

Menu



Monday	April 29, 2024	Café Service Hours
Alarm Clock Breakfast	Loaded Breakfast Quesadilla, Scrambled Cage Free Eggs, Bacon Bits, Country Potatoes, Salsa Roja and Sour Cream	7:30 - 10:00 11:00 - 1:00
Kitchen Table	Creamy Pesto Penne Pasta, Seasonal Vegetables, Garlic Bread Sticks	2:30 - 3:30
Global Adventure	Cilantro Herb Free Range Chicken Bowl, Mango Salsa, Tabouli Salad, Garden Green Salad	Today's Grab and Go Special Monday: Olivia's Cobb Salad, Free Range Chicken,
Panini	Free Range Chicken Caesar Spinach Wrap, Kettle Chips	Smoked Applewood Bacon, Hard Boiled Egg, Shredded Cheese, Red Onion, Avocado, Ranch Dressing
Tuesday	April 30, 2024	Tuesday:
Alarm Clock Breakfast	Breakfast Ham and Fried Cage Free Egg Grilled Cheese, Toasted Sourdough, Country Style Potatoes	Free Range Chicken Cordon Bleu, Honey Ham, Cherry Tomato, Swiss Cheese, Carrots, Croutons, Honey Mustard Dressing
Patulios Latinos	Pollo Asado (Chicken) Street Tacos, Spanish Rice, Black Beans, Salsa Verde, Tortilla Chips (Vegetarian Option- Cauliflower and Sweet Potato)	Wednesday:
Izakaya	Sweet & Sour Pork, Chow Mein, Vegetarian Spring Roll	Italian Salad, Mixed Greens, Black Olives, Pepperoncini, Salami, Mozzarella, Italian Dressing
Flat Bread and More	Caprese Flat Bread, Roasted Roma Tomato, Fresh Mozzarella, Pesto Sauce, Kettle Chips	Thursday:
Wednesday	May 1, 2024	Creek Chopped Salad, Spinach & Mixed
Alarm Clock Breakfast	Buttermilk Pancakes, Two Chicken and Apple Sausage Links	Greens, Bell Peppers, Red Onion, Kalamata Olives, Tomatoes, Cucumbers, Oregano Vinaigrette
Global Adventure	Andouille Jambalaya, Roasted Vegetables, Garden Green Salad	Friday: Chef's Special
American BBQ Series	California Grass Fed Burger, Sauteed Onions, Lettuce, Tomato, Pickles, Sauce (Vegetarian Option- Black Bean Burger, Creamy Avocado Sauce)	
Panini	Roasted Tomato Basil Chicken Ciabatta Sandwich, Smoked Applewood Bacon, Provolone Cheese, House Fries	Promotions
Thursday	May 2, 2024	
Alarm Clock Breakfast	Chorizo Breakfast Burrito, Cage Free Egg, Yukon Gold Potatoes, Cheese	3/6/24 California Grass Fed Burger, Sauteed Onions,
Kitchen Table	Creamy Fettuccine Alfredo, Roasted Vegetables, House Caesar Salad, Breadstick	Lettuce, Tomato, Pickles, Sauce (Vegetarian Option- Black Bean Burger, Creamy Avocado Sauce)
Global Adventure	Free Range Orange Chicken, Steamed Jasmine Rice, Stir Fry Vegetables, (Vegetarian Option- Vegetarian Tempura)	Spring Fling AMERICAN BBQ SERVIES
Panini	BLTA- Smoked Applewood Bacon, Lettuce, Roma Tomato, Sliced Avocado, Mayo, Sliced Sourdough	Immune Booster ORGANIC SPINACH
Friday	May 3, 2024	Creek Chopped Salad, Spinach & Mixed Greens, Bell Peppers, Red Onion, Kalamata Olives, Tomatoes,
Alarm Clock Breakfast	Honey Ham Breakfast Burrito, Cage Free Egg, Yukon Gold Potatoes, Cheese	Cucumbers, Oregano Vinaigrette
Kitchen Table	Malibu Free Range Chicken, Honey Ham, Provolone, Mashed Potatoes, Chef Salad (Vegetarian Option- Stuffed Portobello Mushroom)	WHY THEY HELP • Spirach is not just rish in vitaminis C—I've also packed with numerous antioxidants and beta caretone, which may both increase the infection—I phyliogical plainty and or immune systems of proceedings in the process of the process
Global Adventure	Beef Pad Thai Stir Fry, Rice Noodles, Spring Vegetable Sir Fry, Sweet Chili Sauce	possibility of the control of the co
Platillos Latinos	Crunch Wrap Supreme, Grass Fed Beef, Rice, Lettuce, Tomato	Epicurean Group is a Food Service Management Company headquartered on the West Coast.
Epicu	rean Group at St. Francis Catholic High School	We are one of the first food service companies to be certified as a
Your Executive Chef:	Daniel Ruiz	Green Business, recognized for community environmental responsibility, resource conservation, and pollution prevention. We have ranked as one of the Food Management Top 50 Companies for 10 consecutive years.
Café/Catering Manager:	Evelyn Barela (916) 737-5062	GREEN CALFOONIA GREEN BUSINESS NETWOOK Fresh. homest. local.
	Marra Marr	

















