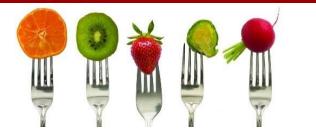




Menu



Monday	January 12, 2026	Café Service Hours
<i>Alarm Clock Breakfast</i>	Chocolate Chip Pancakes, Fresh Berries, Applewood Smoked Bacon	7:30 - 10:00 11:00 - 1:00 2:30 - 3:30
<i>Global Adventure</i>	Chicken Tikka Masala, Basmati Rice, Tandoori Spice Cauliflower (Gobi Tikka), Raita, Naan Bread	
<i>Kitchen Table</i>	Penne Pasta, Ground Turkey Bolognese, Side Caesar Salad, Herb Breadstick	
<i>Panini</i>	Free Range Buffalo Chicken Wrap, Romaine Lettuce, Tomatoes, Red Onions, Ranch Dressing, Kettle Chips	
Tuesday	January 13, 2026	
<i>Alarm Clock Breakfast</i>	Sausage & Cheese Frittata, Cage Free Eggs, Ground Sausage, Country Potatoes, Bell Peppers, Cheese	
<i>Taste of Italy</i>	Free Range Malibu Chicken, Honey Ham, Swiss Cheese, Honey Mustard Sauce, Creamy Polenta, Mixed Green Salad	
<i>Global Adventure</i>	Mongolian Beef, Bok Choy, Vegetable Fried Rice, Fortune Cookie	
<i>Panini</i>	Roast Turkey with Monterey Jack, House Made Pesto, Tomato, Lettuce, Foccacia Bread, Kettle Chips	
Wednesday	January 14, 2026	
<i>Alarm Clock Breakfast</i>	Brown Sugar Oatmeal, Fresh Berries, House Made Granola, Turkey Sausage Link	
<i>Kitchen Table</i>	Saucy BBQ Chicken, Garlic Roasted Potatoes, Tajin Spiced Corn Ribs	
<i>Passage of India</i>	Tofu & Vegetable Curry, Brown Rice, Naan Bread	
<i>Panini</i>	Bacon Wrapped Hot Dogs, All Beef Hotdog, Applewood Smoked Bacon, Condiments, French Fries	
Thursday	January 15, 2026	
<i>Alarm Clock Breakfast</i>	Croissant Breakfast Sandwich, Ham, Fried Egg, Cheddar Cheese on a Croissant	
<i>Platillos Latinos</i>	Pork Carnitas Bowl, Cilantro Lime Rice, Roasted Corn & Black Bean Salsa, Lettuce, Avocado Crema	
<i>Taste of Italy</i>	Free Range Chicken Scampi, Linguine Noodles, Baby Spinach, Capers, Side Mixed Greens Salad	
<i>Soup DuJour</i>	House Made Miso Soup, Tofu, Green Onions, Fried Won Tons, Sweet Chili Sauce	
Friday	January 16, 2026	
<i>Alarm Clock Breakfast</i>	Acai Smoothie Bowls, Fresh Berries, House Made Granola, Applewood Smoked Bacon	
<i>Izakaya</i>	Free Range Pork Chow Mein, Edamame, Carrots, Peas, Water Chestnuts, Cabbage	
<i>Platillos Latinos</i>	NACHO FRIDAY! Tortilla Chips, Ground Beef, House Made Cheese Sauce, Salsa, Crema, Pickled Jalapenos	
<i>Panini</i>	Double Stuffed Twice Baked Potatoes, Bacon Bits, Melted Cheese, Butter, Green Onions, Cream Cheese	
Epicurean Group at St. Francis Catholic High School		
Your Executive Chef: Jenn Slaughter		
Café/Catering Manager: Evelyn Barela (916) 737-5062		
Menu Key		
Vegetarian	Vegan	Organic
Free Range	Grass Fed	Cage Free
Contains Gluten		

