

San Domenico Café

Monday		October 19, 2026
Breakfast	Breakfast Skillet	Cage Free Scrambled(V) Applewood Smoked Bacon (MWOG)
	Breakfast Griddle	Home Made Bagel Sandwiches, Fried Egg, Cheddar Cheese, Tomato, Grilled Onions (V)
	Breakfast Booster	O.J., Old Fashioned Oatmeal, Toast, Assorted Cold Cereals, Fresh Fruit Salad (MWOG)
Lunch	Global Adventure	Cage Free Butter Chicken, Basmati Rice, Chickpeas Curry, (MWOG) Roasted Cauliflower, Spinach Tofu
	Live Well	Eggplant Stew, Organic Brown Rice (V)(MWOG)
	Vegan Bar	Indian Curry Cous Cous (V)
	Deli Creations	Honey Baked Ham Sandwiches & Provolone Cheese, Tomato & Sweet Baguettes
Dinner	Buddha Bowl	Roasted Saffron Cauliflower (V)(MWOG)
	Global Adventures	C F Chicken Parmesan, Roast Beef & Chimichurri Sauce (MWOG) & Roasted Potatoes, (V)Fresh Blue Lake Beans (V)
	Live Well	Zucchini Parmesan & Pomodoro Sauce (VG)(MWOG)
	Plant Inspired	Classic Green Salad, Ranch & Balsamic Dressing (V) (MWOG)
	Sweet Treat	Vanilla Cheese Cake (V)
Tuesday		October 20, 2026
Breakfast	Breakfast Grill	Cage Free Scrambled Eggs (V) Grilled Ham (MWOG)
	Breakfast Sandwich	Croissant Breakfast Sandwich, Cage Free Fried Egg, Clover Cheese. (V)
	Breakfast Booster	Assorted Cold Cereals, Fresh Fruit Salad, Toast, Organic Yogurt (V)(MWOG)
Lunch	Global Adventure	Penne Pasta & Marinara, Pesto Sauce (V) & Spring Vegetables (VG)(MWOG)
	Live Well	Buffalo Cauliflower (VG)(MWOG)
	Vegan Bar	Penne Pasta & Marinera Sauce (VG)(MWOG)
	Deli Creations	Chicken Sandwich, Cheddar Cheese, Lettuce, on Croissants
Dinner	Buddha Bowl	Bibimbap Salad(V) (MWOG)
	Global Adventure	Stir Fry Shrimp or Orange Chicken & Sticky Rice, (V)(MWOG) Sautéed Bok Choy (V)(MWOG)
	Live Well	Spinach and Feta Turn Overs (V)
	Plant Inspired	Organic Baby Spinach Salad, Red Onion, Feta & Citrus, Orange Vinaigrette (VG)(MWOG)
	Sweet Treat	Apple Pie Ala Mode (V)
Wednesday		October 21, 2026
Breakfast	Breakfast Grill	House Made Waffles,(V) Cage-Free Scrambled Eggs (V)(MWOG)
	Comfort Food	Old Fashioned Oatmeal & Brown Sugar, Raisins, Cream (V)(MWOG)
	Global Adventure	O.J., Cold Cereals, Toast, Fruit Salad (V)(MWOG)
Lunch	Global Adventure	Crispy Chicken Tenders, Mashed Potatoes,(V) HM Gravy, Carrots & Green Peas(VG)
	Live Well	Veggie Pad Thai (VG)(MWOG)
	Vegan Bar	Quinoa Pilaf MTO (VG)(MWOG)
	Deli Creations	Cage Free Egg Salad Sandwiches, Spinach and Tomato on Whole Wheat Sliced Bread
Dinner	Buddha Bowl	Jamaican Jerk Salad (V) (MWOG)
	Global Adventure	BBQ Burgers & Hot Dogs, All The Fixings (V) BBQ Beans (V)(MWOG)
	Live Well	Beyond Burger The Fixings (V)
	Plant Inspired	Potatoes Salad & Watermelon Wedges (V)(MWOG)
	Sweet Treat	Fresh Chocolate Chip Cookies (V)
Thursday		October 22, 2026
Breakfast	Breakfast Grill	Cage Free Scrambled Eggs, Cinnamon Raisin Toast (V)
	Breakfast Sandwich	Eggs McMuffin San Domenico (V)
	Breakfast Booster	Fresh Organic Fruit Salad, Organic Yogurt, Assorted Cold Cereals (V)(MWOG)
Lunch	Global Adventure	Grass Fed Beef Slider, Home Made Potatoe Wedges,(MGOG) Quinoa Slider, (V)Corn On the Cob (VG)
	Live Well	Bang Bang Sweet Potatoes (V)(MWOG)
	Vegan Bar	Crispy Black Bean & Tofu Taco , Salsas (VG)(MWOG)
	Deli Creations	Roast Turkey Sandwiches/ Cheddar Cheese on Fresh Baguette
Dinner	Budda Bowl	Crunchy Asian Ramen Salad (VG)(MWOG)
	Global Adventure	Lamb Chops & Grilled Salmon, Fresh Tarragon Sauce, Rice Pilaf, Roasted Vegetables (V)(MWOG)
	Live Well	Vegan Keto Coconut Curry with Organic Brown Rice (V)(MWOG)
	Plant Inspired	Cobb Salad W/ Blue Cheese Dressing (V)(MWOG)
	Sweet Treat	Cinnamon Rolls w/ Cream Cheese Frosting (V)
Friday		October 23, 2026
Breakfast	Breakfast Grill	Caramelized French Toast & Maple Syrup (V) Cage Free Scrambled Eggs (V)
	Breakfast Sandwich	Eggs Florentine on a House Made Big Bottom Biscuit & Hollandaise Sauce (V)
	Breakfast Booster	Make Your Own O.J., Assorted Cold Cereals, Old Fashioned Oatmeal, (V)(MWOG)
Lunch	Global Adventure	Orange Honey Cage Free Chicken, Jasmine Rice, Cabbage and Carrots, (V)(MWOG)
	Live Well	Broccoli & Tofu Stir Fry MTO, (V)(MWOG)
	Vegan Bar	Vegetarian Lasagna , (V)(MWOG)
	Deli Creations	Roast Beef W/ Jack Cheese, on Sweet Baguettes
Dinner	Buddha Bowl	Dragon Bowl with Prawns , (V)(MWOG)
	Global Adventures	Tuscan Pasta W/Grilled Chicken or Mapo Shrimp and Fresh Blue Lake Green Beans , (V)(MWOG)
	Live Well	White Bean Cake Over Swiss Chard Sauté , (VG)(MWOG)
	Plant Inspired	Mixed Greens W/ Raspberry Vinaigrette , (VG)(MWOG)
	Sweet Treat	Italian Wedding Cookies (V)

