



# Menu



Monday May 6, 2024	
<b>Alarm Clock Breakfast</b>	House Baked Croissant Sandwich, Cage Free Egg, Canadian Bacon, Clover Cheddar Cheese
<b>Global Adventure</b>	Free Range Teriyaki Chicken, Stir Fry Vegetables, Jasmine Rice, Fortune Cookie
<b>Kitchen Table</b>	Spring Power Bowl, Spring Mix, Marinated Chickpeas, Summer Grilled Vegetables, Cous Cous, Dried Cranberries, Hard Boiled Egg, Avocado, Pickled Toppings, Apple Vinaigrette
<b>Panini</b>	Sun Dried Tomato Pesto Grilled Cheese, Waffle Fries

Café Service Hours
7:30 - 10:00
11:00 - 1:00
2:30 - 3:30

### Today's Grab and Go Special

**Monday:**  
Strawberry, Blueberry & Arugula Salad, Shaved Red Onion, Feta Cheese, Dried Cranberries, Balsamic Dressing

**Tuesday:**  
Spring Asparagus Panzanella, Heirloom Tomatoes, Cucumber, Focaccia Croutons

**Wednesday:**  
Free Range Chipotle Chicken Taco Salad, Roasted Corn, Black Beans, Red Onion, Cherry Tomato, Avocado, Cilantro Lime Vinaigrette

**Thursday:**  
Avocado, Mango & Strawberry Salad, Cilantro Lime Dressing

**Friday:**  
Vegetarian Soba Noodle Salad, Napa Cabbage, Carrots, Green Onion, Bell Peppers, Cilantro, Soy Ginger Vinaigrette

Tuesday May 7, 2024	
<b>Alarm Clock Breakfast</b>	Cinnamon French Toast Muffins, Cinnamon Apple Compote, House Made Cream
<b>Platillos Latinos</b>	Creamy Free Range Chicken Tinga Casserole, Pinto Beans, Cilantro Rice, Pico de Gallo
<b>Kitchen Table</b>	Beef Stroganoff, Seasonal Roasted Vegetables, Cucumber Tomato Salad
<b>Street Food</b>	Cali Burrito, Fries, Chipotle Aioli, Grilled Free Range Chicken, Beans, Cheese

Wednesday May 8, 2024	
<b>Alarm Clock Breakfast</b>	Chorizo Breakfast Burrito, Cage Free Egg, Yukon Gold Potatoes, Cheese
<b>Global Adventure</b>	Creamy Spinach Free Range Chicken, Yukon Gold Mashed Potatoes, Steamed Broccoli
<b>Kitchen Table</b>	Baked Potato Bar, House Made Cheese Sauce, Melted Butter, Sautéed Broccoli, Mushrooms, Sour Cream, Chives
<b>Flat Bread and More...</b>	Brie, Smoked Applewood Bacon & Jam Flatbread

Thursday May 9, 2024	
<b>Alarm Clock Breakfast</b>	Churro Pancakes, House Made Crème, Caramel Drizzle, Warm Syrup
<b>Izakaya</b>	Free Range Chicken Tandoori, Basmati Turmeric Rice, Roasted Vegetables, Cilantro Chutney, Tzatziki Sauce (Vegetarian Option- Falafel)
<b>Kitchen Table</b>	Three Cheese Rigatoni, House Made Marinara, Seasonal Vegetables, Garden Green Salad
<b>Panini</b>	Turkey Club, Smoked Applewood Bacon, Roma Tomato, Lettuce, Pesto Aioli, Kettle chips

Friday May 10, 2024	
<b>Alarm Clock Breakfast</b>	Breakfast Ham and Fried Cage Free Egg Grilled Cheese, Toasted Sourdough, Country Style Potatoes
<b>Global Adventure</b>	Hawaiian Sweet Pork, Seasonal Vegetables, Pineapple Rice
<b>Platillos Latinos</b>	Baja Shrimp Tacos, Citrus Cabbage, Mango Salsa, Chipotle Aioli, Cauliflower Cilantro Rice, Black Beans, Corn Tortillas (Vegetarian Option- Grilled Cauliflower & Sweet Potato)
<b>American BBQ Series</b>	Steak Sando, Caramelized Onions, Spinach, Roasted Garlic Aioli, Steak Fries

### Promotions



Monday 5/06/24  
**Sun Dried Tomato Pesto Grilled Cheese, Waffle Fries**



### 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 at St. Francis Catholic High School**

Your Executive Chef: Daniel Ruiz

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

### Menu Key

