



Soups

Roasted Eggplant and Tomato Soup *El Camino Culinary Creation* VEGETARIAN

Blount's Steak & Ale Chowder

Baked Spinach & Artichoke Gnocchi Casserole VEGETARIAN

Entrées

Baked Huli Huli Chicken(Hawaiian Chicken)

Lemon Pepper Crusted Tilapia with Beurre Blanc

Sides

**Jasmine Rice, Roasted Potatoes, Spam Fried Rice
Chef's Blend, Brussel Sprouts, Seasonal Squash**

Monday
July 29, 2024

Soups

Chicken, Cabbage & Potato Soup *El Camino Culinary Creation*

French Onion GFDF VEGETARIAN

Bakes Baby Ray's Mango Habanero Chicken Breast DF

Entrées

Mexican Style Lasagna

black beans, corn, tomatoes, roasted poblano, roasted vegetables and lasagna sheets smothered in salsa roja, crema, queso blanco & queso cojita
VEGETARIAN

Roasted Hanging Beef Tender with mushrooms and pearl onions

Sides

**Jasmine Rice, 5 Grain Rice Pilaf, Spanish Rice
Broccoli, Chef's Blend, Green Beans**

Tuesday
July 30, 2024

Soups

Black-eye Peas & Smoked Turkey *El Camino Café Culinary Creation*

Tomato Bisque VEGETARIAN

Zatarain's Chicken Leg with Creole Mustard Cream Sauce

Entrées

Cornmeal Crusted Catfish with Roasted Red Pepper Tartar Sauce

Baked Ham with Red-Eye Gravy(coffee brewed gravy)

Sides

Jasmine Rice, Beans & Rice v, **Southern Macaroni & Cheese** V
Collard Greens, Chef's Blend, Glazed Carrots, Corn Bread

Wednesday
July 31, 2024

Soups

Miso Soup *El Camino Café Culinary Creation* VEGETARIAN

Chicken Enchilada

Mushroom Ravioli Primavera Garlic Parmesan VEGETARIAN

peppers, onions, squash medley with mushroom ravioli in light ricotta cream sauce

Entrées

Crusted Rockfish with Lemon Caper Sauce

Hoisin Glazed Grilled Chicken Breast with scallions and sesame seeds

Sides

Jasmine Rice, Cous Cous Pilaf V, **Chicken Pot Stickers** V
Swiss Chard, Chef's Blend, Cauliflower

Thursday
August 1, 2024

Soups

Clam Chowder *El Camino Café Culinary Creation*

Moroccan Lentil VEGETARIAN

Entrées

Tamale Pie VEGETARIAN

Corn, peppers, onions and beans with salsa roja and a cornbread crust

Baked Salmon with Mango Salsa

Beef & Broccoli Stir-fry with Onions, Baby Corn and Bamboo Shoots

Sides

Jasmine Rice, Garlic Roasted Potatoes, Brown Rice Pilaf V
Chef's Blend, Broccoli, Bok Choy

Friday
August 2, 2024

Week July 29, 2024 – August 2, 2024

Global Cuisine

Monday



Chili Garlic Rice Noodle Salad *Plant Based*

fresh rice noodles tossed in chili garlic dressing, with cucumber, edamame, kimchi (*vegan* spicy cabbage), green onions, basil, cilantro and sesame seeds

El Camino Café Lifestyle Medicine Culinary Creation

Tuesday

Mediterranean Salmon Bowl

chopped lettuce, tomatoes, sliced red onions, Greek olives, cucumbers, green garbanzo beans, fresh dill and tzatziki dressing, pita toast points

Wednesday

Hot Chicken Salad

Cilantro-lime rice, Mexican street corn roasted corn & poblano peppers, queso, black beans, avocado crema drizzled with hot honey

Thursday

Sushi



Friday

Garlic Chicken & Lentils

sautéed chicken breast, peppers, onions, mushrooms, spinach, place in a bowl of French lentil ragout

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 8:00 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

SPICY Seasoned with or containing spice.

GLUTEN FREE Does not contain gluten or wheat.

VEGETARIAN Does not contain meat, fish or fowl; may contain dairy & eggs. **DAIRY FREE** Does not contain dairy products.

PLANT BASED Does not contain meat, fish, fowl dairy & eggs. **Foods prepared in this facility may contain the following allergens...**

Dairy, Egg, Fish, Seafood Shellfish, Tree Nuts, Peanuts, Wheat, Soy, Sesame. Please ask your server if you have any allergies

MENU SUBJECT TO CHANGE 5