Meatless Monday

MONDAY APRIL 4TH

SANTA CATALINA PASTAS
- MAC N CHEESE STATION

SAN CLEMENTE ENTREES AND SIDES
LUNCH
- CRISPY TOFU FAJITAS, BELL PEPPERS, ONIONS AND MUSHROOMS
- BLACK BEAN AND CORN RICE PILAF
- ROASTED SQUASH AND PEPPERS

DINNER
- SWEET AND SOUR BEEF “BEYOND MEAT SUBSTITUTE” BOWL
- FORBIDDEN BLACK AND WHITE RICE BLEND
- STIR FRY VEGETABLES

SAN NICHOLAS DELI
- GRILLED VEGETABLE MELT ON FLAT BREAD, BASIL PESTO, ROASTED PEPPERS, TOMATOES, ONIONS AND FRESH MOZZARELLA

SAN MIGUEL MEXICAN GRILL
- 3 GRAIN BURGER TORTA, TELERA BREAD, PICO DE GALLO, LETTUCE, GUACAMOLE AND SOUR CREAM

SANTA ROSA GRILL AND PIZZA
- GROWN UP GRILLED CHEESE, CILANTRO, SAUTÉED ONIONS, AVOCADO AND TOMATO ON PRETZEL BUN
- PIZZA DEL GIORNO

ANACAPA SALADS
- MONDAY SALAD MADNESS

ANACAPA SOUPS
- SPLIT PEA WITH MUSHROOMS
- VEGETABLE MINESTRONE

SANTA CRUZ SWEETS
- FROZEN YOGURT AND COOKIES
(LUNCH & DINNER)

TUESDAY APRIL 5TH

SANTA CATALINA PASTAS
- MEDITERRANEAN STATION

SAN CLEMENTE ENTREES AND SIDES
LUNCH
- TORTILLA CRUSTED CHICKEN BREAST, MANGO AND TOMATO SAUCE
- CUMIN SCENTED RICE
- SAUTÉED SQUASH AND PEPPERS

DINNER
- CHIMICHURRI CARVED FLANK STEAK
- SOUR CREAM WHIPPED POTATOES
- SWEET CORN AND VEGETABLE MEDLEY

SAN NICHOLAS DELI
- CHICKEN SALAD WRAP, LETTUCE, TOMATOES, AVOCADO AND GARLIC AIOLI

SAN MIGUEL MEXICAN GRILL
- ANCHO CHILI BBQ PULLED PORK WITH COLESLAW ON A HOAGIE

SANTA ROSA GRILL AND PIZZA
- CALIFORNIA WESTERN CHEESEBURGER WITH ONION RINGS, SPECIALTY BUN, LETTUCE AND TOMATO
- PIZZA DEL GIORNO

ANACAPA SALADS
- HAWAIIAN COLESLAW WITH PINEAPPLE DRESSING
- OMG SALAD WITH CHICKEN, Pears AND CANDIED WALNUTS

ANACAPA SOUPS
- BEEF AND VEGETABLE
- ITALIAN VEGETABLE AND POTATO

SANTA CRUZ SWEETS
- FROZEN YOGURT AND COOKIES
(LUNCH & DINNER)
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<thead>
<tr>
<th>DAY</th>
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<td>WEDNESDAY APRIL 6TH</td>
<td>🍚 ORGANIC LETTUCE WRAP STATION</td>
<td>🍚 BEEF AND BROCCOLI WITH SWEET SOY</td>
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<td>THURSDAY APRIL 7TH</td>
<td>🍚 FARMER’S MARKET STAND</td>
<td>🍚 BAKED SNAPPER WITH LEMON DILL SAUCE, WILD RICE PILAF, CAPRI VEGETABLES</td>
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Weekend Menu:

**SATURDAY APRIL 9TH**

**BREAKFAST**
- FULL SERVICE BREAKFAST GRILL
- OMELET STATION
- YOGURT BAR WITH ORGANIC GRANOLA
- ASSORTED DAILY HOT ENTREES SPECIALS
- CEREAL BAR
- FULL SALAD, FRUIT AND DRESSING STATION
- WAFFLE STATION

**DINNER**

SANTA CATALINA PASTAS
- FUSILLI PASTA BAR

SAN CLEMENTE ENTREES AND SIDES
- CHICKEN FAJITAS, SAUTÉED ONIONS AND BELL PEPPERS, AVOCADO CREMA WITH PICO DE GALLO
- CILANTRO RICE
- SEASONAL MIXED VEGETABLES

SAN MIGUEL MEXICAN GRILL
- CHEF’S CHOICE

SANTA ROSA GRILL AND PIZZA
- CHEF’S CHOICE
- PIZZA DEL GIORNO

ANACAPA SALADS
- CHEF’S CHOICE

ANACAPA SOUPS
- CHEF’S CHOICE

SANTA CRUZ SWEETS
- FROZEN TREATS AND COOKIES (BRUNCH AND DINNER)

**SUNDAY APRIL 10TH**

**BREAKFAST**
- FULL SERVICE BREAKFAST GRILL
- OMELET STATION
- YOGURT BAR WITH ORGANIC GRANOLA
- ASSORTED DAILY HOT ENTREES SPECIALS
- CEREAL BAR
- FULL SALAD, FRUIT AND DRESSING STATION
- WAFFLE STATION

**DINNER**

SANTA CATALINA PASTAS
- FUSILLI PASTA BAR

SAN CLEMENTE ENTREES AND SIDES
- CHICKEN FAJITAS, SAUTÉED ONIONS AND BELL PEPPERS, AVOCADO CREMA WITH PICO DE GALLO
- CILANTRO RICE
- SEASONAL MIXED VEGETABLES

SAN MIGUEL MEXICAN GRILL
- CHEF’S CHOICE

SANTA ROSA GRILL AND PIZZA
- CHEF’S CHOICE
- PIZZA DEL GIORNO

ANACAPA SALADS
- CHEF’S CHOICE

ANACAPA SOUPS
- CHEF’S CHOICE

SANTA CRUZ SWEETS
- FROZEN TREATS AND COOKIES (BRUNCH AND DINNER)