El Camino Café





Garden Vegetable *El Camino Café Culinary Creation* Vegetarian

Chicken and Dumpling

Monday November 25, 2024 Baked Ratatoulli with pesto, cheese and basil Vegetarian

Smoked BBQ Pork Ribs

Chicken Adobo GF

Sides

Entrées

Jasmine Rice V, Garlic Rice V, Paprika Roasted Potatoes Chef's Blend, Brussel Sprouts, Cauliflower

Soups

Chicken Congee El Camino Café Culinary Creation

Split Pea and Kale Vegetarian

Tortellini with Broccoli, Tomatoes, Parmesan Cheese Sauce Vegetarian

Tuesday

November 26, 2024

Braised Beef Eye of Round with Mushroom Gravy DF

Chicken Mafe'

diced chicken, squash, peppers, onions simmered in West African Peanut Sauce

Jasmine Rice, Bulger Wheat, Mashed Potatoes & Gravy Buttered Corn, Chef's Blend, Green Beans Almondine

Sides

Soups

Entrées

Italian Wedding

Broccoli Cheddar Vegetarian El Camino Café Culinary Creation

Wednesday

November 27, 2024

Cheese Tamales with chili verde, roasted corn and queso Vegetarian

Spaghetti with Beef Bolognaise

Baked Salmon Fillet

with roasted peppers and beurre blanc sauce

Jasmine Rice, Garlic Bread, Spanish Rice Chef's Blend, Squash Medley, Broccolini

Sides

Entrées

Soups

Thanksgiving Day MENU

Mixed Garden Salad

Entrées

hanksgiving!

Roast Turkey & Gravy

(Vegetarian Option - Vegetable Wellington)

Candied Yams, Home-style Stuffing Mashed Potatoes, Green Beans

Sides

Dinner Rolls, Butter, and Cranberry Sauce

Selection of Dessert

Bottled Water or Bottled Beverages

Soups

Clam Chowder El Camino Café Culinary Creation

Tomato Bisque VEGETARIAN

Friday November 28, 2024 Entrées

Pan Seared Barramundi with turmeric & dill

Oven Roasted Bourbon Chicken Breast

Sides

Jasmine Rice, White & Wild Pilaf, Grilled Hamburgers Chef's Blend, Broccoli, French Fries

El Camino Café



Week November 25, 2024 - November 28, 2024

Global Cuisine

Pad Thai PLANT BASED

Rice noodles, bean sprout, carrots, roasted peanuts, cilantro, lime wedges and spicy peanut sauce

El Camino Café Lifestyle Medicine Culinary Creation

Tuesday

Monda

Gyro Bowl

gyro (lamb/beef) cucumbers, tomatoes, red onions, tzatziki sauce served with saffron basmati rice and pita bread

Wednesday

Chicken Club Wrap

fired braised chicken, bacon, lettuce, tomatoes, cheese and pesto aioli in a spinach wrap

Thursday



Friday

Chicken Kale Salad

Grilled chicken strips, kale, red cabbage, shredded carrots, cranberries, tomatoes, butternut squash, pumpkin seeds, parmesan cheese, honey dijon dressing

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. – 8:00 p.m.

Hot service ends 7:30 p.m. Grill 4:30 – 7:00 p.m.

(No Grillworks)

Café Closes at 7:30 PM

Café Closed

Weekend/Holidays

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.

MENU SUBJECT TO CHANGE 4