



Monday

July 1, 2024

Soups	Cream of Chicken Soup <i>El Camino Café Culinary Creation</i>
	Spring Garden Soup GF DFV PB
Entrées	Dal Makhani Vegetarian North Indian dish made with whole urad dal, kidney beans and spices
	Grilled Beef Steak with Garlic Butter & Sautéed Onions
	Baked Cod with a Potato and Herb Crust
Sides	Jasmine Rice, Saffron Basmati Rice, Roasted Potatoes Chef's Blend, Brussel Sprouts, Cauliflower

Tuesday

July 2, 2024

Soups	Gazpacho (cold) Vegetarian <i>El Camino Café Culinary Creation</i>
	Green Chicken Chili Chowder
Entrées	Spinach, Ricotta Manicotti with Marinara-Alfredo Sauce and Parmesan Cheese Vegetarian
	Bourbon Glazed Pork Roast
	Kung Pao Chicken with diced peppers, onions, chili peppers and peanuts
Sides	Jasmine Rice, 5 Grain Rice Pilaf, Mashed Potatoes and Gravy Chef's Blend, Green Beans, Buttered Corn

Wednesday

July 3, 2024

Soups	Coconut Spinach Soup <i>El Camino Café Culinary Creation Plant Base</i>
	Chicken Noodle
Entrées	Mushroom Stroganoff with Medley of Fresh Mushrooms & Pasta Vegetarian
	Brisket of Beef Braised with Whole Garlic
	Dijon Crusted Salmon with Tarragon Beurre Blanc
Sides	Jasmine Rice, Brown Rice Pilaf, Roasted Potatoes Roasted Baby Carrots, Chef's Blend, Sautéed Swiss Chard

Thursday



Soups	Beef Chili with cheese & green onions
	Gingered Tofu with rice noodle soup GF DF V <i>El Camino Café Culinary Creation</i>
	Beer Braised Chicken Legs
Entrées	Memphis Style (Dry Rubbed) Pork Ribs with Cannon BBQ Sauce
Sides	Jasmine Rice, Baked Mac & Cheese, BBQ Baked Beans Broccoli, Chef's Blend, Corn on the Cob

Friday

July 5, 2024

Soups	Clam Chowder <i>El Camino Café Culinary Creation</i>
	Tomato Basil Bisque Vegetarian
Entrées	Tofu Stir Fry with Broccoli, Cauliflower, Peppers & Onions
	Mango Chutney Glazed Barramundi
	Chicken Parmigiana with marinara sauce, parsley and parmesan cheese
Sides	Jasmine Rice, Wild Rice Pilaf V, Buttered Noodles V Broccoli, Asparagus Tips, Chef's Blend



Week May 20 – May 24, 2024 Global Cuisine

Monday

Eggplant Bolognese *PLANT BASED GFDF*

roasted eggplant, garbanzo beans, spinach in savory marinara sauce with red lentil penne
El Camino Café Lifestyle Medicine Culinary Creation

Tuesday

Beef Nachos

seasoned ground beef, fresh corn chips, cheese sauce, tomatoes, green onions, jalapenos, olives and cilantro

Wednesday

Red Thai Coconut Shrimp Curry

with vegetables, cilantro and jasmine rice



Grilled Bacon Cheese Burger

Grilled sirloin beef patty, crispy bacon (pork), american cheese, lettuce, red onions, tomatoes, onions and thousand island dressing served with french fries

Friday



Café Hours

Monday – Friday

Breakfast

6:30 a.m. – 10:00 a.m.

(Global & Hot Service Ends 9:45)

Closed: 10:00 a.m. – 11:00 a.m.

Lunch

11:00 a.m. – 3:30 p.m.

Global Closes 1:00 p.m.

Hot service ends 2 :00 p.m.

Grill closes 3:00 p.m.

Closed: 3:30 p.m. – 4:30 p.m.

Dinner

4:30 p.m. – 7:30 p.m.

Hot service ends 7:30 p.m.

Grill 4:30 – 7:00 p.m.

(No Grillworks)

Café Closes at 7:30 PM

Weekend/Holidays

Café Closed

Please join us at the **Bistro** for Breakfast

Saturday Lunch

11:30 a.m. – 2:30 p.m.

Hot service ends 2:00 p.m.

(No Grillworks)

Closed: 2:30 p.m. – 4:30 p.m.

Saturday Dinner

Hot Food Served 4:30 p.m. – 6:30 p.m.

(No Global Cuisine - No Grillworks)

Café Closes at 7:00 PM

Sunday

11:30 a.m. – 7:00 p.m.

Lunch Hot Meal Service Ends 2:00 p.m.

Grab & Go

Soup, Salad & Sandwiches Available All Day

(No Grillworks)

Hot Food Served 4:30 p.m. – 7:00 p.m.

(No Global Cuisine - (No Grillworks)

Café Closes at 7:00 PM