








**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:

		<b>Monday</b>	<b>March 16, 2020</b>	
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	Kitchen Table	Duncan's Favorite Cheese and Roasted Butternut Squash Enchiladas, Spanish Rice, and Organic Black Beans		
	Kitchen Table	Duncan's Favorite Cheese and Roasted Butternut Squash Enchiladas, Spanish Rice, and Organic Black Beans		
Dinner	North Beach Deli	Caprese Sandwich, Gluten and Dairy Free Option Available		
	Tossed	Organic Kale Salad with Apple and Sundried Cranberries, and Fresh Fruit Salad		
Dinner	Family Dinner	Special Nowruz Family Dinner		
	Garden Patch	Special Nowruz Family Dinner		
	Global Adventure	Special Nowruz Family Dinner		
	Global Adventure	Special Nowruz Family Dinner		
Dinner	Stone Hearth Oven	Special Nowruz Family Dinner		
	Global Adventure	Special Nowruz Family Dinner		
	Global Adventure	Special Nowruz Family Dinner		
	Stone Hearth Oven	Special Nowruz Family Dinner		
		<b>Tuesday</b>	<b>March 17, 2020</b>	
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 Driscoll Farm Strawberries and Fresh Whipped Cream			
Breakfast Bistro	Cage Free Scrambled or Cheesy Eggs, Applewood Bacon, Breakfast Sausage and Country Potatoes			
Lunch	Izakaya	Wu Chung Tofu Yakitori Rice Bowl with Sesame Garlic Organic Spinach		
	Izakaya	Halal Chicken Yakitori Rice Bowl with Sesame Garlic Organic Spinach		
Dinner	North Beach Deli	Italian Hoagie, Vegetarian, Gluten and Dairy Free Options Available		
	Tossed	Organic Mixed Green Salad with Cucumbers, Shredded Carrots, and Ginger and Miso Soy Dressing		
Dinner	Garden Patch	Organic Salad and Fruit Bar with Toppings and House Made Dressings		
	Kitchen Table	Grass Fed Meatloaf with Creamy Mashed Potatoes and Orange Glazed Carrots		
	Kitchen Table	Bengard Farms Broccoli and Cheddar Frittata		
	Stone Hearth Oven	BBQ Chicken or Cheese Pizza		
		<b>Wednesday</b>	<b>March 18, 2020</b>	
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	Market Grill	Vegetarian Chik Patty with Garlic Rosemary Jojo Potatoes and All the Fixings		
	Market Grill	Grass Fed Burgers with Garlic Rosemary Jojo Potatoes and All the Fixings		
Dinner	North Beach Deli	House Roasted Turkey, Vegetarian, Gluten and Dairy Free Available		
	Tossed	Crispy Wonton and Tofu Chinese Chicken Salad		
Dinner	Garden Patch	Organic Salad and Fruit Bar with Toppings and House Made Dressings		
	Global Adventure	Lemongrass Grilled Pork Chops, Coconut Rice and Sautéed Mixed Vegetables		
	Global Adventure	Miso Grilled Japanese Eggplant with Sticky Rice		
	Stone Hearth Oven	Pepperoni or Cheese Pizza		
		<b>Thursday</b>	<b>March 19, 2020</b>	
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	Kitchen Table	Penne Pasta with 30 Hour Marinara Sauce and Sautéed Garlic Green Beans Gluten Free Available		
	Kitchen Table	Penne Pasta with Italian Sausage Meat Sauce and Sautéed Garlic Green Beans Gluten Free Available		
Dinner	North Beach Deli	House Roasted Roast Beef, Vegetarian, Gluten and Dairy Free Available		
	Tossed	Classic Grilled Chicken Caesar or Caesar Salad		
Dinner	Garden Patch	Organic Salad and Fruit Bar with Toppings and House Made Dressings		
	Global Adventure	Vegetarian Pot Stickers with Garlic Noodles and Bengard Farms Broccoli		
	Global Adventure	Chicken Katsu with Garlic Noodles and Bengard Farms Broccoli		
	Stone Hearth Oven	Margarita or Pepperoni Pizza		
		<b>Friday</b>	<b>March 20, 2020</b>	
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	French Bread Cheese or Vegetable Pizza Gluten and Dairy Free Available		
	Stone Hearth Oven	French Pepperoni or Cheese Pizza Gluten and Dairy Free Available		
Dinner	North Beach Deli	Organic Arugula, Driscoll Farms Strawberries, Pepitas, and Dijon Lemon Vinaigrette		
	Tossed	Tuna on Mini Croissant, Vegetarian, Gluten and Dairy Free Available		
Dinner	Garden Patch	Organic Salad and Fruit Bar with Toppings and House Made Dressings		
	Kitchen Table	Curry Roasted Butternut Squash, Basmati Rice, and Rainbow Cauliflower		
	Kitchen Table	Halal Butter Chicken, Basmati Rice and Roasted Rainbow Cauliflower		
	Stone Hearth Oven	Cheese or Pepperoni		