## El Camino Café



Soups		Vegetable Beef Soup with Orzo <i>El Camino Café Culinary Creation</i>
		Potato & Leek VEGETARIAN
Monday March 24, 2025	Entrées	Italian Veggie Bake with penne pasta, itaian dressing, eggplant, mushrooms, zucchini, peppers, onions, tomatoes & parmesan cheese Vegetarian
		Roasted Hanging Beef Tender with zesty chimichurri
		Seared Barramundi with lemon & capers
	Sides	Jasmine Rice, White & Wild Pilaf V, Roasted Garlic Potatoes Chef's Blend, Broccolini, Cauliflower V
Tuesday March 25, 2025	Soups	Chicken, Kale & Thyme <i>El Camino Café Culinary Creation</i>
		Cream of Jalapeno Vegetarian
		Spinach & Artichoke Stuffed Mushrooms VEGETARIAN
	Entrées	Sweet & Sour Pork with peppers, onions and pineapple DF
		Pepita-Panko Crusted Chicken Breast with hot honey drizzle
	Sides	Jasmine Rice, Creamy Polenta, Brown Rice Pilaf Asparagus Tips, Brussel Sprouts, Chef's Blend
Wednesday March 26, 2025	Soups	Lemon Chicken El Camino Café Culinary Creation
		Moroccan Lentil VEGETARIAN
		Smoked BBQ Beef Brisket
	Entrées	Rosemary & Lemon Roasted Chicken Breast GFDF
		Gardein Swedish Meatballs VEGETARIAN in vegetarian brown sauce with sour cream, fresh dill and buttered noodles
	Sides	Jasmine Rice, Buttered Egg Noodles, Red Mountain Pilaf Chef's Blend, Collard Greens, Green Beans
<b>Thursday</b> March 27, 2025	Soups	Beef Chili
		Okra Bean Stew El Camino Café Culinary Creation VEGETARIAN
		Herb Roasted Turkey Breast
	Entrées	Seared Salmon with roasted tomatoes and grilled lemons
		Vegetable Gnocchi with Kale (no nut) pesto VEGETARIAN
	Sides	Jasmine Rice, Black Pearl Pilaf, Mashed Potatoes & Gravy V Squash & Tomatoes, Chef's Blend, Glazed Carrots
<b>Friday</b> March 28, 2025	Soups	Clam Chowder El Camino Café Culinary Creation
		Tomato Bisque Vegetarian
	Entrées	Parmesan Crusted Tofu with marinara sauce Vegetarian
		Baked Rock Fish with tarragon-hollandaise
		Stuffed Chicken Breast, spinach, mushrooms & mozzarella cheese
	Sides	Jasmine Rice, Roasted Sweet Potatoes, 5 Grain Pilaf Squash, Broccoli, Chef's Blend

## El Campiere Martié 24, 2025 - Martin 28, Camino Health

**Global Cuisine** 

Pad Thai PLANT BASED GF

Stir-Fry rice noodles, bean sprouts, red bell peppers, carrots, zucchini, cilantro, green onions, tofu and roasted peanuts with Thai peanut sauce

El Camino Café Lifestyle Medicine Culinary Creation

Tuesday

Monday

**Chicken Flauta with Spicy Avocado Cream Sauce** 

Shredded lettuce, tomatoes, onions, cilantro and queso

Wednesday

**Habanero Bacon Jam Chicken Sandwich** 

Crispy chicken, lettuce, tomatoes, pickles served with a side of fries

**Thursday** 

Barbacoa Beef Taco's

Pulled beef, queso, 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**