ISLANDS CAFE DINING HALL

**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 SAUTEED SHRIMP IN A LEMON HERB CREAM SAUCE
- GARLIC WHIPPED POTATOES
- GARDEN SAUTEED VEGETABLES

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

**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

SAN NICHOLAS DELI

- TANGY BBQ CHICKEN FIESTA WRAP, CORN, PICO DE GALLO, JALAPENO RANCH, BLACK BEANS AND 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

SAN NICHOLAS DELI

- TANGY BBQ CHICKEN FIESTA WRAP, CORN, PICO DE GALLO, JALAPENO RANCH, BLACK BEANS AND 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

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
• 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
SANTA ROSA GRILL (1030AM-8PM)
• TURKEY BLT WRAP WITH BACON, TOMATO, LETTUCE, PEPPER JACK CHEESE & RANCH DRESSING
SANTA CATALINA MEXICAN GRILL
• VEGAN/GF—VEGAN WRAP, TOMATOES, LETTUCE, VEGAN CHEESE, VEGAN AIOLI ON GF TORTILLA
• 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
FRIDAY NOVEMBER 4TH
SAN CLEMENTE ENTREES AND SIDES
LUNCH
• HERB ROASTED CHICKEN BREAST WITH PESTO ALFREDO SAUCE
• RICE PILAF
• GARLIC SCENaed 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
SANTA CATALINA MEXICAN GRILL
• VEGAN/GF—VEGAN WRAP, TOMATOES, LETTUCE, VEGAN CHEESE VEGAN AIOLI ON GF TORTILLA
• VEGAN/GF—BAJA FAJITA VEGETABLE BURRITO, RICE, GUACAMOLE, SALSA VERDE, PICO DE GALLO AND QUESO FRESCO, 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
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
SAN NICHOLAS DELI
• TURKEY BLT WRAP WITH BACON, TOMATO, LETTUCE, PEPPER JACK CHEESE & RANCH DRESSING
SANTA CATALINA MEXICAN GRILL
• VEGAN/GF—VEGAN WRAP, TOMATOES, LETTUCE, VEGAN CHEESE VEGAN AIOLI ON GF TORTILLA
• VEGAN/GF—BAJA FAJITA VEGETABLE BURRITO, RICE, GUACAMOLE, SALSA VERDE, PICO DE GALLO AND QUESO FRESCO, 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
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
• 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
• 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
SECRET INGREDIENT "JULIUS SEED" MISHA'S SUGAR COOKIES
• 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