El Camino Café



	Soups	Lobster & Crab Bisque El Camino Café Culinary Creation
Monday December 23, 2024		Lentil Soup Vegetarian GFDF
	Entrées	Tortellini with Meatless Meatballs, Marinara and Parmesan Cheese VEGETARIAN
		Cornflake Crusted Cod with Lemon & Parsley GF
		Grilled Sirloin Steak with Creamy Peppercorn Sauce (steak au poivre)
	Sides	Jasmine Rice, White & Wild Pilaf, Roasted Red potatoes Chef's Blend, Glazed Carrots, Broccolini
Tuesday December 24, 2024	Soups	Ladle & Leaf Southwest Corn Chowder Vegetarian GFDF
		Beef & Noodle Soup <i>El Camino Café Culinary Creation</i>
		Gnocchi Mushroom Florentine with kale pesto & sun dried tomatoes Vegetarian
	Entrées	Baked Chicken Breast with BBQ sauce
		Beef Enchilada Casserole ground beef, corn, peppers, onions, enchilada sauce and cheese, topped with crispy tortilla strips
	Sides	Jasmine Rice, Spanish Rice, Roasted Yukon Gold Potatoes Chef's Blend, Green Beans, Squash Medley
DECEMBER 25		Café' Christmas Lunch & Dinner Menu
		Mixed Garden Salad
		Brown Sugar and Honey Baked Ham with Pineapple-Mandarin Glaze Chicken Breast Stuffed with Brie and Apple served with Cranberry Demi-Glace
		Vegetarian Option- Mushroom Wellington served with Roasted Pepper Sauce
		Wild Brown Rice Pilaf, Baked Macaroni & Cheese Sautéed Green Beans & Mushrooms, Dinner Rolls & Butter
		Selection of Christmas Desserts and Choice of Beverage
Thursday December 26, 2024	Soups	Minestrone El Camino Café Culinary Creation Vegetarian
		Ladle & Leaf Chicken Tikka Masala
		Cheese Manicotti with Alfredo-Marinara Sauce Vegetarian
	Entrées	Hoisin Chicken Legs with sesame and green onions
		Honey Garlic Butter Baked Salmon GF
	Sides	Jasmine Rice, Fried Rice, Edamame Pot Stickers Asparagus Tips, Chef's Blend, Bok Choy & Mushrooms
Friday December 27, 2024	Soups	Clam Chowder El Camino Café Culinary Creation
		French Onion Vegetarian
	Entrées	Tofu Piccata with lemon-caper sauce Vegetarian
		Home-style Beef Meatloaf with ketchup glaze
		Crispy Buttermilk Fried Pork Chop
	Sides	Jasmine Rice, Wild Rice Pilaf, Mashed Potatoes & Gravy, Corn Bread Broccoli, Collard Greens, Chef's Blend

El Camino Café



Week December 23, 2024 - December 27, 2024

Global Cuisine

Monday

Tofu Lettuce Cups PLANT BASED

Crispy tofu, jasmine rice, carrots, peanuts, green onions, spicy peanut sauce and butter lettuce

Tuesday

Greek Loaded Fries GF

gyro (lamb/beef mix), tzatziki, feta, cucumbers, Greek olives, onions and tomatoes topped with fresh dill

Wednesday



Thursday

Crispy Chicken Provolone Sandwich

crispy chicken fillet with marinara sauce, melted provolone cheese on a brioche bun

Friday

Chicken Alfredo

Broccoli, tomatoes, pasta tossed with alfredo sauce and parmesan cheese

Café Hours

Monday – Friday

Weekend/Holidays

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.

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

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. 2