

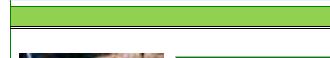


San Domenico Caf\u00e9

Breakfast	Monday	February 9, 2026
	<i>Breakfast Skillet</i>	Cage Free Scrambled Eggs with Applewood Smoked Bacon
	<i>Breakfast Griddle</i>	Home Made Bagel Sandwiches, Fried Egg, Cheddar Cheese, Tomato and Rosas Sauce
Lunch	<i>Breakfast Booster</i>	O.J., Old Fashioned Oatmeal, Toast, Assorted Cold Cereals, Fresh Fruit Salad
	<i>Global Adventure</i>	Quesabirrias, Black Bean, Spanish Rice, Fresh Corn on the cob, condiments
	<i>Live Well</i>	Butternut Squash and Black Bean Tacos W/ Salsas Frescas
Dinner	<i>Vegan Bar</i>	Vegetables Curry W/ Organic Brown Rice
	<i>Deli Creations</i>	Turkey Sandwiches W/ Provolone cheese, Tomato on Sweet Baguettes
	<i>Buddha Bowl</i>	Roasted Saffron Cauliflower
Breakfast	<i>Global Adventures</i>	Chicken Parmesan or Roasted Beef w/ Chimichurri Sauce with Roasted Potatoes and Fresh Grilled Asparagus
	<i>Live Well</i>	Zucchini Parmasan with Pomodoro Sauce
	<i>Plant Inspired</i>	Classic Green Salad with Ranch or Balsamic Dressing
Lunch	<i>Sweet Treat</i>	Vanilla Cheese Cake
	Tuesday	February 10, 2026
	<i>Breakfast Grill</i>	Cage Free Scrambled Eggs with a side of Ham
Dinner	<i>Breakfast Sandwich</i>	Croissant Breakfast Sandwich with Cage Free Eggs and Clover Cheese
	<i>Breakfast Booster</i>	Assorted Cold Cereals, Fresh Fruit Salad, Toast, Organic Yogurt
	<i>Global Adventure</i>	Penne Pasta with Marinara or Pesto Sauce Winter Vegetables
Breakfast	<i>Live Well</i>	Buffalo cauliflower
	<i>Vegan Bar</i>	Gluten free Pasta W/Marinara Sauce
	<i>Deli Creations</i>	Chicken Sandwich, Cheddar Cheese, Lettuce, on Croissants
Lunch	<i>Buddha Bowl</i>	Bibimbap Salad
	<i>Global Adventure</i>	Stir Fry Shrimp or Orange Chicken w/ Sticky Rice, Saut\u00e9ed Bok choy
	<i>Live Well</i>	Spinach and Feta Turn Overs
Dinner	<i>Plant Inspired</i>	Organic Baby Spinach Salad with Red Onion, Feta and Citrus, Orange Vinaigrette
	<i>Sweet Treat</i>	Apple Pie Ala Mode
	Wednesday	February 11, 2026
Breakfast	<i>Breakfast Grill</i>	House Made Waffles and Cage-Free Scrambled Eggs
	<i>Comfort Food</i>	Old Fashioned Oatmeal with Brown Sugar, Raisins and Cream
	<i>Global Adventure</i>	O.J., Cold Cereals, Toast, Fruit Salad
Lunch	<i>Global Adventure</i>	Crispy Chicken Tenders W/ Mashed Potatoes & Gravy Carrots and Green Peas
	<i>Live Well</i>	Veggie Pad Thai
	<i>Vegan Bar</i>	Quinoa Pilaf
Dinner	<i>Deli Creations</i>	Ham Sandwiches W/ Spinach and Tomato on Whole Wheat Sliced Bread
	<i>Buddha Bowl</i>	Jamaican Jerk Salad
	<i>Global Adventure</i>	BBQ Burgers or Hot Dogs W/ The Fixings BBQ Beans
Breakfast	<i>Live Well</i>	Beyond Burger The Fixings
	<i>Plant Inspired</i>	Potatoe Salad W/ Watermelon Wedges
	<i>Sweet Treat</i>	Fresh Chocolate Chip Cookies
Lunch	Thursday	February 12, 2026
	<i>Breakfast Grill</i>	Cage Free Scrambled Eggs, Cinnamon Raisin Toast
	<i>Breakfast Sandwich</i>	Eggs McMuffin San Domenico
Dinner	<i>Breakfast Booster</i>	Fresh Organic Fruit Salad, Organic Yogurt, Assorted Cold Cereals
	<i>Global Adventure</i>	Carne Asada or Alpaster Tacos with Yellow Rice and Black Beans and Grilled Corn and Peas
	<i>Live Well</i>	Bang Bang Sweet Potatoes
Breakfast	<i>Vegan Bar</i>	Crispy Black Bean and Tofu Tostadas W/ Salsas
	<i>Deli Creations</i>	Roast Beef Sandwiches/ Cheddar Cheese on Fresh Baguette
	<i>Buddha Bowl</i>	Crunchy Asian Ramen Salad
Lunch	<i>Global Adventure</i>	Lamb Chops or Grilled Salmon W/ Fresh Tarragon Sauce, Rice Pilaf, Roasted Vegetables
	<i>Live Well</i>	Vegan Keto Coconut Curry with Organic Brown Rice
	<i>Plant Inspired</i>	Cobb Salad W/ Blue Cheese Dressing
Dinner	<i>Sweet Treat</i>	Chocolate Cake W/ Fresh Berries
	Friday	February 13, 2026
	<i>Breakfast Grill</i>	Caramelized French Toast with Maple Syrup
Lunch	<i>Breakfast Sandwich</i>	Eggs Florentine on a House Made Big Bottom Biscuit with Hollandaise Sauce
	<i>Breakfast Booster</i>	Make Your Own O.J., Assorted Cold Cereals, Old Fashioned Oatmeal, Cage Free Scrambled Eggs
	<i>Global Adventure</i>	Orange Honey Cage Free Chicken, Jasmine Rice, Cabbage and Carrots
Dinner	<i>Live Well</i>	Glass Noddle's W/ Grilled Vegetables
	<i>Vegan Bar</i>	Egg Plant Parmesan W/ Marinara Sauce
	<i>Deli Creations</i>	Turkey Sandwiches W/ Jack Cheese, Tomato on Sweet Baguettes
Breakfast	<i>Buddha Bowl</i>	Dragon Bowl with Prawns
	<i>Global Adventures</i>	Tuscan Pasta W/Grilled Chicken or Mapo Shrimp and Fresh Blue Lake Green Beans
	<i>Live Well</i>	White Bean Cake Over Swiss Chard Saut\u00e9
Lunch	<i>Plant Inspired</i>	Mixed Greens W/ Raspberry Vinaigrette
	<i>Sweet Treat</i>	Italian Wedding Cookies

