



Soups

**Potato, Kale & Corn Soup** **GFDFV PB** *El Camino Culinary Creation* **VEGETARIAN**

**Ladle & Leaf Mexican Chicken Tortilla Soup** **GFDF**

**Sweet Chili & Sesame Cauliflower Bites** with peppers, onions and pineapple **VEGETARIAN**

Entrées

**Salisbury Beef** with mushroom gravy

**Rosemary Orange Chicken Breast**

Sides

**Jasmine Rice, Mashed Potatoes & Gravy, White & Wild Pilaf  
Chef's Blend, Brussel Sprouts, Cauliflower**

## Monday March 31, 2025

Soups

**Chicken, Zucchini & Feta** *El Camino Culinary Creation*

**Ladle & Leaf Minestrone Soup** **DF** **VEGETARIAN**

**Potato & Dill Crusted Cod** with lemon sauce

Entrées

**Veggie Alfredo Pasta-** cavatappi pasta, broccoli, carrots, and peas **VEGETARIAN**

**Roasted BBQ Chicken Leg**

Sides

**Jasmine Rice, 5 Grain Rice Pilaf** **PB**, **Roasted Potatoes  
Broccoli, Chef's Blend, Green Beans**

## Tuesday April 1, 2025

Soups

**Pinto Bean & Vegetable** **GFDFV PB** *El Camino Café Culinary Creation*

**Chicken Gumbo with Andouille Sausage**

**Bhindi (okra) Masala-** okra, tomatoes and onions stewed in Indian curry sauce **VEGETARIAN**

Entrées

**Sole Picatta** with lemon and capers

**Grilled Beef Steaks** with Horseradish Aioli

Sides

**Jasmine Rice, Jeera Rice** **PB**, **Mashed Potatoes with Gravy  
Spinach & Mushrooms, Chef's Blend, Glazed Carrots**

## Wednesday April 2, 2025

Soups

**Miso Soup** **GFDFV PB** *El Camino Café Culinary Creation*

**Chicken Noodle Soup**

**Spanakopita-Greek Spinach Pie** with feta cheese, fresh herbs and fillo dough **VEGETARIAN**

Entrées

**Baked Tilapia** with roasted corn salsa verde

**Roasted Pork Loin** with rosemary demi glace

Sides

**Jasmine Rice, Black Pearl Pilaf** **PB**, **Spanish Rice  
Swiss Chard, Chef's Blend, Cauliflower**

## Thursday April 3, 2025

Soups

**Alex's Clam Chowder** *El Camino Café Culinary Creation*

**Garden Vegetable** **GFDFV PB**

Entrées

**Shepard's Pie** **VEGETARIAN**  
Peas, carrots, onions and potatoes in a brown savory gravy topped with mashed potatoes

**Balsamic Glazed Salmon** with fresh tomatoes and basil

**Kung Pao Chicken** with peppers, onions & chilies

Sides

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

## Friday April 4, 2025

## Week March 31, 2025 – April 4, 2025



### Global Cuisine

**Monday**

#### Tofu Vermicelli Salad Bowl

Baked tofu, rice noodles, pickled daikon & carrots, cilantro, sliced onions, mixed greens and basil with nouc cham chay (Vegan fish dressing)

**Tuesday**

#### Loaded Baked Sweet Potato

chili con carne, bacon bits, broccoli, shredded cheese, tomatoes, sour cream, and chives

**Wednesday**

#### Turkey, Pesto and Cranberry Melt

Roasted turkey, pesto, cream cheese cranberry spread, spinach and melted Swiss cheese on sourdough served with fresh chips

**Thursday**



**Friday**

#### Fish & Chips

crispy fish fillet, French fries, serve with tartar sauce, lemon and malt vinegar

### 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**