

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 MARCH 4th

SAN CLEMENTE ENTREES AND SIDES

- BUTTERMILK FRIED CHICKEN AND WAFFLE, MAPLE GRAVY
- SEA SALT WHIPPED POTATOES
- LOCAL FARMED VEGETABLES

DINNER

- SANTA MARIA TRI TIP, BBQ AU JUS
- ROASTED RED POTATOES
- GARDEN VEGETABLE MEDLEY

SAN NICHOLAS DELI

- BLACK FOREST HAM AND HARD SALAMI WITH SMOKED GOUDA CHEESE, EXTRA VIRGIN OLIVE OIL, VINEGAR, MAYO, LETTUCE, TOMATO AND ONIONS ON SOURDOUGH

SANTA ROSA GRILL

- BBQ CALI BURGER, BEEF PATTY, BACON, ONION RINGS, PEPPERJACK CHEESE, LETTUCE, TOMATOES, BBQ SAUCE ON BRIOCHE

SANTA CATALINA MEXICAN GRILL

- CHICKEN TAQUITOS, REFRIED BEANS, LETTUCE, TOMATOES, QUESO FRESCO, AVOCADO CREAM AND PICO DE GALLO
- VEGAN CHEESE QUESADILLA, GF TORTILLA, VEGAN CREAM, ONIONS, AND CILANTRO

HOMEMADE SOUPS

- CHICKEN, ANDOUILLE SAUSAGE AND RICE GUMBO
- VEGETABLE KALE AND BARLEY

SANTA CRUZ SWEETS

ASSORTED COOKIES AND SWEET TREATS

TUESDAY MARCH 5TH

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- HERB MARINATED CHICKEN BREAST WITH PESTO ALFREDO SAUCE
- RICE PILAF

- GARLIC SCENTED LOCAL FARMED VEGETABLES

DINNER

- ROASTED LOCAL ROCKFISH VERA CRUZ STYLE
- GARLIC BLISTERED RED BLISS POTATOES
- LEMON SCENTED VEGETABLE MEDLEY

SAN NICHOLAS DELI

- HUMMUS, SPROUTS, TOMATOES, AVOCADO, TANDOORI AIOLI ON SPROUTED GRAIN WHEATBERRY

SANTA ROSA GRILL

- BBQ BEEF MEATBALL HOAGIE WITH SOUTHERN SLAW, SWEET AND TANGY BBQ SAUCE
- VEGAN MEATBALL SUB PRETZEL ROLL WITH CREAMY VEGAN SLAW AND BBQ SAUCE

SANTA CATALINA MEXICAN GRILL

- TRI TIP BURRITO, SPANISH RICE, GRILLED CORN AND BLACK BEAN PICO DE GALLO CHEESE, TOMATILLO CREMA
- VEGAN SPANISH RICE, GRILLED CORN AND BLACK BEAN PICO DE GALLO, VEGAN CHEESE, VEGAN TOMATILLO CREMA

HOMEMADE SOUPS

- CHICKEN, ANDOUILLE SAUSAGE AND RICE GUMBO

- VEGETABLE KALE AND BARLEY

SANTA CRUZ SWEETS

- ASSORTED COOKIES AND SWEET TREATS

WEDNESDAY MARCH 6th

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- CHICKEN TIKKA MASALA
- SAFFRON BASMATI RICE
- ROASTED SQUASH, PEPPERS, EGGPLANT AND TOMATOES

DINNER

- TERIYAKI GLAZED PORK LOIN, PICKLED GINGER, CUCUMBER AND ONIONS
- CILANTRO RICE
- SESAME BROCCOLI AND CARROTS

SAN NICHOLAS DELI

- CAPRESE FLAT BREAD WITH FRESH MOZZARELLA, BASIL PESTO, AND TOMATOES

SANTA ROSA GRILL

- CRISPY CHICKEN TENDER WITH SLICED HAM SANDO, MELTED SWISS ON AN EVERYTHING BRIOCHE BUN AND HONEY MUSTARD

SANTA CATALINA MEXICAN GRILL

- CHICKEN TINGA FLATBREAD, WITH PICKLED ONION, PICO DE GALLO, AVOCADO CHIPOTLE CREAM
- VEGAN BLACK BEAN AND CORN GF QUESADILLA, VEGAN CHEESE, PICKLE ONIONS, VEGAN AVOCADO CHIPOTLE CREAM

