

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 APRIL 15TH

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- ORANGE CHICKEN
- JASMINE RICE
- VEGETABLE STIR FRIED NOODLES
- BABY BOK CHOY, CARROTS AND BELL PEPPER STIR FRY TOMATOES

DINNER

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

SAN NICHOLAS DELI

- TURKEY, ORTEGA CHILI, PEPPERJACK CHEESE ON TOASTED TELERA ROLL

SANTA ROSA GRILL

- FRIED SHRIMP PO BOY, TOASTED HOAGIE, CREAMY REMOULADE SAUCE (CAJUN TARTAR SAUCE), LETTUCE, TOMATOES, ONIONS, AND PICKLES
- CAJUN TOFU PO BOY, GF BREAD, VEGAN REMOULADE SAUCE (CAJUN TARTAR SAUCE), LETTUCE, TOMATOES, ONIONS, AND PICKLES

SANTA CATALINA MEXICAN GRILL

- GROUND BEEF CRISPY TACO SUPREME, SEASONED BEEF, LETTUCE, TOMATOES, ONIONS, PICO DE GALLO, PICKLED JALAPENO SOUR CREAM
- VEGAN GROUND BEEF CRISPY TACO SUPREME, LETTUCE, TOMATOES, ONIONS, PICO DE GALLO, PICKLED JALAPENO VEGAN CREAM

SOUPS

- PORK POZOLE
- VEGETARIAN RED PEPPER SOUP

TUESDAY APRIL 16TH

LUNCH

- ROSEMARY, GARLIC, AND HONEY BAKED HAM
- MAPLE SWEET WHIPPED POTATOES
- GARLIC GREEN BEANS AND RED BELL PEPPERS

DINNER

- HARISSA AND GARLIC ROASTED BONELESS CHICKEN THIGHS
- MOROCCAN RICE PILAF WITH BELL PEPPERS AND LEMON CHICKPEAS
- ROASTED EGGPLANT, BROCCOLI, AND TOMATOES

SAN NICHOLAS DELI

- TUNA MELT ON SOURDOUGH
- VEGAN GRILLED CHEESE ON SOURDOUGH

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

TOSTADA TUESDAY

- CARNITAS TOSTADA WITH REFRIED BEANS, CHEESE, PICO DE GALLO, SHREDDED LETTUCE SALSA VERDE
- VEGAN BURRITO VERDE, RICE, BEANS, VEGAN CHEESE, PICO DE GALLO, WITH TOMATILLO SAUCE AND VEGAN CHEESE

SOUPS

- PORK POZOLE
- VEGETARIAN RED PEPPER SOUP

WEDNESDAY APRIL 17TH

KRISPY CRÈME DONUTS

(8AM TO 1030AM)

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- LEMON AND OREGANO GREEK ROASTED WHOLE CHICKEN
- PEARL COUSCOUS PILAF
- BALSAMIC GLAZED ROASTED VEGETABLES

DINNER

- LASAGNA BOLOGNESE WITH TOMATO AND BASIL SAUCE AND GARLIC BREAD
- VEGETARIAN LASAGNA WITH PESTO CREAM SAUCE AND GARLIC BREAD
- GARLIC BROCCOLI RABE

SAN NICHOLAS DELI

- ROAST BEEF BLT CIABATTA, HERB AIOLI, SWISS, TOMATOES AND LETTUCE
- HUMMUS, CUCUMBER AND ROASTED PEPPERS, SPINACH, TOMATOES AND ONIONS ON GF BREAD

SANTA ROSA GRILL

- RIBEYE CALI DIP, SLICE RIBEYE SERVED ON GARLIC BREAD, PEPPER JACK, PICO DE GALLO, A1 AU JUS
- VEGAN GRILLED CHEESE WITH BASIL AND BALSAMIC GLAZE ON SOURDOUGH DOUGH