Caf\u00e9 Service Hours		
<i>Breakfast</i>	7:20 am - 8:00 am	
<i>Lunch</i>	11:30 am - 1:45 pm	
<i>Dinner</i>	6:00 pm - 6:45 pm	

Soup du Jour		
Daily Soup Offering		
Monday	CF Chicken Pozole (MWOG)	
Tuesday	Distel Turkey Rice (MWOG)	
Wednesday	Tomato Bisquet(MWOG)	
Thursday	Potatoes Chowder (MWOG)	
Friday	Corn & Egg Drop Soup (MWOG)	



Oh, So Fresh!

	Favorite of the Week... Grilled Vegetable Panini
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Saturday **February 14, 2026**

<i>Breakfast Grill</i>	Eggs Benedict with Cage Free Eggs and House Made Hollandaise Sauce
<i>Breakfast Bistro</i>	Chicken and Waffles with Organic Blueberries and Maple Syrup
<i>Oven Baked</i>	Assorted House Made Breakfast Pastries, Fresh Fruit Salad, Toast, Assorted Cold Cereals
<i>Global Adventures</i>	Salvadorean Churrasco , Beef, Chicken, Chorizo Yellow Rice, Black Beans
<i>Live Well</i>	Pupusas W/ Cortido
<i>Plant Inspired</i>	Chef's Salad with House Made Ranch Dressing
<i>Sweet Treat</i>	Home Made Flan

Sunday **February 15, 2026**

<i>Breakfast Grill</i>	Made to Order San Domenico Omelet Bar
<i>Breakfast Bistro</i>	Glazed French Toast with Maple Syrup and Warm Fruit Compote
<i>Oven Baked</i>	O.J., Granola Yogurt Parfait, Toast
<i>Global Adventure</i>	Chicken Piccata or Grilled Pork Chops with Mashed Potatoes and Organic Carrot and Broccoli
<i>Live Well</i>	Lentil Stew Over Brown Rice
<i>Plant Inspired</i>	Fall Garden Salad with Fennel, Olives and Pepperoncini's, Italian Vinaigrette
<i>Sweet Treat</i>	Rice Crispies Treats

Epicurean Group at San Domenico School

Operations Manager:

Ricardo Zavala

Executive Chef:

Ramon Zavala

Cafe Phone:

415-258-1965

For Catering or Special Events:

Ricardo@epicurean-group.com



Menu Key:

	Vegetarian		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 variety of foods every day! Epicurean Group strives to provide students/athletes with the most nutrient-dense and delicious food possible every single day!

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

Caf\u00e9 Service Hours	
Saturday - Sunday	
Brunch:	11:30 - 1pm

Dinner: **6:00 pm - 6:45 pm**

GO PANTHERS!

