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 YOGURT AND COTTAGE CHEESE
- FULL BEVERAGE STATION
MONDAY NOVEMBER 13TH
SAN CLEMENTE ENTREES AND SIDES
LUNCH
- CARRIBEAN JERK CHICKEN WITH SPICY CARRIBEAN JERK BBQ SAUCE
- RICE PILAF
- BRAZILIAN VEGETABLE BEAN FEUJODA
SANTA ROSA GRILL
- PRETZEL BURGER WITH SWISS CHEESE, LETTUCE, TOMATOES AND HONEY MUSTARD MAYO
- GARDEN BURGER WITH GLUTEN FREE BUN AND VEGAN CHEESE
SANTA CATALINA MEXICAN GRILL
- TORTILLA CRUSTED TILAPIA TACOS WITH PICO DE GALLO AND A CHIPOTLE SAUCE
- REFRIED VEGAN PINTO BEANS AND SPANISH RICE
- VEGAN BEEF BURRITO WITH GLUTEN FREE TORTILLA AND VEGAN CHEESE
SAN NICHOLAS DELI
- ROAST BEEF WITH PEPPERJACK CHEESE AND HORSERASHID 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
- CHICKEN TAQUITOES WITH GUACAMOLE AND CILANTRO LIME DIPPING SAUCE
- VEGETARIAN SWEET POTATO/BLACK BEAN TACOS
SOUPS
- LENTIL AND HAM SOUP
- VEGETARIAN RED PEPPER SOUP
WEDNESDAY NOVEMBER 15TH
SAN CLEMENTE ENTREES AND SIDES
LUNCH
- BBQ PULLED PORK SLIDERS
- FRESH CORN AND HOMINY
- CREAMY COLESLAW
- CARROTS, BROCCOLI, AND PEPPERS
SANTA ROSA GRILL
- GRILLED JALAPENO BACON, HAM AND PEPPERJACK CHEESE ON TEXAS TOAST
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
SANTA CRUZ SWEETS
- ASSORTED COOKIES AND SWEET TREATS

THURSDAY NOVEMBER 16TH
SAN CLEMENTE ENTREES AND SIDES
LUNCH
- TERIYAKI CHICKEN
- JASMINE RICE
- GARLIC STIR FRY BROCCOLI
SANTA ROSA GRILL (1030AM-8PM)
- SLICED TURKEY BREAST CROISSANT WITH APPLEWOOD SMOKED BACON, BUTTER LETTUCE AND CHIVE MAYO
- GRILLED GF BREAD, VEGAN CHEESE, OLIVES, AND ROASTED PEPPERS
SANTA ROSA GRILL (1030AM-8PM)
- VEGETARIAN FALAFEL WITH TAHINI AND WARM NAAN BREAD
- VEGAN GRILLED CHEESE, 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
• VEGAN GRILLED CHEESE
SANTA CATALINA MEXICAN GRILL
• LIME/CILANTRO CHICKEN BURRITO WITH VEGETABLE 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 NOVEMBER 17TH
SAN CLEMENTE ENTREES AND SIDES
LUNCH
• CHICKEN CORDON BLEU STACK
• RICE PILAF
• GARLIC SCENTED VEGETABLES
DINNER
• ORANGE CHICKEN
• JASMINE RICE
• BABY BOK CHOY, CARROTS AND BELL PEPPER STIR FRY
SAN NICHOLAS DELI
• TURKEY 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)
• BBQ ONION RING BURGER
• 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 18TH & 19TH
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 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