



MONDAY SEPT 16th



SANTA CATALINA PASTA

- MUSHROOM PASTA BAR WITH ASSORTED MUSHROOMS AND SAUCES
- (VEG)

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- CHIPOLTE CHICKEN TINGA RICE BOWL
- GRILLED VEGETABLE ENCHILADAS (VEG)
- BLACK BEANS (V)
- ROASTED CORN AND PABLANO CHILI MEDLEY (V)

DINNER

- SHRIMP VERA CRUZ
- ROASTED ROSEMARY RED BLISS POTATOES (VEG)
- SUGAR PEAS (V)
- STUFFED ROMA TOMATOES (VEG)

SAN NICHOLAS DELI

- TURKEY, AVOCADO RANCH WRAP

SAN MIGUEL MEXICAN GRILL

- CHICKEN TOSTADA CITRUS SALAD

SANTA ROSA GRILL AND PIZZA

- CHILI DOGS
- PESTO WHITE SPINACH PIZZA (VEG)

ANACAPA SALADS

- APPLE AND CUCUMBER SALAD WITH FETA VINAIGRETTE (VEG)

ANACAPA SOUPS

- EGG DROP SOUP
- PARMESAN POTATO SOUP (VEG) (GF)

TUESDAY SEPT 17th

SANTA CATALINA PASTAS

- BAKED CHEESE MANICOTTI
- PASTA PRIMAVERA WITH MARINARA OR PUTTANESCA SAUCE

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- BROILED SALMON WITH A LIME/CILANTRO BEURRE BLANC
- GRILLED ZUCHINI WITH LEMON AND BASIL (V)
- STEAMED COCONUT RICE (V)
- BABY CARROTS (VEG) (GF)

DINNER

- CRANBERRY/SAUSAGE STUFFED PORKLOIN WITH ORANGE SAUCE
- WHOLE BAKED SWEET POTATOES (V)
- GREEN BEANS WITH TOMATOES (V)
- MACARONI AND CHEESE

SAN NICHOLAS DELI

- HUMMAS, RED PEPPER, SPINACH FLATBREAD

SAN MIGUEL MEXICAN GRILL

- TOFU OR CRISPY FISH TACOS WITH CITRUS SALSA

SANTA ROSA GRILL AND PIZZA

- GRILLED CHEDDAR, BACON AND AVOCADO ON TOASTED SOURDOUGH
- BUFFALO CHICKEN PIZZA

ANACAPA SALADS

- ROASTED BEETS AND GOAT CHEESE SALAD

ANACAPA SOUPS

- MISO SHIITAKE SOUP (VEG)
- ITALIAN SAUSAGE AND WHITE BEAN SOUP

WEDNESDAY SEPT 18th

SANTA CATALINA PASTAS

- MACARONI AND CHEESE BAR

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- ORANGE CHICKEN
- VEGETARIAN FRIED RICE (VEG)
- CHILLED NAPA CABBAGE SLAW (V)
- BROCCOLI STIR FRY (V) (GF)

DINNER

- NEW YORK STEAKS WITH GREEN PEPPERCORN SAUCE
- BAKED POTATOES (V)
- CORN ON THE COBB (V)
- MIXED VEGETABLE MEDLEY (V)

SAN NICHOLAS DELI

- BUTCHER BLOCK TURKEY CLUB

SAN MIQUEL MEXICAN GRILL

- CHORIZO, BLACK BEAN, CHEDDAR AND AVOCADO QUESADILLA

SANTA ROSA GRILL AND PIZZA

- JALAPENO POPPER, ROAST BEEF AND PROVOLONE WRAP
- BBQ CHICKEN PIZZA

V=VEGAN

VEG=VEGITARIAN

GF=GLUTEN FREE

ANACAPA SALADS

- ANTIPASTO SALAD SELECTION



- ANACAPA SOUPS
- CREAM OF ARTICHOKE SOUP (VEG)
- MEATBALL SOUP

THURSDAY SEPT 19th

SANTA CATALINA PASTAS

- MEAT LASAGNA
- VEGETARIAN NOODLE BAR (VEG)

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- MEATBALL SUBS WITH MARINARA AND FRESH MOZZARELLA
- ROASTED PARSNIPS AND CARROTS (V)
- BAKED POTATOES (V)
- GREEN BEANS (V)

DINNER

- HONEY BBQ BABY BACK RIBS
- ROASTED SWEET YAMS (VEG)
- SAUTEED ASPARAGUS (V)
- BROCCOLI CASSEROLE (VEG)

