



San Domenico Café

Monday March 16, 2026	
Breakfast	Breakfast Skillet Cage-Free Scrambled Eggs with Applewood Smoked Bacon Breakfast Griddle Home Made Bagel Breakfast Sandwiches with a Fried Egg, Cheddar Cheese, Tomato, and Chef Rosa's Sauce Breakfast Booster O.J., Old Fashioned Oatmeal, Toast, Assorted Cold Cereals, and Fresh Fruit Salad
Lunch	Global Adventure Penne Pasta with Marinara or Pesto Sauce and Winter Vegetables Live Well Buffalo Cauliflower Vegan Bar Made w/o Gluten Pasta side of Marinara Sauce Deli Creations Turkey Sandwiches with Provolone Cheese and Tomato on a Sweet Baguette Buddha Bowl Bibinbap Salad
Dinner	Global Adventures Chicken Parmesan or Roast Beef with Chimichurri Sauce, Roasted Potatoes, and Fresh Grilled Asparagus Live Well Zucchini Parmesan with Pomodoro Sauce Plant Inspired Classic Green Salad with House Ranch or Balsamic Dressing Sweet Treat Vanilla Cheesecake

Tuesday March 17, 2026	
Breakfast	Breakfast Grill Cage-Free Scrambled Eggs with a side of Grilled Ham Breakfast Sandwich Croissant Breakfast Sandwich with Cage-Free Eggs and Clover Cheddar Cheese Breakfast Booster Assorted Cold Cereals, Fresh Fruit Salad, Toast, and Organic Yogurt
Lunch	Global Adventure Corned Beef Silders, Potato Boxty , Steamed Cabbage, and Carrots. Side of Soda Bread Live Well Shepherd's Pie Vegan Bar Irish Vegetable Stew over Brown Rice Deli Creations Chicken Sandwich with Cheddar Cheese and Lettuce on a Croissant Buddha Bowl Roasted Saffron Cauliflower (VG)
Dinner	Global Adventure Stir Fry Shrimp or Orange Chicken with Sticky Rice and Sautéed Bok Choy Live Well Spinach and Feta Turnovers Plant Inspired Organic Baby Spinach Salad with Red Onion, Feta, and a Citrus Vinaigrette Sweet Treat Apple Pie Ala Mode

Wednesday March 18, 2026	
Breakfast	Breakfast Grill Home Made Waffles and Cage-Free Scrambled Eggs Comfort Food Old Fashioned Oatmeal with Brown Sugar, Raisins, and House Whip Cream
Lunch	Global Adventure O.J., Cold Cereals, Toast, and Fruit Salad Global Adventure Crispy Chicken Tenders with Mashed Potatoes, Gravy, Steamed Carrots, and Green Peas Live Well Veggie Pad Thai Vegan Bar MTO Quinoa Pilaf Deli Creations Ham Sandwiches with Spinach and Tomato on Whole Wheat Sliced Bread Buddha Bowl Jamaican Jerk Salad
Dinner	Global Adventure BBQ Burgers or Hot Dogs with fixings on the side and BBQ Beans Live Well Beyond Burger fixings on the side Plant Inspired Potato Salad or Watermelon Wedges Sweet Treat Fresh Home Made Chocolate Chip Cookies

Thursday March 19, 2026	
Breakfast	Breakfast Grill Cage-Free Scrambled Eggs and side of Cinnamon Raisin Toast Breakfast Sandwich San Domenico's Eggs McMuffin Breakfast Booster Fresh Organic Fruit Salad, Organic Yogurt, and Assorted Cold Cereals
Lunch	Global Adventure Carne Asada or Alpastor Tacos with Yellow Rice, Black Beans, and Grilled Corn Live Well Bang Bang Sweet Potatoes Vegan Bar Crispy Black Bean and Tofu Tostadas with a Salsa Bar Deli Creations Roast Beef Sandwiches with Cheddar Cheese on Fresh Baguette Budda Bowl Crunchy Asian Ramen Salad
Dinner	Global Adventure Lamb Chops or Grilled Salmon with Fresh Tarragon Sauce, Rice Pilaf, and Roasted Vegetables Live Well Vegan Coconut Curry over Organic Brown Rice Plant Inspired Cobb Salad with House Blue Cheese Dressing Sweet Treat Cinnamon Rolls with Cream Cheese Frosting

Friday March 20, 2026	
Breakfast	Breakfast Grill Caramelized French Toast with Maple Syrup Breakfast Sandwich Eggs Florentine on a House Biscuit with Home Made Hollandaise Sauce Breakfast Booster Squeeze Your Own O.J., Assorted Cold Cereals, Old Fashioned Oatmeal, and Cage-Free Scrambled Eggs
Lunch	Global Adventure Orange Honey Cage-Free Chicken with Jasmine Rice, Cabbage, and Carrots Live Well MTO Broccoli and Tofu Stir Fry Vegan Bar Vegetarian Lasagne Deli Creations Turkey Sandwiches with Jack Cheese and Tomato on a Sweet Baguette Buddha Bowl Dragon Bowl with Prawns
Dinner	Global Adventures Tuscan Pasta with Grilled Chicken or Mapo Shrimp and a side of Steamed Blue Lake Green Beans Live Well White Bean Cake over Sauté Swiss Chard Plant Inspired Mixed Greens with a Raspberry Vinaigrette Sweet Treat Italian Wedding Cookies

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



Soup du Jour
Daily Soup Offering
Monday
Diestel Turkey & Rice (MWOG)
Tuesday
Irish Potato Soup (V)
Wednesday
Potato Chowder (V)
Thursday
Cage-Free Chicken Tortilla (MWOG)
Friday
Corn & Egg Drop Soup



Oh, So Fresh!



Favorite of the Week...
Grilled Vegetable Panini!



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

Saturday March 21, 2026	
Breakfast	Breakfast Grill Eggs Benedict with Cage-Free Eggs and a House Made Hollandaise Sauce Breakfast Bistro Chicken and Waffles with Organic Blueberries and Maple Syrup Oven Baked Assorted Home Made Breakfast Pastries, Fresh Fruit Salad, Toast, and Assorted Cold Cereals
Lunch	Global Adventures Salvadorean Churrasco (BBQ). Beef, Chicken, or Chorizo with Yellow Rice and Black Beans Live Well Cheese Pupasas with Curtido (Slaw)
Dinner	Plant Inspired Chef's Salad with House Made Ranch Dressing Sweet Treat Home Made Flan

Sunday March 22, 2026	
Breakfast	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, and Toast
Lunch	Global Adventure Chicken Piccata or Grilled Pork Chops with Mashed Potatoes, Organic Carrot, and Broccoli Live Well Lentil Stew over Brown Rice
Dinner	Plant Inspired Fall Garden Salad with Fennel, Olives, Peppercinini's , and a side of Italian Vinaigrette Sweet Treat Rice Krispies Treats

Epicurean Group at San Domenico School
Operations Manager:
Ricardo Zavala
Executive Chef
Ramon Zavala
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Menu Key

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

It is important that an athlete's diet provides 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 student athletes with the most nutrient-dense and delicious food possible every single day!

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!



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