HOMEMADE SOUPS

- CHICKEN, ANDOUILLE SAUSAGE AND RICE GUMBO

- VEGETABLE KALE AND BARLEY

SANTA CRUZ SWEETS

- ASSORTED COOKIES AND SWEET TREATS

THURSDAY MARCH 7TH

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- MEDITERRANEAN GRILLED CHICKEN, LEMON HERB BROTH, SUNDRIED TOMATOES, ARTICHOKE AND KALAMATA OLIVE RELISH
- ORGANIC BROWN RICE
- ROASTED ONIONS, CARROTS AND SQUASH

DINNER

- GARLIC BEEF TIPS WITH ONIONS AND BELL PEPPERS
- HOMESTYLE MASHED POTATOES
- STEAMED BROCCOLI AND CARROTS

SAN NICHOLAS DELI

- TURKEY BLT CROISSANT, HERB AIOLI, SWISS, TOMATOES AND LETTUCE
- HUMMUS, CUCUMBER AND ROASTED PEPPERS, SPINACH, TOMATOES AND ONIONS WITH CHOICE OF BREAD

SANTA ROSA GRILL

- HAWAIIAN TURKEY BURGER WITH FRESH GRILLED ONIONS, PINEAPPLE, SWEET SOY MAYO, AND SWISS CHEESE ON A TOASTED PRETZEL BUN
- HAWAIIAN VEGAN BURGER WITH VEGAN SOY MAYO, GRILLED ONIONS, PINEAPPLE VEGAN CHEESE, AND A TOASTED PRETZEL BUN

SANTA CATALINA MEXICAN GRILL

- GROUND BEEF CRISPY TACO SUPREME, SEASONED BEEF, LETTUCE, TOMATOES, ONIONS, PICO DE GALLO, PICKLED JALAPENO AND SOUR CREAM
- VEGAN /GF CRISPY TACO SUPREME, CHIPOTLE LIME RED QUINOA & RICE BLEND, LETTUCE, TOMATOES, ONIONS, PICO DE GALLO, PICKLED JALAPENO AND VEGAN CREAM

HOMEMADE SOUPS

- BOSTON CLAM CHOWDER
- SPINACH, ORZO, AND TOMATO

SANTA CRUZ SWEETS

- ASSORTED COOKIES AND SWEET TREATS

FRIDAY MARCH 8TH

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- LEMON BAKED SALMON, GARLIC HERB CREAM SAUCE
- RICE PILAF
- LOCALLY FARMED VEGETABLES

DINNER

- CHICKEN MARINARA, TOMATO BASIL SAUCE
- ORZO PRIMAVERA WITH PESTO CREAM
- ITALIAN HERB SCENTED SAUTEED VEGETABLES

SAN NICHOLAS DELI

- SOUTHWESTERN CHICKEN WRAP, ROASTED CORN, BLACK BEANS, TOMATOES, PEPPERJACK CHEESE AND CILANTRO LIME AIOLI
- SOUTHWESTERN VEGAN WRAP, ROASTED CORN, BLACK BEANS, TOMATOES, SPINACH, VEGAN CHEESE, AND VEGAN CILANTRO LIME AIOLI ON GF TORTILLA

SANTA ROSA GRILL

- CALI FISH FILET SANDWICH, 2 PIECES OF CRISPY COD, BRIOCHE BUN, SHREDDED LETTUCE AND AVOCADO TARTAR SAUCE
- VEGAN GRILLED CHEESE, TOMATOES, ONIONS SERVED WITH A CHIPOTLE 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
- BAJA FAJITA VEGETABLE BURRITO, RICE, GUACAMOLE, SALSA VERDE, PICO DE GALLO AND GF WRAP, RICE, AND BEANS

HOMEMADE SOUPS

- BOSTON CLAM CHOWDER
- SPINACH, ORZO, AND TOMATO

SANTA CRUZ SWEETS

- ASSORTED COOKIES AND SWEET TREATS

SATURDAY & SUNDAY

MARCH 9th & 10th

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