SAN MIQUEL MEXICAN GRILL

- CHICKEN OR BEEF CALIFORNIA STYLE BURRITO

SANTA ROSA GRILL AND PIZZA

- CORN BEEF REUBEN

SAN NICHOLAS DELI

- BACON, LETTUCE AND TOMATO FLATBREAD



ANACAPA SALAD

- PEACH, STRAWBERRY AND BEET SALAD WITH BASIL DRESSING

ANACAPA SOUPS

- CHICKEN TORTILLA SOUP
- VEGETARIAN BROCCOLI SOUP (VEG)

FRIDAY SEPT 20th

SANTA CATALINA PASTAS

- SPAGHETTI WITH MEAT SAUCE
- MAINARA AND PESTO SAUCES

SAN CLEMENTE ENTREES AND SIDES

LUNCH

- CHICKEN CORDON BLEU WITH MUSTARD SAUCE
- GREEN VEGETABLE MEDLEY (V) (GF)
- COUS COUS PILAF (V) (GF)
- MASHED POTATOES

DINNER

- HAND CARVED TRI TIP SLIDERS WITH CARAMELIZED ONIONS
- 3 POTATO MIX (VEG)
- MACARONI AND CHEESE (VEG)



SAN MIQUEL MEXICAN GRILL

- MEXICAN CHICKEN TORTA

SANTA ROSA GRILL AND PIZZA

- AHI TUNA CLUB WITH WASABI MAYO
- FRESH MOZZARELLA MARGHERITA PIZZA (VEG)

SAN NICHOLAS DELI

- HAM AND SWISS CHEESE ON A TOASTED SEEDED BAQUETTE WITH HONEY MUSTARD DRESSING

ANACAPA SALADS

- ARUGULA AND SHRIMP PASTA SALAD (VEG)

ANACAPA SOUPS

- SESAME CORN SOUP (VEG)
- NEW ENGLAND CLAM CHOWDER

V=VEGAN

VEG=VEGITARIAN

GF=GLUTEN FREE



WEEKEND MENU

SATURDAY SEPT 21st

BREAKFAST

- FULL SERVICE "MADE TO ORDER" BREAKFAST GRILL
- ORGANIC GRANOLA STATION
- OMELET BAR
- WAFFLE STATION
- FULL SERVICE SALAD BAR
- ASSORTED FRUITS AND YOGURT
- "QUICK SERVICE" BREAKFAST BUFFET

DINNER

SANTA CATALINA PASTAS

- CHEESE TORTELETTI WITH MEAT AND MARINARA SAUCES

SAN CLEMENTE ENTREES AND SIDES



- CHEESE ENCHILADAS
- CARVED GREEK STYLE LEG OF LAMB WITH TZATZIKI SAUCE
- VEGETABLE RICE PILAF (V)
- SAUTEED CARROTS (V) (GF)
- BAKED POTATOES (V)
-

SAN MIQUEL MEXICAN GRILL

- STEAK, PINTO BEANS, PEPPERJACK CHEESE AND AVOCADO QUESADILLA

SANTA ROSA GRILL AND PIZZA

- BUFFALO CHICKEN WRAP
- CHEFS CHOICE PIZZA

ANACAPA SALADS

- BBQ CHICKEN SALAD

ANACAPA SOUPS

- TURKEY AND WILD RICE SOUP
- CREAM OF MUSHROOM (VEG) (GF)
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SUNDAY SEPTEMBER 22th

BREAKFAST

- FULL SERVICE "MADE TO ORDER" BREAKFAST GRILL
- ORGANIC GRANOLA STATION
- OMELET BAR
- WAFFLE STATION
- SALAD BAR

- ASSORTED FRUITS AND YOGURTS
- "QUICK SERVICE" BREAKFAST BUFFET

DINNER

SANTA CATALINA PASTAS

- BUTTERNUT SQUASH RAVIOLI

SAN CLEMENTE ENTREES AND SIDES

- ROASTED HONEY GLAZED CHICKEN
- WHIPPED SWEET POTATOES
- 3 SQUASH MEDLEY (V)
- SAUTEED CARROTS AND BROCCOLI (V)

SAN MIQUEL MEXICAN GRILL

- STEAK, PINTO BEANS, PEPPERJACK CHEESE AND AVOCADO QUESADILLA

SANTA ROSA GRILL AND PIZZA

- MEMPHIS CARNITAS BURGER
- CHEFS CHOICE PIZZA

ANACAPA SALADS



- BBQ CHICKEN SALAD

ANACAPA SOUPS

- TOMATO AND RICE SOUP (VEG)
- BLACK BEAN SOUP

V=VEGAN

VEG=VEGITARIAN

GF=GLUTEN FREE