

## Your Café Team

Your General Manager: James Cruz  
Your Executive Chef: Miguel Aguilar  
For Catering, Please Call:

## Café Hours

Breakfast: 7:15-8:00  
Lunch: 11:35-1:25  
Afternoon Break: 6:00-6:30  
Dinner:

### Monday April 15, 2019

Breakfast	Hot Cereal	Southern Style Grits
	Breakfast Bar	Chef's Selection of Fresh Fruit Flavored Yogurts with Granola and Breakfast Pastries
	Breakfast Booster	Grilled Banana and Chocolate Chip Pancake with Maple Syrup
	Breakfast Bistro	Cage Free Scrambled or Cheesy Eggs, Applewood Bacon, Breakfast Sausage and Country Potatoes
Lunch	Platios Latinos	Cheese and Green Chile Quesadilla with Organic Pinto Beans, Cilantro Rice and Roasted Vegetables
	Kitchen Table	Cheese and Green Chile Quesadilla with Organic Pinto Beans, Cilantro Rice and Roasted Vegetables
	North Beach Deli	Tomato and Buffalo Mozzarella Caprese Sandwich with Balsamic Reduction
	Tossed	Organic Kale, Apples, Dried Cranberries, with Orange Honey Vinaigrette
Dinner	Garden Patch	Italian Style Family Dinner
	Kitchen Table	Vegetarian Lasagna with Caesar Salad and Garlic Bread
	Kitchen Table	Halal Grass Fed Meatballs with Spaghetti, Tomato Sauce and Garlic Bread
	Sweet Table	Tiramisu

### Today's Soups

Vegetarian Minestrone  
(Gluten and Dairy Free)



### Tuesday April 16, 2019

Breakfast	Hot Cereal	Southern Style Grits
	Breakfast Bar	Chef's Selection of Fresh Fruit Flavored Yogurts with Granola and Breakfast Pastries
	Breakfast Booster	Cinnamon Raisin French Toast with Strawberries and Fresh Whipped Cream
	Breakfast Bistro	Cage Free Scrambled or Cheesy Eggs, Applewood Bacon, Breakfast Sausage and Country Potatoes
Lunch	Kitchen Table	Vegetarian Chik Patty, Creamy Mashed Potatoes, Fitz Farms Mushroom Gravy, Spring Vegetables
	Kitchen Table	Honey Mustard Roasted Pork loin, Creamy Mashed Potatoes, Fitz Farms Mushroom Gravy, Spring Vegetables
	North Beach Deli	BLTA on Le Boulanger Sourdough Bread
	Tossed	Wo Chung Fried Tofu Salad with Organic Napa Cabbage, Shredded Vegetables and Crispy Wonton
Dinner	Garden Patch	Organic Salad and Fruit Bar with Toppings and House Made Dressings
	Global Adventure	Vegetarian BBQ Beef Sliders, Rainbow Slaw, and Curly Fries
	Global Adventure	Halal Chicken Marsala, Rice Pilaf and Roasted Capay Farms Spring Vegetables
	Stone Hearth Oven	Cheese or Pepperoni Pizza

### Today's Soups

Cream of Broccoli and Cheddar (gluten free)



### Wednesday April 17, 2019

Breakfast	Hot Cereal	Steel Cut Oatmeal
	Breakfast Bar	Chef's Selection of Fresh Fruit Flavored Yogurts with Granola and Breakfast Pastries
	Breakfast Booster	Eggs Benedict
	Breakfast Bistro	Cage Free Scrambled or Cheesy Eggs, Applewood Bacon, Breakfast Sausage and Country Potatoes
Lunch	Kitchen Table	30 Hour Marinara with Rigatoni, Rainbow Roasted Organic Cauliflower, and Focaccia Bites
	Kitchen Table	Halal Grass Fed Beef Bolognese with Rigatoni, Rainbow Roasted Organic Cauliflower and Focaccia Bites
	North Beach Deli	Vegetarian Italian Eggplant Panini with Spinach and Roasted Red Peppers and Sundried Tomato's
	Tossed	Greek Salad with Feta Cheese, Kalamata Olives, Tomatoes, Pita Crisp and Lemon Oregano Vinaigrette
Dinner	Garden Patch	Organic Salad and Fruit Bar with Toppings and House Made Dressings
	Kitchen Table	Fitz Farms Roasted Portobello Mushroom with Corn and Edamame Salsa
	Kitchen Table	Rosemary and Pepper Crusted Roast Beef, Roasted Potatoes and Sautéed Green Beans
	Stone Hearth Oven	Cheddar Cheese and Bacon Melt on Le Boulanger Sourdough Bread

### Today's Soups

Vegetarian Minestrone  
(Gluten and Dairy Free)



### Thursday April 18, 2019

Breakfast	Hot Cereal	Steel Cut Oatmeal
	Breakfast Grill	Cage Free Eggs Made to Order your way or Omelet Station (V)
	Breakfast Booster	Free Range Egg and Cheese Muffin Sandwich
	Breakfast Bistro	Cage Free Scrambled or Cheesy Eggs, Applewood Bacon, Breakfast Sausage and Country Potatoes
Lunch	Market Grill	Vegetarian Black Bean Burger with Kettle Chips and All the Fixings
	Market Grill	Halal Grass Fed Burgers, Kettle Chips, and All the Fixings
	North Beach Deli	Roasted Vegetable and Hummus Wrap
	Tossed	Mixed Green Salad with Roasted Butternut Squash, Cranberries, and Pepitas
Dinner	Garden Patch	Organic Salad and Fruit Bar with Toppings and House Made Dressings
	Platios Latinos	Vegetarian Roasted Vegetable Tostada with Organic Black Beans, Pico de Gallo and Sour Cream
	Platios Latinos	Rigo's Famous Carnitas, Spanish Rice, Organic Black Beans, Pico de Gallo and Sour Cream
	Stone Hearth Oven	Cheese and Caramelized Onion Flat Bread with Balsamic Drizzle

### Today's Soups

Texas Style Chili with Red onions and Cheddar Cheese



### Friday April 19, 2019

Breakfast	Hot Cereal	Steel Cut Oatmeal
	Breakfast Bar	Chef's Selection of Fresh Fruit Flavored Yogurts with Granola and Breakfast Pastries
	Breakfast Booster	Cinnamon Churro Waffle w/ Driscoll Strawberries and Vanilla Whipped Cream
	Breakfast Bistro	Cage Free Scrambled or Cheesy Eggs, Applewood Bacon, Breakfast Sausage and Country Potatoes
Lunch	Stone Hearth Oven	Cheese, Pepperoni, or Vegetable Bagel Pizza
	Stone Hearth Oven	Cheese, Pepperoni, or Vegetable Bagel Pizza
	North Beach Deli	Tuna Salad Sandwich on Mini Croissant
	Tossed	Shrimp Caesar: Baby Shrimp, Crisp Little Gem Lettuce, Asiago Cheese, and Sourdough Croutons Contain Eggs & Gluten
Dinner	Garden Patch	Organic Salad and Fruit Bar with Toppings and House Made Dressings
	American BBQ Series	St Louis BBQ Ribs, BBQ Baked Beans, and Sautéed Green Beans
	Kitchen Table	Gregory's Famous 4 Cheese Mac and Cheese
	Stone Hearth Oven	Cheese or Pepperoni Pizza

### Today's Soups

Clam Chowder (gluten free)

