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 TINGA FLATBREAD, WITH PICKLED ONION, PICO DE GALLO, CHEESE, TOMATILLO CREMA

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

DINNER
• GARLIC SCENTED LOCAL FARMED VEGETABLES
• ROASTED LOCAL ROCKFISH VERA CRUZ STYLE
• GARLIC BLISTERED RED BLISS POTATOES
• LEMON SCENTED VEGETABLE MEDLEY
SAN NICHOLAS DELI
• HUMMUS, SPROUTS, TOMATOES, AVOCADO, TANDOORI AIOILI 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
• TRIP TIP BURRITO, SPANISH RICE, GRILLED CORN AND BLACK BEAN PICO DE GALLO CHEESE, TOMATILLO CREMA

HOMEMADE SOUPS
• CHICKEN, ANDOUILLE SAUSAGE AND RICE GUMBO
• VEGETABLE KALE AND BARLEY

SANTA CRUZ SWEETS
• ASSORTED COOKIES AND SWEET TREATS
### 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**
- **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**

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### 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 GRAILLED 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**
- **ASSORTED COOKIES AND SWEET TREATS**

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### 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**

**SAN CLEMENTE ENTREES AND SIDES**
- **CHEF’S CHOICE OF DAILY HOT ENTREE**
- **CHEF’S CREATION OF SIDES**

**SAN NICHOLAS DELI**
- **DELI, SALAD, AND FRUIT STATION**

**SANTA ROSA GRILL**
- **HAMBURGERS, CHICKEN TENDERS, CORNDOG, AND GRILLED CHEESE**