Café Sundae 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 <i>Daily Soup Offering</i> Monday <i>Vegetable Quinoa Lentil</i> Tuesday <i>French Onion (V) (MWOG)</i> Wednesday <i>Potato Chowder (V) (MWOG)</i> Thursday <i>Tomato Bisque</i> Friday <i>Grass Fed Beef & Barley</i>	
	
Oh, So Fresh!	
	Favorite of the Week... Grilled Vegetable Panini!

Saturday

October 24, 2026

Breakfast Grill

Eggs Benedict with Cage Free Eggs and House Made Hollandaise Sauce, (V)

Breakfast Bistro

Cage Free Chicken & Waffles, Organic Blueberries ,Maple Syrup

Oven Baked

Assorted House Made Breakfast Pastries, Fresh Fruit Salad, Toast, Assorted Cold Cereals , (V)(MWOG)

Global Adventures

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

Live Well

Pupusas & Curtido , (V)(MWOG)

Plant Inspired

Chef's Salad with House Made Ranch Dressing (V)(MWOG)

Sweet Treat

Home Made Lindas Flan (V)

Sunday

October 25, 2026

Breakfast Grill

Made to Order San Domenico Omelet Bar , (V)(MWOG)

Breakfast Bistro

Glazed French Toast with Maple Syrup and Warm Fruit Compote , (V)(MWOG)

Oven Baked

O.J., Granola Yogurt Parfait, Toast, (V)(MWOG)

Global Adventure

Chicken Piccata & Grilled Pork Chops, Mashed Potatoes, Organic Carrot & Broccoli, (V)(MWOG)

Live Well

Lentil Stew Over Brown Rice , (V)(MWOG)

Plant Inspired

Spring Garden Salad with Fennel, Olives, Pepperoncini's, Italian Vinaigrette, (V)(MWOG)

Sweet Treat

Rice Crispies Treats (V)

Epicurean Group at San Domenico School

Operations Manager:

Ricardo Zavala

Executive Chef

Ramon Zavala

Café Phone:

415-258-1965

For Catering or Special Events:

Ricardo@epicurean-group.com



Menu Key

 Vegetarian

 Vegan

 Made without Gluten, May Contain Gluten Dust

FOOD-ALLERGIC INDIVIDUALS: Be aware that we handle and prepare egg, milk, wheat, shellfish, fish, soy, peanut, and tree nut products, sesame and other potential allergens in the food production areas of our facility.

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

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!