SANTA CATALINA MEXICAN GRILL

- BEEF EMPANADAS WITH CHIPOTLE AIOLI SERVED WITH CILANTRO RICE AND FAJITA STYLE BLACK BEANS

- SPINACH AND CHEESE EMPANADAS WITH CHIPOTLE AIOLI SERVED WITH CILANTRO RICE AND FAJITA STYLE BLACK BEANS

HOMEMADE SOUPS

- PORK POZOLE
- VEGETARIAN RED PEPPER SOUP

SANTA CRUZ SWEETS

- ASSORTED COOKIES AND SWEET TREATS

THURSDAY APRIL 18TH

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- ANCHO CHICKEN AND CHEESE ENCHILADAS WITH ROJA SAUCE
- VEGETARIAN /GF CHEESE ENCHILADAS WITH VERDE SAUCE
- FIESTA RICE AND WHOLE BLACK BEAN BLEND

DINNER

- BBQ BEEF BRISKET
- CREAMY 4 CHEESE MAC AND CHEESE
- MESQUITE SPICED GARDEN VEGETABLES

SAN NICHOLAS DELI

- EIFFEL TOWER CHICKEN SANDO, CHILLED CHICKEN BREAST, SLICED HAM, SMOKED BACON, SWISS, SAUTEED ONIONS AND MUSHROOMS, DIJON AIOLI ON CROISSANT

SANTA ROSA GRILL

- BBQ WESTERN BACON CHEESEBURGER, ONIONS RINGS, SWISS CHEESE, TOMATOES ON A BRIOCHE BUN
- BBQ WESTERN VEGAN CHEESEBURGER, ONIONS, VEGAN CHEESE, TOMATOES ON A GF BUN

SANTA CATALINA MEXICAN GRILL

- CILANTRO GRILLED CHICKEN BREAST QUESADILLA WITH FRESH AVOCADO CREAM AND OAXACA CHEESE
- VEGAN BEEF BURRITO WITH GLUTEN FREE TORTILLA AND VEGAN CHEESE

HOMEMADE SOUPS

- FISHERMAN'S SEAFOOD SOUP
- VEGETARIAN LASAGNA SOUP

SANTA CRUZ SWEETS

- ASSORTED COOKIES AND SWEET TREATS

FRIDAY APRIL 19TH

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- SAKE MARINATED CHICKEN THIGH, PINEAPPLE RELISH
- CILANTRO MASHED POTATOES
- SWEET SOY GLAZED VEGETABLES

DINNER

- CITRUS LIME TILAPIA, LEMON BUTTER SAUCE
- RICE PILAF
- SAUTEED GARDEN MEDLEY

SAN NICHOLAS DELI

- APPLE, PROSCIUTTO, ARUGULA AND TANGY BOURSIN SPREAD ON CIABATTA
- HUMMUS, CUCUMBER AND ROASTED PEPPERS, SPINACH, TOMATOES AND ONIONS ON GF BREAD

SANTA ROSA GRILL (1030AM-8PM)

- FISH N CHIPS, BATTERED WILD COD, SERVED WITH TARTAR SAUCE AND LEMON WEDGES
- VEGAN GRILLED CHEESE, SOURDOUGH, TOMATOES, ONIONS SERVED WITH A CAJUN VEGAN DIPPING SAUCE

SANTA CATALINA MEXICAN GRILL

- CHICKEN TINGA BURRITO WITH REFRIED HOMEMADE BLACK BEANS, RICE, AVOCADO DE GALLO, AND A LIME/CILANTRO SOUR CREAM
- VEGAN CHICKEN BURRITO VEGAN FAJITA BURRITO, RICE, CITRUS BLACK BEANS,

SALSA VERDE, AVOCADO DE GALLO, AND GF WRAP

HOMEMADE SOUPS

- FISHERMAN'S SEAFOOD SOUP
- VEGETARIAN LASAGNA SOUP

SANTA CRUZ SWEETS

- ASSORTED COOKIES AND SWEET TREATS

SATURDAY & SUNDAY

APRIL 20TH & 21ST

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