



Monday

April 29, 2024

Soups	Zucchini & Tomato Pesto <i>El Camino Café Culinary Creation</i> Vegetarian
	Ladle & Leaf Chicken Tikka Masala GF
Entrées	Stuffed Portobella Mushroom with Quinoa Blend, Spinach & Artichoke Vegetarian
	Everything Bagel Crusted Cod with Oven Dried Tomatoes
	Honey & Harissa Roasted Chicken Leg GFDF
Sides	Jasmine Rice V , Black Pearl Medley V , Roasted Garlic Potatoes Brussel Sprouts, Roasted Baby Carrots, El Camino's Vegetable Blend

Tuesday

April 30, 2024

Soups	Salmon Chowder <i>Camino Café Culinary Creation</i>
	Mediterranean Vegetable Vegetarian
Entrées	Tortellini with Broccoli, Tomatoes, Parmesan Cheese Sauce Vegetarian
	Braised Beef Eye of Round with Mushroom Gravy DF
	Chicken Breast Oscar grilled chicken breast with crab and asparagus topped with tarragon - lemon sauce
Sides	Jasmine Rice, 5 Grain Rice Pilaf, Mashed Potatoes & Gravy, Buttered Corn, California Blend, Green Beans Almondine

Wednesday

May 1, 2024

Soups	Chicken & Farro Soup <i>El Camino Café Culinary Creation</i>
	Blount's Cream of Jalapeno Vegetarian
Entrées	Sautéed Trout Almandine
	Maple & Dijon Braised Chicken Breast
	Caprese Stuffed Tomato Vegetarian organic rice blend, spinach and fresh mozzarella
Sides	Jasmine Rice, Paprika Roasted Red Potatoes, Geno's Frites Du Jour Primavera, Squash Medley, Broccolini

Thursday

May 2, 2024

Soups	Miso Soup Vegetarian <i>El Camino Café Culinary Creation</i>
	Beef & Dumplings
Entrées	Lentil Bolognese with Pasta & Garlic Bread Vegetarian
	Orange Sesame and Broccoli Chicken with red peppers, broccoli florets, white onions, green onions and sesame seeds
	Baked Salmon Fillet with roasted peppers and beurre blanc sauce
Sides	Jasmine Rice, Brown Rice Pilaf, Fried Rice Pacific Blend, Gai Lan (Chinese Broccoli), Vegetable Egg Roll \ Crab Rangoon

Friday

May 3, 2024

**Celebrating
Cinco de Mayo**

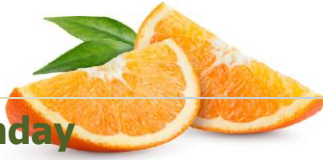
Soups	Clam Chowder <i>El Camino Café Culinary Creation</i>
	Ladle & Leaf Mexican Chicken Tortilla with Tortilla Strips and Lime GFDF
Entrées	Pollo Loco GFDF chicken marinated in cerveza, garlic, jalapeno, pineapple juice and lime
	Chili Relleno with Salsa Rojo and Queso Cojita Vegetarian
	Geno's Chili Verde Pork with Corn Tortillas GFDF
Sides	Jasmine Rice, Mexican Rice, Jalapeno Poppers, Tuscan Blend, Broccoli, Chayote & Grey Squash Desserts: Flan, Tres Leches Cake, Churros Beverages: Assorted Jarritos and Horchata



Week April 29 – May 3, 2024

Global Cuisine

Monday



Vegetable Ramen *PLANT BASED GF DF*

baked tofu, cabbage, bean sprouts, carrots, bok choy mushrooms, jalapenos and green onions

El Camino Café Lifestyle Medicine Culinary Creation

Tuesday

Corned Beef Ruben Philly Sandwich

corned beef sliced thin, sautéed with cabbage and onions topped with Swiss cheese served on Hoagie roll with Pub sauce

Wednesday

Japanese Chicken & Okomiyaki Waffles

savory chicken, with ginger, soy, mirin served with a green onion and bonito flake waffle, topped with green cabbage, pickled ginger slaw

Thursday



Friday



Birria Burrito

shredded beef, beans, queso cojita, onions and cilantro in flour tortilla, served with aujus and roasted jalapenos

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. – 8:00 p.m.

Hot service ends 7:30 p.m.

Grill 4:30 – 7:00 p.m.

(No Grillworks)

Café Closes at 7:30 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.

MENU SUBJECT TO CHANGE 4