

ISLANDS CAFE DINING HALL

Hours: Monday – Friday:

Breakfast: 7am-10:30pm

Lunch: 10:30- 4pm

Dinner: 4pm-8pm

Saturday & Sunday: Brunch: 10am-2pm

(Closed 2pm-4pm)

Dinner: 4pm-8pm

Prices: Breakfast: \$7.00

Lunch/Brunch: \$9.25

Dinner: \$11.25

**BREAKFAST MONDAY’S TO
FRIDAY’S 7AM TO 10:30AM**

“MADE TO ORDER”

- STRAWBERRY, BANANA, OR CHOCOLATE CHIP PANCAKES
- GLUTEN FREE PANCAKES
- BREAKFAST BURRITOS
- SUNRISE BREAKFAST SANDWICHES
- SELECT OMELETS
- BREAKFAST QUESADILLAS
- TATER TOTS
- EGG WHITES AND VEGAN EGGS AVAILABLE

“STATIONED ITEMS”

- FRESH WHOLE AND SLICED FRUITS
- BAGELS AND HOUSE BAKED BREAKFAST PASTRIES
- CEREAL BAR
- OATMEAL WITH ALL THE TOPPINGS

- ASSORTED YOGURTS AND COTTAGE CHEESE
- FULL BEVERAGE STATION

MONDAY MARCH 25TH

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- ORANGE CHICKEN
- JASMINE RICE
- BABY BOK CHOY, CARROTS AND BELL PEPPER STIR FRY

DINNER

- LOCAL CAUGHT ROCK FISH, LEMON GARLIC BEURRE BLANC
- BUTTERY WHIPPED POTATOES
- GARDEN VEGETABLE MEDLEY

SAN NICHOLAS DELI

- ROAST BEEF WITH PEPPERJACK CHEESE CIABATTA, GRILLED RED ONIONS AND HORSERADISH AIOLI

SANTA ROSA GRILL

- PRETZEL BURGER WITH SWISS CHEESE, LETTUCE, TOMATOES AND HONEY MUSTARD MAYO
- GARDEN BURGER WITH PRETZEL BUN AND VEGAN CHEESE

SANTA CATALINA MEXICAN GRILL

- BURRITO MOJADO, CHICKEN FAJITA, RICE, BEANS, CHEESE, PICO DE GALLO, COVERED WITH RED SAUCE AND CHEESE
- VEGAN BURRITO MOJADO, RICE, BEANS, VEGAN CHEESE, PICO DE GALLO, COVERED WITH RED SAUCE AND VEGAN CHEESE

SOUPS

- CHICKEN AND SHRIMP GUMBO
- POTATO LEEK

TUESDAY MARCH 26TH

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- SOUTHWESTERN GRILLED CHICKEN BREAST WITH A CORN SALSA
- HOMINY/ RICE PILAF
- MIXED SEASONAL VEGETABLES

DINNER

- HOMESTYLE KETCHUP GLAZED MEATLOAF, WITH SAUTEED ONIONS AND BACON
- SMASHED RED CREAMER POTATOES
- LEMON PEPPER BROCCOLI AND CARROTS

SAN NICHOLAS DELI

- DYNAMIC DUO, SHAVED HAM, BACON, SWISS, HONEY MUSTARD, LETTUCE ROASTED PEPPERS, ONIONS ON A CROISSANT

SANTA ROSA GRILL

- FRIED COD PO BOY, TOASTED HOAGIE, CREAMY REMOULADE SAUCE (CAJUN TARTAR SAUCE), LETTUCE, TOMATOES, ONIONS, AND PICKLES, SWEET POTATO FRIES
- VEGAN CAJUN TOFU PO BOY, VEGAN TOASTED HOAGIE BREAD, VEGAN REMOULADE SAUCE (CAJUN TARTAR SAUCE), LETTUCE, TOMATOES, ONIONS, AND PICKLES

SANTA CATALINA MEXICAN GRILL

- BAY SHRIMP CEVICHE TOSTADA, LETTUCE, CORN SALSA, CHIPOTLE AIOLI AND AVOCADO CREMA
- VEGETARIAN SWEET POTATO/BLACK BEAN TOSTADA, LETTUCE, CORN SALSA, CHIPOTLE AIOLI AND AVOCADO CREMA

SOUPS

- CHICKEN AND SHRIMP GUMBO
- POTATO LEEK

WEDNESDAY MARCH 27TH

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- CHICKEN ENCHILADAS WITH ROJA SAUCE
- SWEET CORN, BLACK BEAN AND FLAME ROASTED BELL PEPPER CHEESE ENCHILADAS, VERDE SAUCE
- FIESTA RICE AND WHOLE BLACK BEAN BLEND

DINNER

- SANTA MARIA TRI TIP, BBQ AU JUS
- ROASTED RED POTATOES
- GARDEN VEGETABLE MEDLEY

SAN NICHOLAS DELI

- SANTA FE BBQ CHICKEN WRAP WITH FRESH AVOCADO PICO DE GALLO, CHEESE, JICAMA SLAW, LETTUCE AND CHIPOTLE LIME DRESSING

SANTA ROSA GRILL

- BBQ WESTERN BACON CHEESEBURGER, ONIONS RINGS, SWISS CHEESE, TOMATOES ON A BRIOCHE BUN
- VEGAN BBQ WESTERN VEGAN CHEESEBURGER, ONIONS, VEGAN CHEESE, TOMATOES ON A VEGAN PRETZEL BUN

