February 10, 2025 Cage Free Scrambled Eggs with Applewood Smoked Bacon Breakfast Griddle Home Made Bagel Sandwiches, Fried Egg, Cheddar Cheese, Tomato and Rosas Sauce Breakfast Booster O.J., Old Fashioned Oatmeal, Toast, Assorted Cold Cereals, Fresh Fruit Salad Global Adventure Grilled Cheese and Ham Sandwiches with Home Made Fries Live Well Butternut Squash and Black Bean Tacos W/ Salsas Frescas Vegan Bar Vegetables Curry W/ Organic Brown Rice Deli Creations Turkey Sandwiches W/ Provolone cheese, Tomato on Sweet Baguettes Buddha Bowl Roasted Safron Cauliflower Global Adventures Chicken Parmesan or Roasted Beef w/ Chimichurri Sauce with Roasted Potatoes and Fresh Grilled Asparagus Live Well Zuccini Parmasan with Pomodoro Sauce Plant Inspired Classic Green Salad with Ranch or Balsamic Dressing Sweet Treat Vanilla Cheese Cake February 11, 2025 akfast Grill Cage Free Scrambled Eggs with a side of Ham Breakfast Sandwich Croissant Breakfast Sandwich with Cage Free Eggs and Clover Cheese Breakfast Booster Assorted Cold Cereals, Fresh Fruit Salad, Toast, Organic Yogurt Global Adventure Penne Pasta with Marinara or Pesto Sauce Winter Vegetables Live Well Buffalo cauliflower Vegan Bar Gluten free Pasta W/Marinera Sauce Deli Creations Chicken Sandwich, Cheddar Cheese, Lettuce, on Croissants Buddaha Bowl Bibinban Salad Global Adventure Stir Fry Shrimp or Orange Chicken w/ Sticky Rice . Sautéed Bok choy Live Well Spinach and Feta Turn Overs Plant Inspired Organic Baby Spinach Salad with Red Onion, Feta and Citrus, Orange Vinaigrette et Treat Apple Pie Ala Mode inesday February 12, 2<u>025</u> eakfast Grill House Made Waffles and Cage-Free Scrambled Eggs Comfort Food Old Fashioned Oatmeal with Brown Sugar, Raisins and Cream Global Adventure O.J., Cold Cereals, Toast, Fruit Salad Global Adventure Crispy Chicken Tenders W/ Mashed Potatoes & Gravy Carrots and Green Peas Live Well Veggie Pad Thai Vegan Bar Quinoa Pilaf Deli Creations Ham Sandwiches W/ Spinach and Tomato on Whole Wheat Sliced Bread Global Adventure BBQ Burgers or Hot Dogs W/ The Fixings BBQ Beans Live Well Beyond Burger The Fixings Plant Inspired Potatoes Salad W/ Watermelon Wedges Sweet Treat Fresh Chocolate Chip Cookies hursday February 13, 2025 Breakfast Grill Cage Free Scrambled Eggs, Cinnamon Raisin Toast Breakfast Sandwich Eggs McMuffin San Domenico Breakfast Booster Fresh Organic Fruit Salad, Organic Yogurt, Assorted Cold Cereals Global Adventure Carne Asada or Alpastor Tacos with Yellow Rice and Black Beans and Grilled Corn and Peas Vegan Bar Crispy Black Bean and Tofu Tostadas W/ Salsas Deli Creations Roast Beef Sandwiches/ Cheddar Cheese on Fresh Baguette Budda Bowl Crunchy Asian Ramen Salad Global Adventure Lamb Chops or Grilled Salmon W/ Fresh Tarragon Sauce, Rice Pilaf, Roasted Vegetables Live Well Vegan Keto Coconut Curry with Organic Brown Rice Plant Inspired Cobb Salad W/ Blue Cheese Dressing Sweet Treat Chocolate Cake W/ Fresh Berries February 14, 2025 eakfast Grill Caramelized French Toast with Manle Syrup Breakfast Sandwich Eggs Florentine on a House Made Big Bottom Biscuit with Hollandaise Sauce Breakfast Booster Make Your Own O.J., Assorted Cold Cereals, Old Fashioned Oatmeal, Cage Free Scrambled Eggs Global Adventure Orange Honey Cage Free Chicken, Jasmine Rice, Cabbage and Carrots Live Well Glass Noddle's W/ Grilled Vegetables Vegan Bar Egg Plant Parmesan W/ Marinera Sauce Deli Creations Turkey Sandwiches W/ Jack Cheese, Tomato on Sweet Baguettes Buddha Bowl Dragon Bowl with Prawns

Global Adventures Tuscany Pasta W/Grilled Chicken or Mapo Shrimp and Fresh Blue Lake Green Beans

Live Well White Bean Cake Over Swiss Chard Sauté Plant Inspired Mixed Greens W/ Raspberry Vinaigrette Sweet Treat Italian Wedding Cookies

Breakfast: 7:20 am - 8:00 am Lunch: 11:30 am - 1:45 pm Dinner: 6:00 pm - 6:45 pm



Soup du Jour

Monday **Roasted Tomato** Tuesday

Diestel Turkey & Rice Wednesday **Potatoes Chowder** Thursday Cage Free Tortilla Soup Friday

Corn & Egg Drop Soup



Oh. So Fresh!



akfast Grill Eggs Benedict with Cage Free Eggs and House Made Hollandaise Sauce Breakfast Bistro Chicken and Waffles with Organic Blueberries and Maple Syrup

Oven Baked Assorted House Made Breakfast Pastries, Fresh Fruit Salad, Toast, Assorted Cold Cereals

Global Adventures Salvadorean Churrasco , Beef, Chicken, Chorizo Yellow Rice, Black Beans

Live Well Pupusas W/ Cortido

Plant Inspired Chef's Salad with House Made Ranch Dressing

Sweet Treat Home Made Flan

February 16, 2025

Breakfast Grill Made to Order San Domenico Omelet Bar

Breakfast Bistro Glazed French Toast with Maple Syrup and Warm Fruit Compote

Oven Baked O.J., Granola Yogurt Parfait, Toast

Global Adventure Chicken Piccata or Grilled Pork Chops with Mashed Potatoes and Organic Carrot and Broccoli Live Well | Lentil Stew Over Brown Rice

Plant Inspired Fall Garden Salad with Fennel, Olives and Pepperoncini's, Italian Vinaigrette Sweet Treat Rice Crispies Treats

Epicurean Group at San Domenico School

Operations Manager:

Ricardo Zavala

Executive Chef

Ramon Zavala

Café Phone

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For Catering or Special Events

Ricardo@epicurean-group.com









Grass Fed



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! Epicyrean Group strives to provide students atheletes with the most nutrient dense and delipus food possible every single day!





Warm & Comforting Beverage House Made Cookies every Wednesday - Hot Chocolate every Friday

Café Service Hours Saturday - Sunday

Brunch: 11:30 - 1pm Dinner: 6:00 pm - 6:45 pm

We thank you for the opportunity to nourish you!

GO PANTHERS!