El Camino Café



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	Soups	Cream of Chicken Soup El Camino Café Culinary Creation
Monday May 20, 2024 Tuesday May 21, 2024 Wednesday May 22, 2024		Spring Garden Soup GF DFV PB
	Francis S	Mushroom Stroganoff with Medley of Fresh Mushrooms & Pasta Vegetarian
	Entrées	Grilled Beef Steak with Garlic Butter & Sautéed Onions
		Baked Cod with a Potato and Herb Crust
	Sides	Jasmine Rice, Brown Rice Pilaf, Roasted Potatoes ECH Blend, Brussel Sprouts, Cauliflower
		Cream of Broccoli Vegetarian El Camino Café Culinary Creation
	Soups	Beef Chili Soup with Green Onions and Cheese
		Spinach, Ricotta Manicotti with Marinara Sauce and Parmesan Cheese Vegetarian
	Entrées	Bourbon Glazed Pork Roast
	Entrées	Chicken Salisbury Steak with Mushrooms
	Sides	Jasmine Rice, 5 Grain Rice Pilaf, Mashed Potatoes and Gravy California Blend, Green Beans, Buttered Corn
		Indian Mulligatawny El Camino Café Culinary Creation Vegetarian
	Soups	Chicken Noodle
		Dal Makhani Vegetarian North Indian dish made with whole urad dal, kidney beans and spices Palak Paneer Vegetarian paneer (Indian cheese) in a smooth, creamy and delicious spinach
	Entrées	Butter Chicken traditionally known as murgh makhani, is an Indian dish originating in Delhi, made with a spiced tomato and butter sauce
		Tamarind and Mango Chutney Glazed Barramundi
	Sides	Jasmine Rice, Saffron Basmati Rice, Paratha, Samosas with mint chutney V Roasted Baby Carrots, Vegetable Blend, Sautéed Swiss Chard
Thursday May 23, 2024		Chicken Dumpling
	Soups	Hot & Sour Soup GF DFV PB El Camino Café Culinary Creation
		Chicken Enchiladas topped with Roasted Corn, Red Sauce and Cheese
	Entrées	Country Pork Ham Shank with Carolina BBQ Sauce
		Red Snapper with Panko Lemon Herb Crust
	Sides	Jasmine Rice, Black Pearl Pilaf, Spanish Rice Broccolini, Primavera, Spinach & Mushrooms
Friday May 25, 2024		Clam Chowder El Camino Café Culinary Creation
	Soups Entrées	Tomato Basil Bisque Vegetarian
		Tofu Stir Fry with Broccoli, Cauliflower, Peppers & Onions
		Dijon Crusted Salmon with Tarragon Beurre Blanc
		Brisket of Beef Braised with Whole Garlic
	Sides	Jasmine Rice, Wild Rice Pilaf V, Roasted Yukon Potatoes V Broccoli, Asparagus Tips, ECH Blend

El Camino Café





Week May 20 - May 24, 2024

Global Cuisine

Monday

Eggplant Bolognese *PLANT BASED* GFDF

roasted eggplant, garbanzo beans, spinach in savory marinara sauce with red lentil penne El Camino Café Lifestyle Medicine Culinary Creation

Pita Beef Tostadas

Tuesday

seasoned ground beef on grilled pita, with hummus, shredded lettuce, red onions, cucumbers, feta cheese and tzatziki sauce

Wednesday

Indian Salmon Curry

with vegetables and Basmati Rice

Thursday

Poke Bowl

brown rice, mixed greens, ahi tuna, tofu, onion, cucumbers, corn, avocado, green onions, ginger, seaweed salad, wasabi, sesame seed, furikake

Friday

Nashville Hot Fried Chicken Wrap

breaded pepper chicken and fried topped with Nashville hot sauce, cabbage slaw and pickles served with waffle fries

Café Hours

Monday – Friday

Weekend/Holidays

Café Closed

Hot service ends 2:00 p.m.

Saturday Lunch 11:30 a.m. – 2:30 p.m.

(No Grillworks)

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.

Closed: 2:30 p.m. – 4:30 p.m. Saturday Dinner

Hot Food Served 4:30 p.m. – 6:30 p.m.

Please join us at the Bistro for Breakfast

(No Global Cuisine - No Grillworks)

Café Closes at 7:00 PM

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 7:30 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