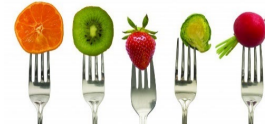




Menu



Monday March 6, 2023

<i>Alarm Clock Breakfast</i>	Belgian Waffle with Strawberry Compote and House Made Crème
<i>Global Adventure</i>	Free Range Green Curry Chicken with Organic Basmati Rice and Naan Bread
<i>Street Food</i>	Ginger and Garlic Beef or Vegetarian Chow Mein with Stir Fried Vegetables and Fortune Cookie
<i>Panini</i>	Grilled Cheese Sandwich with Yony's Tomato Bisque

Tuesday March 7, 2023

<i>Alarm Clock Breakfast</i>	Breakfast Burrito with Smoked Applewood Bacon, Cage Free Eggs, Yukon Gold Potatoes and Organic Clover Cheddar Cheese
<i>Izakaya</i>	Honey Sticky Pork with Roasted Garlic Baby Carrots and Chopped Salad
<i>Kitchen Table</i>	Free Range Chicken Tinga Tostada with Refried Beans, Crisp Lettuce, Cilantro, Avocado Creama and Salsa Rojo
<i>Panini</i>	Greek Nachos with Tzatziki Sauce, Cucumber, Roasted Red Peppers, Roma Tomatoes, Kalamata Olives, Red Onion and Feta Cheese

Wednesday March 8, 2023

<i>Alarm Clock Breakfast</i>	Cage Free Egg Breakfast Scramble with Organic Bloomsdale Spinach, Onions, Tomatoes, Bell Peppers, Organic Clover Cheddar Cheese and Slice of Toast
<i>Global Adventure</i>	Hawaiian Kalua Pork with House Made Kalua, Macaroni Salad and Watermelon Slice
<i>Platillos Latinos</i>	Lommo Saltado- Peruvian Stir Fry with Beef, Tomato, Red Onion, French Fries and Garlic Jasmine Rice
<i>Panini</i>	Grilled Pineapple Teriyaki Chicken Wrap

Thursday March 9, 2023

<i>Alarm Clock Breakfast</i>	Green Chilaquiles with Cage Free Eggs, Roasted Tomatillo Sauce, Jack and Cheddar Cheese
<i>Izakaya</i>	Pad Kee Mao- Thinly Sliced Pork with Bell Peppers, Thai Basil, Bean Sprouts Garlic, Sweet and Spicy Thai Noodle
<i>Taste of Italy</i>	Al Pastor Pork Tacos, Pineapple Slaw, Organic Jasmin Cilantro Rice, Ranchero Beans, House Made Garden Salsa Fresca & Sour Cream
<i>Panini</i>	Torta Cubano, All Natural Pulled Pork, Pastrami, Swiss Cheese, Sliced Pickles, Yellow Mustard, Mayo and House Fries

Friday March 10, 2023

<i>Alarm Clock Breakfast</i>	English Muffin Breakfast Sandwich with Cage Free Egg and Cheddar Cheese
<i>Market Grill</i>	Beer Batter Fish and Chips with Garlicky JoJo Potatoes and Tarter Sauce
<i>Kitchen Table</i>	Mushroom Stroganoff over Egg Noodles and Roasted Maple Glaze Carrots
<i>Panini</i>	DeLITEful Black Bean Burger with Lettuce, Roma Tomato, Red Onion, Avocado Aioli and Side Pickle

Café Service Hours

7:30 - 10:00

11:00 - 1:00

2:30 - 3:30

Today's Grab and Go Special

Monday:

Chef Salad with Honey Ham, Turkey, Cherry Tomatoes, Hard Boiled Egg, Cucumber, Shredded Cheese, House Made Croutons and Ranch Dressing

Tuesday:

Free Range Lemon Chicken Salad with Organic Baby Kale, Butternut Squash, Cucumbers, Cous Cous and Feta Cheese

Wednesday:

Nashville Style Free Range BBQ Chicken Wrap

Thursday:

Riverdog Farms Organic Bloomsdale Spinach, Organic Dino Kale, Strawberries, Larsen Organic Pink Ladies Apple, Shaved Red Onion, Cranberries, Goat Cheese with Balsamic Dressing

Friday:

Vegan Southwest Quinoa Buddha Bowl, Grilled Sweet Corn, Blistered Tomatoes, Organic Spinach, Cilantro Lime Vinaigrette, Roasted Peppers and Onions

Promotions



March 6, 2023

GRILLED CHEESE DAY

Grilled Cheese Sandwich with Yony's Tomato Bisque

DeLITEful Burger
for the Lenten Season

Try our excellENT and delicious Black Bean Burger!

March 10, 2023

Share with us what your Lenten Resolution is alongside our Lenten special!

We'd love to hear what you're up to!



In the Know

Epicurean Group is a Food Service Management Company headquartered on the West Coast.

We are one of the first food service companies to be certified as a 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.



EPICUREAN GROUP
fresh. honest. local.

Epicurean Group at St. Francis Catholic High School

Your Executive Chef: Yony Salguero

Café/Catering Manager: Evelyn Barela
(916) 737-5062