOCOLATE CAKE (GF)
- MINI CHOCOLATE BUNDT CAKES
- VEGAN CHOCOLATE MOUSSE

THURSDAY NOVEMBER 3RD

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- MISO GLAZED CHICKEN THIGH, PINEAPPLE RELISH
- CILANTRO MASHED POTATOES
- SEASONED VEGETABLES

DINNER

- STEAK MARSALA, STRIPS OF TENDER STEAK WITH MUSHROOMS AND MARSALA CREAM SAUCE

- RICE PILAF
- ITALIAN VEGETABLE MEDLEY

SANTA ROSA BREAKFAST (7AM-1030AM)

- 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
- **VEGAN/GF**—VEGAN EGGS, VEGAN CHEESE, GF PANCAKES, GF WRAPS AND GF BREAD AVAILABLE

SAN NICHOLAS DELI

- TURKEY BLT CROISSANT, HERB AIOLI, SWISS, TOMATOES AND LETTUCE
- **VEGAN/GF**—HUMMUS, CUCUMBER AND ROASTED PEPPERS, SPINACH, TOMATOES AND ONIONS ON GF BREAD

SANTA ROSA GRILL (1030AM-8PM)

- SAVORY MEATBALLS AND MOZZARELLA CHEESE, TOMATO BASIL SAUCE
- **VEGAN/GF**—VEGAN MEATBALL SUB GF BUN ITALIAN RED SAUCE, SAVORY VEGAN MEATBALLS AND MOZZARELLA CHEESE

SANTA CATALINA MEXICAN GRILL

- CHOICE OF ANCHO CHICKEN, PICO DE GALLO AND HOME-MADE SALSA, LETTUCE, BEANS, QUESO FRESCO, CHIPOTLE SAUCE
- **VEGAN/GF**—FAJITA VEGETABLES, REFRIED BEANS AND SPANISH RICE TOSTADA, ONIONS, CILANTRO, PICO DE GALLO AND HOME-MADE SALSA, LETTUCE, BEANS, VEGAN CHEESE, CHIPOTLE SAUCE

SANTA CATALINA PASTA & PIZZA

- SELECTION OF PASTA & PIZZA, CHEF'S CREATION RANGING FROM TRADITIONAL TO NOT SO TRADITIONAL!

HOMEMADE SOUPS

- CHICKEN ORZO
- GINGER VEGETABLE

SANTA CRUZ SWEETS

- ASSORTED COOKIES AND SWEET TREATS

FRIDAY NOVEMBER 4TH

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- HERB ROASTED CHICKEN BREAST WITH PESTO ALFREDO SAUCE
- RICE PILAF
- GARLIC SCENTED LOCAL FARMED VEGETABLES

DINNER

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

SANTA ROSA BREAKFAST (7AM-1030AM)

- 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

- **VEGAN/GF**—VEGAN EGGS, VEGAN CHEESE, GF PANCAKES, GF WRAPS AND GF BREAD AVAILABLE

SAN NICHOLAS DELI

- TURKEY BLT WRAP WITH BACON, TOMATO, LETTUCE, PEPPER JACK CHEESE & RANCH DRESSING
- **VEGAN/GF**—VEGAN WRAP, TOMATOES, LETTUCE, VEGAN CHEESE VEGAN AIOLI ON GF TORTILLA

SANTA ROSA GRILL (1030AM-8PM)

- FISH N CHIPS, BATTERED WILD COD, SERVED WITH CAJUN TARTAR SAUCE
- **VEGAN/GF**—VEGAN GRILLED CHEESE, TOMATOES, ONIONS SERVED WITH A CAJUN VEGAN DIPPING SAUCE

SANTA CATALINA MEXICAN GRILL

- BAJA BURRITO WITH CRISPY FISH, RICE, GUACAMOLE, SALSA VERDE, PICO DE GALLO AND QUESO FRESCO, RICE AND BEANS
- **VEGAN/GF**—BAJA FAJITA VEGETABLE BURRITO, RICE, GUACAMOLE, SALSA VERDE, PICO DE GALLO AND GF WRAP, RICE, AND BEANS

SANTA CATALINA PASTA & PIZZA

- SELECTION OF PASTA & PIZZA, CHEF'S CREATION RANGING FROM TRADITIONAL TO NOT SO TRADITIONAL!

HOMEMADE SOUPS

- CHICKEN ORZO
- GINGER VEGETABLE

SANTA CRUZ SWEETS

- ASSORTED COOKIES AND SWEET TREATS

SATURDAY & SUNDAY

NOVEMBER 5TH & 6TH

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

