

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 NOVEMBER 13TH

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- CARRIBEAN JERK CHICKEN WITH SPICY CARRIBEAN JERK BBQ SAUCE
- RICE PILAF
- BRAZILIAN VEGETABLE BEAN FEIJOADA

DINNER

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

SAN NICHOLAS DELI

- ROAST BEEF WITH PEPPERJACK CHEESE AND HORSERADISH AIOLI
- MEDITERRANEAN PLATE

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

SOUPS

- LENTIL AND HAM SOUP
- VEGETARIAN RED PEPPER SOUP

TUESDAY NOVEMBER 14TH

LUNCH

- CHICKEN ENCHILADAS
- CHEESE ENCHILADAS
- VEGAN SPANISH RICE
- BLACK BEANS

DINNER

- FRIED CHICKEN
- MASHED POTATOES
- GREEN BEANS

SAN NICHOLAS DELI

- TUNA MELT ON SOURDOUGH
- VEGAN GRILLED CHEESE

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

DINNER

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

SAN NICHOLAS DELI

- 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
- GRILLED VEGETABLE TORTA, REFRIED BEANS, LETTUCE, TOMATOES, AVOCADO VEGAN CREAM AND PICO DE GALLO ON A GLUTEN FRIENDLY BUN

HOMEMADE SOUPS

- LENTIL AND HAM SOUP
- VEGETARIAN RED PEPPER SOUP

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

DINNER

- MANGO SALMON WITH LITE WHITE WINE BUTTER SAUCE
- ROSEMARY ROASTED RED POTATOES
- SQUASH

SAN NICHOLAS DELI

- BLT

SANTA ROSA GRILL (1030AM-8PM)

- GRILLED JALAPENO BACON, HAM AND PEPPERJACK CHEESE ON TEXAS TOAST

- **VEGAN GRILLED CHEESE**

SANTA CATALINA MEXICAN GRILL

- LIME/CILANTRO CHICKEN BURRITO WITH VEGETABLE SLAW, FAJITA STYLE VEGTABLES 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

SANTA ROSA GRILL

- HAMBURGERS, CHICKEN TENDERS, CORNDOG, AND GRILLED CHEESE