

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 22ND

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- CHICKEN CAPRESE, TOPPED WITH TOMATOES, FRESH MOZZARELLA, AND PESTO CREAM SAUCE
- RICE PILAF
- LOCAL FARMED VEGETABLES

DINNER

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

SAN NICHOLAS DELI

- ROAST BEEF WITH PEPPERJACK CHEESE CIABATTA, GRILLED RED ONIONS AND HORSERADISH AIOLI

SANTA ROSA GRILL

- ITALIAN BEEF HOAGIE, SHAVED BEEF HEATED IN A GARLIC BOTH, SAUTEED MUSHROOMS, BELL PEPPERS AND ONIONS, PROVOLONE CHEESE, PESTO AIOLI
- ITALIAN VEGAN HOAGIE, GRILLED BALSAMIC VEGETABLES, VEGAN BASIL AIOLI AND VEGAN MOZZARELLA

SANTA CATALINA MEXICAN GRILL

- CHIPOTLE CHICKEN, SLOW COOKED THIGH MEAT IN A SPICY RED SAUCE, 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

SOUPS

- SMOKED CHICKEN AND RICE
- GARDEN VEGETABLE AND LENTIL

TUESDAY APRIL 23RD

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- SOUTHWESTERN GRILLED CHICKEN BREAST WITH A CORN SALSA
- HOMINY/ RICE PILAF
- MIXED SEASONAL VEGETABLES

DINNER

- LOCAL LING COD WITH TIKKA MASALA CURRY, PICKLED SHAVED CUCUMBER AND MINT
- PEARLED COUSCOUS PILAF
- ROASTED EGGPLANT, CAULIFLOWER AND BELL PEPPERS

SAN NICHOLAS DELI

- TURKEY BLT WRAP WITH BACON, TOMATO, LETTUCE, PEPPER JACK CHEESE & RANCH DRESSING
- VEGAN WRAP, TOMATOES, LETTUCE, VEGAN CHEESE VEGAN AIOLI ON GF TORTILLA

SANTA ROSA GRILL

- PRETZEL BURGER WITH SWISS CHEESE, LETTUCE, TOMATOES AND HONEY MUSTARD MAYO
- GARDEN BURGER WITH PRETZEL BUN AND VEGAN CHEESE

SANTA CATALINA MEXICAN GRILL

- CHICKEN TAQUITOS WITH GUACAMOLE AND CILANTRO LIME DIPPING SAUCE
- VEGETARIAN SWEET POTATO/BLACK BEAN TACOS

SOUPS

- SMOKED CHICKEN AND RICE
- GARDEN VEGETABLE AND LENTIL

WEDNESDAY APRIL 24TH

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- ROSEMARY GARLIC SLICED BISTRO STEAK, “A1” DEMI GLACE
- SPINACH ARTICHOKE AND PARMESAN WHIPPED POTATOES
- LEMON PEPPERED CARROTS, BROCCOLI, AND PEPPERS

DINNER

- LEMONGRASS TANGERINE TEMPURA CHICKEN
- STEAMED WHITE RICE
- VEGETABLE LO MEIN

SAN NICHOLAS DELI

- SANTA FE BBQ CHICKEN WRAP WITH FRESH AVOCADO PICO DE GALLO

SANTA ROSA GRILL

- CORN BEEF MELT ON SOUR DOUGH, HONEY MUSTARD, SWISS, TOMATOES AND SWISS
- VEGAN GRILLED CHEESE, TOMATOES AND CHOICE OF TOPPINGS ON SOURDOUGH

SANTA CATALINA MEXICAN GRILL

- BURRITO MOJADO, CHICKEN FAJITA, RICE, BEANS, CHEESE, PICO DE GALLO, COVERED WITH RED SAUCE AND CHEESE
- VEGAN BURRITO MOJADO, RICE, BEANS, VEGAN CHEESE, PICO DE GALLO, COVERED WITH RED SAUCE AND VEGAN CHEESE

HOMEMADE SOUPS

- SMOKED CHICKEN AND RICE
 - GARDEN VEGETABLE AND LENTIL
- SANTA CRUZ SWEETS**
- ASSORTED COOKIES AND SWEET TREATS

THURSDAY APRIL 25TH

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- MANGO SALMON WITH LITE WHITE WINE BUTTER SAUCE
- PEARL COUSCOUS VEGETABLE PILAF
- SAUTEED VEGETABLE BLEND

DINNER

- "CREEKSTONE FARMS" BBQ BEEF BRISKET ROAST
- CREAMY 4 CHEESE MAC AND CHEESE
- GARLIC GREEN BEANS

SAN NICHOLAS DELI

- HUMMUS, SPROUTS, TOMATOES, AVOCADO, TANDOORI AIOLI ON NAAN BREAD

SANTA ROSA GRILL

- BREADED CHICKEN TENDER SANDO WITH PEPPERJACK CHEESE AND CHIPOTLE SAUCE ON TOASTED BRIOCHE BUN
- VEGAN CRISPY CHICKEN WRAP, VEGAN CHEESE, VEGAN CHIPOTLE AIOLI

SANTA CATALINA MEXICAN GRILL

- PASTOR QUESADILLA WITH MARINATED TENDER PORK AND CHEESE, WITH SOUR CREAM, ONIONS, AND CILANTRO
- VEGAN CHEESE QUESADILLA, GF TORTILLA, VEGAN CREAM, ONIONS, AND CILANTRO

HOMEMADE SOUPS

- NEW ENGLAND CLAM CHOWDER
- VEGETARIAN CREAM OF BROCCOLI

SANTA CRUZ SWEETS

- ASSORTED COOKIES AND SWEET TREATS

FRIDAY APRIL 26TH

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- HONEY GARLIC BRAISED LAMB
- WHIPPED POTATOES
- ROASTED SQUASH MEDLEY

DINNER

- LOADED MEATLOAF, GROUND BEEF MIXED WITH BACON, GREEN ONIONS, BLENDED CHEESE, GLAZED WITH HONEY MUSTARD BBQ SAUCE
- BUTTERY WHIPPED POTATOES AND GRAVY
- BROCCOLI, CARROTS AND CAULIFLOWER MEDLEY

SAN NICHOLAS DELI

- GRILLED VEGETABLES, SWEET BALSAMIC VIDALIA ONIONS, ROASTED EGGPLANT SPREAD, FRESH ARUGULA ON SPROUTED WHEATBERRY BREAD

SANTA ROSA GRILL

- PESTO GRILLED CHICKEN CIABATTA WITH FRESH MOZZARELLA, BASIL PESTO, AND BALSAMIC GLAZE

SANTA CATALINA MEXICAN GRILL

- SPICY CHICKEN AND BELL PEPPER STREET TACOS WITH PICKLED VEGETABLES AND COOL CILANTRO LIME RANCH
- VEGAN RICE, BLACK BEAN AND VEGAN CHEESE BURRITO

HOMEMADE SOUPS

- NEW ENGLAND CLAM CHOWDER
- VEGETARIAN CREAM OF BROCCOLI

SANTA CRUZ SWEETS

- ASSORTED COOKIES AND SWEET TREATS

SATURDAY & SUNDAY

APRIL 27TH & 28TH

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