



**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 March 9, 2020**

Breakfast	Hot Cereal	
	Breakfast Bar	
Breakfast Booster		
Breakfast Bistro		
Global Adventure		
Global Adventure		
Lunch	North Beach Deli	
	Tossed	
Dinner	Family Dinner	
	Garden Patch	
	Global Adventure	
	Global Adventure	
	Stone Hearth Oven	



**Tuesday March 10, 2020**

Breakfast	Hot Cereal	
	Breakfast Bar	
Breakfast Booster		
Breakfast Bistro		
Platios Latinos		
Platios Latinos		
Lunch	North Beach Deli	
	Tossed	
Dinner	Garden Patch	
	Kitchen Table	
	Global Adventure	
	Stone Hearth Oven	



**Wednesday March 11, 2020**

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		
Global Adventure	Organic Chik Pea Curry Stew, Basmati Rice, and Roasted Cauliflower		
Global Adventure	Halal Chicken Tikka Masala, Basmati Rice and Roasted Cauliflower		
Lunch	North Beach Deli	Italian Hoagie on Le Boulanger Sourdough Baguette, Roasted Vegetable Wrap or Gluten Free Roasted Turkey	
	Tossed	Organic Arugula with Fuji Apple, Sudried Cranberries and Balsamic Vinaigrette	
Dinner	Garden Patch	Organic Salad and Fruit Bar with Toppings and House Made Dressings	
	Kitchen Table	Baked Tilapia Vera Cruz, Rice Pilaf and Sautéed Squash	
	Market Grill	Sausage and Pepper Sandwich with Marinara, Mozzarella Cheese and Sweet Potato Fries	
	Stone Hearth Oven	Pepperoni or Cheese Pizza	



**Thursday March 12, 2020**

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		
Platios Latinos	Roasted Vegetable and Green Chile Quesadilla, Organic Pinto Beans, and Cilantro Rice		
Platios Latinos	Carne Asada Quesadilla, Organic Pinto Beans and Cilantro Rice		
Lunch	North Beach Deli	House Roasted Roast Beef and Pepper Jack Cheese, Roasted Vegetable Wrap, or House Roasted Turkey	
	Tossed	Southwest Salad with, Tomato, Organic Black Beans, Haas Avocado, and Shredded Cheddar Cheese (Gluten Free) Southwest Salad with, Tomato, Organic Black Beans, and Haas Avocado, (Gluten and Dairy Free)	
Dinner	Garden Patch	Organic Salad and Fruit Bar with Toppings and House Made Dressings	
	American BBQ Series	Stuffed Peppers with Organic Quinoa and House Made BBQ Sauce	
	American BBQ Series	Carved to Order BBQ Brisket, BBQ Beans and Creamy Cole Slaw	
	Stone Hearth Oven	Margarita or Pepperoni Pizza	



**Friday March 13, 2020**

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	Flat Bread and More	Nut Free Pesto with Roasted Peppers and Onion Flat Bread	
	Flat Bread and More	BBQ Chicken and Red Onion Flat Bread with Cilantro	
Lunch	North Beach Deli	Tuna Salad, Roasted Vegetable Wrap or Roasted Turkey	
	Tossed	Shrimp Caesar: Baby Shrimp, Crisp Little Gem Lettuce, Asiago Cheese, and Sourdough Croutons Contain Eggs & Glute Classic Caesar Salad	
Dinner	Garden Patch	Organic Salad and Fruit Bar with Toppings and House Made Dressings	
	Kitchen Table	Vegetarian Pasta Primavera with Roasted Bengard Farms Broccoli	
	Kitchen Table	Free Range Grilled Chicken Alfredo with Roasted Bengard Farms Broccoli	
	Stone Hearth Oven	Sicilian Style Vegetarian Pizza	

