



Menu



Monday March 18, 2024		Café Service Hours
Alarm Clock Breakfast	Fresh Cut Country Potatoes, Cage Free Egg Scramble, Smoked Applewood Bacon, Sliced Sourdough Toast	7:30 - 10:00 11:00 - 1:00 2:30 - 3:30
Izakaya	Sweet & Tangy Free Range Chicken & Broccoli, Steamed Jasmine Rice, Stir Fry Vegetable	Today's Grab and Go Special Monday: Avocado Mango Strawberry Salad, Cilantro Lime Dressing Tuesday: Spring Asparagus Panzanella, Heirloom Tomatoes, Cucumber, Focaccia Croutons Wednesday: Caprese Zoodle Salad with Zucchini Noodles, Pesto, Cherry Tomato, Fresh Mozzarella Balls, Basil and Balsamic Thursday: Free Range Chicken Taco Salad, Roasted Corn, Black Beans, Red Onion, Cherry Tomato, Avocado, Cilantro Lime Vinaigrette Friday: Caprese Zoodle Salad, Zucchini Noodles, Pesto, Cherry Tomato, Fresh Mozzarella Balls, Basil, Balsamic Glaze
Kitchen Table	Grass Fed Beef Meatloaf Cups, Mashed Potatoes, Tomato Glaze, Steamed Vegetables	
Panini	Italian Sub, Honey Ham, Turkey, Salami, Lettuce, Cheese, Tomato, Vinaigrette	
Tuesday March 19, 2024		
Alarm Clock Breakfast	House Baked Breakfast Croissant Sandwich, Black Forest Ham, Cage Free Eggs, Clover Cheddar Cheese	
Platillos Latinos	All Natural Carnitas Bowl, Spanish Rice, Pinto Beans, Flour Tortillas, Salsa, Sour Cream	
Global Adventure	Free Range Chicken Tikka Masala, Bombay Potatoes, Naan Bread, Tzatziki Sauce	
Panini	Grass Fed Beef Cheeseburger Sliders, Pickles, Tomato, Mayo, House Fries	
Wednesday March 20, 2024		
Alarm Clock Breakfast	Fresh Cut Country Potatoes, Cage Free Egg Scramble, Pork Sausage Link, Sliced Sourdough Toast	
Taste of Italy	Free Range Chicken Piccata, Linguine Noodles, Grilled Vegetables, Garlic Bread	
Global Adventure	Hawaiian BBQ Chicken, Daniel's Mac Salad, Jasmine Rice	
Flat Bread and More...	Apple & Goat Cheese Flatbread, Honey Drizzle, Arugula	
Thursday March 21, 2024		
Alarm Clock Breakfast	Loaded Breakfast Skillet Bowl, Potatoes Cheese, Sour Cream, Smoked Applewood Bacon, Cage Free Eggs, Biscuit	
Izakaya	Sweet & Sour Pork, Chow Mein, Stir Fry Vegetables, Fortune Cookie	
Kitchen Table	Oven Roasted Pot Roast, Creamy Polenta, Garden Green Salad	
Wraps	Free Range Buffalo Chicken Wrap, Spring Mix, Ranch Dressing, Kettle Chips	
Friday March 22, 2024		
Alarm Clock Breakfast	Vegetarian Breakfast Scramble, Cage Free Eggs, Sauteed Spinach, Tomatoes, Cheese, Sliced Sourdough Toast	
Kitchen Table	Manicotti Pasta, Creamy Vodka Sauce, Seasonal Vegetables, Garlic Focaccia	
Platillos Latinos	Grilled Fish Bowl, Brown Rice, Citrus Glaze, Garden Chef Salad	
Street Food	Falafel Bowl, Pita, Tomato, Onion, Cucumber, Yogurt Sauce, Side Salad	
Epicurean Group at St. Francis Catholic High School		
Your Executive Chef:	Daniel Ruiz	
Café/Catering Manager:	Evelyn Barela (916) 737-5062	

Promotions

MARCH 19, 2024

Spring Begins

Happy First Day of Spring!

Spring Asparagus Panzanella Salad, Heirloom Tomatoes, Cucumber, Focaccia Croutons

hello
March

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.

Menu Key