SANTA CATALINA MEXICAN GRILL

- PORK CARNITAS TORTA, REFRIED BEANS, LETTUCE, TOMATOES, QUESO FRESCO, AVOCADO CREAM AND PICO DE GALLO
- GRILLED VEGETABLE TORTA, REFRIED BEANS, LETTUCE, TOMATOES, AVOCADO VEGAN CREAM AND PICO DE GALLO ON A GLUTEN FRIENDLY BUN

HOMEMADE SOUPS

- CHICKEN AND SHRIMP GUMBO
- POTATO LEEK

SANTA CRUZ SWEETS

- ASSORTED COOKIES AND SWEET TREATS

THURSDAY MARCH 28TH

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- CHICKEN CORDON BLEU STACK, HERB SEARED CHICKEN, LAYERED WITH HAM, SWISS AND GARLIC HERB CREAM SAUCE
- CRÈME FRAICHE WHIPPED POTATOES
- HERB DE PROVENCE VEGETABLES

DINNER

- KOREAN BBQ PORK SPARERIBS, SWEET AND TANGY SOY GLAZE
- SESAME SCENTED STEAMED RICE
- BROCCOLI FLORETS

SAN NICHOLAS DELI

- HUMMUS, SPROUTS, TOMATOES, AVOCADO, TANDOORI AIOLI ON NAAN BREAD

SANTA ROSA GRILL

- BREADED CHICKEN TENDER SANDO WITH PEPPERJACK CHEESE AND CHIPOTLE SAUCE ON TOASTED BRIOCHE BUN
- VEGAN CRISPY CHICKEN WRAP, VEGAN CHEESE, VEGAN CHIPOTLE AIOLI

SANTA CATALINA MEXICAN GRILL

- PASTOR QUESADILLA WITH MARINATED TENDER PORK AND CHEESE, WITH SOUR CREAM, ONIONS, AND CILANTRO
- VEGAN CHEESE QUESADILLA, GF TORTILLA, VEGAN CREAM, ONIONS, AND CILANTRO

HOMEMADE SOUPS

- NEW ENGLAND CLAM CHOWDER
- VEGETARIAN CREAM OF BROCCOLI

SANTA CRUZ SWEETS

- ASSORTED COOKIES AND SWEET TREATS

FRIDAY MARCH 29TH

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- MANGO SALMON WITH LITE WHITE WINE BUTTER SAUCE
- PEARL COUSCOUS VEGETABLE PILAF
- SAUTEED VEGETABLE BLEND

DINNER

- CHICKEN CAPRESE, TOPPED WITH TOMATOES, FRESH MOZZARELLA, AND PESTO CREAM SAUCE
- RICE PILAF
- LOCAL FARMED VEGETABLES

SAN NICHOLAS DELI

- CAPRESE MELT ON FLAT BREAD, BASIL PESTO, ROASTED PEPPERS, TOMATOES, ONIONS, AND FRESH MOZZARELLA
- VEGAN CAPRESE MELT ON VEGAN FLAT BREAD, BASIL AIOLI, ROASTED PEPPERS, TOMATOES, ONIONS AND VEGAN MOZZARELLA, BALSAMIC GLAZE

SANTA ROSA GRILL

- CALI FISH FILET SANDWICH, 2 PIECES OF CRISPY COD, BRIOCHE BUN, SHREDDED LETTUCE AND AVOCADO TARTAR SAUCE
- VEGAN GRILLED CHEESE, TOMATOES, ONIONS SERVED WITH A CAJUN VEGAN DIPPING SAUCE

SANTA CATALINA MEXICAN GRILL

- BAJA BURRITO WITH CRISPY SHRIMP, RICE, SALSA VERDE, AVOCADO PICO DE GALLO AND QUESO FRESCO, RICE AND BEANS
- BAJA FAJITA VEGETABLE BURRITO, RICE, SALSA VERDE, AVOCADO PICO DE GALLO AND GF WRAP, RICE, AND BEANS

HOMEMADE SOUPS

- NEW ENGLAND CLAM CHOWDER
- VEGETARIAN CREAM OF BROCCOLI

SANTA CRUZ SWEETS

- ASSORTED COOKIES AND SWEET TREATS

SATURDAY & SUNDAY

MARCH 30TH & 31ST

BREAKFAST (10am-2pm)

- FULL-SERVICE BREAKFAST BUFFET
- SCRAMBLED EGGS, BACON, SAUSAGE, CHEF'S CHOICE BREAKFAST SIDES, TATER TOTS
- CHOICE OF SCRAMBLED EGGS, PANCAKES, BREAKFAST BACON OR SAUSAGE BURRITO OR QUESADILLA, BACON OR SAUSAGE BREAKFAST SANDWICH, ENGLISH MUFFIN OR HAM AND CHEESE EGG CROISSANT, TATER TOTS
- OMELET STATION
- YOGURT BAR WITH ORGANIC GRANOLA
- ASSORTED DAILY HOT ENTREES SPECIALS
- CEREAL BAR
- DELI, SALAD, AND FRUIT STATION
- HAMBURGERS, CHICKEN TENDERS AND GRILLED CHEESE

DINNER (4pm-8pm)

SAN CLEMENTE ENTREES AND SIDES

- CHEF'S CHOICE OF DAILY HOT ENTREE
- CHEF'S CREATION OF SIDES

SANTA CATALINA MEXICAN GRILL

- CHEF'S CREATION

SAN NICHOLAS DELI

- DELI, SALAD, AND FRUIT STATION

SANTA ROSA GRILL

- HAMBURGERS, CHICKEN TENDERS, CORNDOG, AND GRILLED CHEESE