San Domenico Café

	Monday	August 23, 2021
Breakfast	Breakfast Grill	Cage Free Scrambled Eggs with Applewood Smoked Bacon and Breakfast Potatoes
	Breakfast Sandwich	Crispy Southwest Apple Cinnamon Burrito
	Breakfast Booster	O.J., Muesli Yogurt Parfait, Cold Cereals, Fresh Fruit Salads, Toast
Lunch	Global Adventure	Grass-Fed Beef Tacos
	Plant Inspired	Spanish Rice & Borracho Beans
	Eat Your Veggies	Grilled Corn on the Cob, Sweet Potato Fries
	Stone Hearth Oven	House Made Assorted Pizzas, including, Vegetarian, Gluten Free and Dairy Free
Dinner	All American BBQ	Grass Fed Beef Burgers, Mild Italian Sausage on a Deli Bun, Potato Salad, Cole Slaw, Our Signature Potato Chips
	Live Well	Beyond Meat Vegetarian Burger on a Deli Bun with All the Fixings
	Global Adventure	Montana Salad: Iceberg Wedge with Crumbled Bacon and House Made Ranch Dressing
	Sweet Ending...	Ice Cold Watermelon Slices

	Tuesday	August 24, 2021
Breakfast	Breakfast Grill	Caramelized French Toast with Organic Strawberries, Applewood Smoked Bacon and Maple Syrup
	Breakfast Sandwich	Egg Florentine Sandwich on a Big Bottom Biscuit
	Breakfast Booster	Fruity Smoothie, Muesli Yogurt Parfait, Cold Cereals, Fresh Fruit Salad, Toast
Lunch	Global Adventure	Penne Pasta w/ Cheese or Marinara Sauce and Garlic Bread w/Parmesan
	Plant Inspired	Crispy Local Artichoke Hearts
	Stone Hearth Oven	House Made Assorted Pizzas, including, Vegetarian, Gluten Free and Dairy Free
	Live Well	Lentil & Veggie Stew with Organic Brown Rice
Dinner	Global Adventure	Natural Bassian Farm Tri-Tip with Chimichurri, Mashed Organic Potatoes, Sautéed Local Broccoli
	Live Well	Vegetable Chickpea Curry with Sticky Rice
	Breads & More..	House Baked Dinner Rolls, Caprese Salad with Heirloom Tomatoes & Garden Basil
	Sweet Treat	Fair Trade Double Chocolate Espresso Bars, Fresh Fruit Salad

	Wednesday	August 25, 2021
Breakfast	Breakfast Grill	House Made Waffles with Fresh Summer Peaches & Cream, Maple Syrup
	Breakfast Sandwich	English Muffin Breakfast Sandwich with Cage Free Scrambled Eggs & Sausage Patty
	Global Adventure	O.J., Muesli Yogurt Parfait, Cold Cereals, Fresh Fruit Salads, Toast
Lunch	Global Adventure	Crispy Free-Range Chicken Fingers, Organic Mashed Potatoes & Gravy, House Made Apple Sauce
	Plant Inspired	Veggie Pad Thai with Rice Noodles
	Eat Your Veggies	Organic Peas & Carrots, Salad Bar with Choice of Legumes and Proteins
	Deli Creations	Freshly Baked Cookies warm from the Oven
Dinner	Global Adventure	Shrimp Scampi with Fettucini Pasta and Alfredo Sauce
	Plant Inspired	Roasted Local Cauliflower and Lentils with Organic Brown Rice
	Breads and More	House Made Garlic Bread with Parmesan
	Tossed Salads & more!	Italian Garden Salad with Olives, Artichokes, Hard Boiled Eggs

	Thursday	August 26, 2021
Breakfast	Breakfast Grill	Scrambled Cage Free Eggs & Breakfast Potatoes, Applewood Smoked Bacon
	Breakfast Sandwich	Bagel Sandwich with Cream Cheese and Choice of Jams
	Breakfast Booster	Fruity Smoothie, Muesli Yogurt Parfait, Cold Cereals, Fresh Fruit Salad, Toast
Lunch	New York Adventure	Grilled or Crispy Fish Tacos, Borracho Beans and Yellow Rice with House Made Salsas
	Plant Inspired	Crispy Tofu Tacos
	Eat Your Veggies	Grilled Garden Zucchini, Salad Bar with Choice of Legumes and Proteins
	Live Well	House Made Assorted Pizzas, including, Vegetarian, Gluten Free and Dairy Free
Dinner	Global Adventure	Mary's Roasted Free-Range Chicken, House Made Garlic Fries and Local Vegetable Medley
	Live Well	Quinoa Bowl with Lentils and Mushrooms
	Tossed Salads & more!	Wild Arugula Salad with Feta Cheese and Straberries, Balsamic Vinaigrette
	Stone Hearth Oven	House Made Dinner Rolls with Whipped Butter

