# El Camino Café



	Soups	
Monday November 18, 2024		Vegetable Beef Soup with Orzo <i>El Camino Café Culinary Creation</i>
		Potato & Leek VEGETARIAN
		<b>Eggplant Puttanesca</b> with penne pasta, marinara sauce, spinach, green & black olives and red pepper flakes topped with fresh basil Vegetarian
		Roasted Hanging Beef Tender with balsamic Dijon marinade
		Grilled Swordfish with tomatoes & capers
	Sides	Jasmine Rice, White & Wild Pilaf V, Roasted Garlic Potatoes Chef's Blend, Broccoli, Cauliflower V
<b>Tuesday</b> November 19, 2024	Soups	Chicken, Kale & Thyme <i>El Camino Café Culinary Creation</i>
		Butternut Squash with Apple Vegetarian
		Crispy Stuffed Zucchini-parmesan cheese, garlic, butter and panko VEGETARIAN
	Entrésa	Sweet & Sour Pork with peppers, onions and pineapple DF
	Entrées	Chicken Mole with sesame seeds and green onions
	Sides	Jasmine Rice, Cilantro Rice, Roasted Sweet Potatoes Asparagus Tips, Brussel Sprouts, Chef's Blend
Wednesday November 20, 2024	Soups	Vegetable Tortellini <i>El Camino Café Culinary Creation</i> VEGETARIAN
		Chicken Tikka Masala
		Charred Cod with garlicky parsley rof
	Entrées	Grilled Chicken Piccata with lemon and capers
	Littlees	Enchilada Casserole-corn, poblano peppers, onions, cheese & enchilada sauce
	Sides	Jasmine Rice, Spanish Rice, Cheese Curds Chef's Blend, Glazed Carrots, Green Beans
<b>Thursday</b> November 21, 2024	Soups	Beef Chili
		Miso Soup <i>El Camino Café Culinary Creation</i> VEGETARIAN
		Teriyaki Chicken Breast
	Entrées	Seared Salmon with roasted tomatoes and grilled lemons
		Butternut Squash Ravioli in herb butter sauce VEGETARIAN
	Sides	Jasmine Rice, 5 Grain Rice Pilaf, Edamame Pot Stickers V Squash & Tomatoes, Chef's Blend, Broccolini
<b>Friday</b> November 22, 2024	Soups	Clam Chowder El Camino Café Culinary Creation
		Red Pepper Gouda Vegetarian
	Entrées	Parmesan Crusted Tofu with marinara sauce Vegetarian
		Baked Rock Fish with tarragon-hollandaise
		Caldo de Res-beef, corn, squash, potato, cabbage, carrots
	Sides	Jasmine Rice, Mashed Potatoes & Gravy, 5 Grain Pilaf Squash, Broccoli, Chef's Blend

# El Cypentimo em dé é18, 2024 - Novembel Camino de alth **Global Cuisine**



#### **Black Eyed Pea Hummus Bowl** *PLANT BASED*

With roasted harissa brussel sprouts, bulger wheat and lavash El Camino Café Lifestyle Medicine Culinary Creation

# **Tuesday**

### **Chicken Flauta with Spicy Avocado Cream Sauce**

Shredded lettuce, tomatoes, onions, cilantro and gueso

# Wednesday

#### Fish Taco's

Grilled tilapia, cilantro, cabbage slaw, cilantro lime aioli and flour tortilla

# **Thursday**

#### **Barbacoa Loaded Fries**

Pulled beef, cheese sauce, jalapenos, pico de gallo, green onions, sour cream, salsa, cilantro, queso and lime wedges

# **Friday**

#### Nabeyaki Udon Soup

Tempura shrimp, naruto, egg, green onions, shitake mushrooms & napa cabbage

# **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.

# 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

#### Dinner

**SUBJECT TO CHANGE** 

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

#### 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**