	Friday	August 27, 2021
Breakfast	Breakfast Treat	Buttermilk Pancakes with Fresh Local Blueberries and Applewood Smoked Bacon, Maple Syrup
	Breakfast Sandwich	Breakfast Burrito with Cage Free Scrambled Eggs, Cheddar Cheese, Rice & Beans
	Breakfast Booster	O.J., Muesli Yogurt Parfait, Cold Cereals, Fresh Fruit Salads, Toast
Lunch	Global Adventure	Vietnamese Shredded Pork, Glass Veggie Noodles and Local Green Beans
	Plant Inspired	Thai Green Veggie Curry with Tofu and Organic Brown Rice
	Eat Your Veggies	Salad Bar with Choice of Legumes and Proteins
	Stone Hearth Oven	House Made Assorted Pizzas, including, Vegetarian, Gluten Free and Dairy Free
Dinner	Global Adventure	Asian Rice Bowl with Beef, Chicken, Tofu or Fish topped with a Fried Egg
	Live Well	House Pickled and Made to Order Assorted Quick Stir Fry Vegetables
	Tossed Salads & more!	Steamed Vegetarian Pot Stickers
	Stone Hearth Oven	Frozen Yogurt with Fresh Pineapple & Toasted Coconut

Café Service Hours

Breakfast: 7:20 am - 8:00 am
Lunch: 11:40 am - 1:25 pm
Dinner: 6:00 pm -7:00pm

Soup du Jour

Daily Soup Offering

Monday
Chicken Tortilla
Tuesday
Turkey Noodle
Wednesday
Potato Leek
Thursday
Chicken Tortilla
Friday
Vietnamese Pho

Oh, So Fresh!

Favorite Panini of the Week...
Chicken & Pesto

San Domenico Café

Saturday August 28, 2021

Breakfast Grill	Fried Rice with Veggies and Scrambled Cage Free Eggs and Sausage Links
Breakfast Bistro	Fair Trade Chocolate Chip Pancakes with Maple Syrup
Oven Baked	Fruity Smoothie, Muesli Yogurt Parfait, Cold Cereals, Fresh Fruit Salad, Toast
Global Adventures	Grilled Talapia Filets with Rice Pilaf and Sautéed Summer Zucchini
Live Well	Roasted Tomato Stuffed with Quinoa and Roasted Gilroy Garlic
Tossed Salad & More!	Three Bean Pasta Salad with Oregano Lemon Vinaigrette
Oven Baked	Our Signature Potato Chips

Sunday August 29, 2021

Breakfast Grill	San Domenico Omelet Bar
Breakfast Bistro	House Made Breakfast Pastries
Oven Baked	O.J., Muesli Yogurt Parfait, Cold Cereals, Fresh Fruit Salads, Toast

Dinner

Global Adventure	Southern Crispy Fried Chicken, Organic Mashed Potatoes and Gravy, Local Green Beans with Toasted Garlic
Live Well	Crispy Fried Sweet & Spicy Tofu with Sticky Rice
Eat Your Veggies	Chef's Salad with House Made Ranch Dressing
Tossed Salads & more!	Grilled Local Summer Peaches with Vanilla Ice Cream

Epicurean Group at San Domenico School

General Manager:
Joyce Turchetti

Executive Chef
Ramon Zavala

Café Phone

For Catering or Special Events
Joyce@epicurean-group.com

EPICUREAN GROUP
fresh. honest. local.

Menu Key

V Vegetarian GF Gluten Free Grass Fed
Organic Cage Free Free Range

It is important that an athlete's diet provide the right amount of energy, nutrients and fluids that the body needs. No single supplement can do this. It takes a veriety of foods every day! Epicurean Group strives to provide students atheletes with the most nutrient dense and delious food possible every single day!

Café Service Hours

Saturday-Sunday
Brunch: 10:30 am - 11:15 am
Dinner: 6:00 pm - 7:00 pm

We thank you for the opportunity to nourish you!

GO PANTHERS!