



San Domenico Café

Monday March 30, 2024

Breakfast	Breakfast Skillet Scrambled Cage-Free Eggs with Applewood Smoked Bacon and Buttermilk Pancakes with Maple Syrup The Chef Table Self Serve Congee Bar with Toppings Breakfast Booster O.J., and Old Fashioned Oatmeal
Lunch	Global Adventure Grilled Steak Burritos with Yellow Rice, Pinto Beans, and Spring Vegetables Live Well Carrot Tart with Ricotta Cheese Vegan Bar Organic Brown Rice with MTO Tofu Fajitas Deli Creations Turkey Sandwiches with Provolone Cheese on a Croissant
Dinner	Community Dinner Herb Encrusted Mountain Trout or Roast Beef with Rice Pilaf and Organic Roasted Vegetables Live Well Stir Fry Tofu with Fresh Vegetables Global Adventure Oriental Salad with Plum Dressing Sweet Ending Bread Pudding with a Vanilla Sauce

Tuesday March 31, 2024

Breakfast	Breakfast Grill Caramelized French Toast with Warm Maple Syrup, Assorted Cold Cereal, Fresh Fruit, Yogurt, and Toast The Chef Table MTO Cage-Free Eggs with Steamed Rice or Ramen Noodles Breakfast Booster Croissant Breakfast Sandwiches with Cage-Free Fried Egg, Ham, and Clover Cheddar Cheese
Lunch	Global Adventure Penne Pasta with Pesto, Marinara, or Bolognese Sauce with Spring Vegetables and Garlic Bread Live Well Kung Pao Broccoli and Tofu Vegan Bar Made w/o Gluten Pasta with Pesto or Marinara Sauce and Made w/o Gluten Garlic Bread Deli Creations Roasted Chicken Sandwiches with Cheddar Cheese, Lettuce, and Tomato on Croissant
Dinner	Global Adventure Chicken Marsala or Roasted Pork Loin with Organic Farro, Grilled Vegetables, and Sticky Rice Live Well Chickpea and Vegetable Stew over Organic Brown Rice Plant Inspired Butterleaf Salad with Beets, Goat Cheese, and a Basil Vinaigrette Sweet Treat Apple Cobbler with Vanilla Ice Cream

Wednesday April 1, 2024

Breakfast	Breakfast Grill Crêpes with Sautéed Organic Apples and Cinnamon or an English Muffin with Pork Sausage and Cheddar Cheese The Chef Table Karl's Xifan with Salmon and Topping Bar
Lunch	Global Adventure O.J., Muesli Yogurt Parfait with Fruit Topping Global Adventure Grilled Rosemary Chicken, Scalloped Potatoes, Crispy Polenta Cakes, Steamed Broccoli, and Carrots Live Well MTO Veggie Wrap Vegan Bar Organic Quinoa with Sautéed Fennel and Vegetables Deli Creations Ham and Jack Cheese Sandwiches with Spinach and Tomato on Sliced Sourdough Bread
Dinner	Global Adventure Food Truck: Baby Back Ribs or Grilled Whole Chicken with a Grilled Cheese Sandwich, Garlic Fries, Spring Vegetables, and Soda Live Well Vegetarian Enchiladas with Salsa Roja Plant Inspired BLT Wedged Lettuce with House Ranch Dressing Sweet Treat Cheesecake Bites

Thursday April 2, 2024

Breakfast	Breakfast Grill Hearty Buckwheat Pancakes with Fresh Berries and Maple Syrup or Fresh Fruit and Yogurt The Chef Table Pork or Chicken Potstickers with Choice of Chicken or Miso Broth with a Topping Bar
Lunch	Breakfast Booster MTO Breakfast Burrito with Scrambled Cage Free Eggs, Rice, Beans, Clover Cheese and Chorizo New York Adventure Jerk Cage Free Chicken, Dirty Rice or Mac & Cheese, Collard Greens Live Well Egg Plant Curry w/Brown rice and Corn Bread Vegan Bar Fried Platain Deli Creations Roast Beef Sandwich with Cheddar Cheese on Fresh Baguette
Dinner	Global Adventure Turkey Roulade or Roasted Lamb Leg with Gravy, Cranberry Sauce, Mashed Potatoes, Green Beans, and Stuffing Live Well Meatless Turkey with Roasted Sweet Potatoes Plant Inspired Spinach Salad with Balsamic Dressing Sweet Treat Pumpkin Pie or Ice Cream

Friday April 3, 2024

Breakfast	Breakfast Treat Chocolate Chip Waffles with Maple Syrup or Eggs Florentine on House Made Biscuit The Chef Table Korean Hot Pot with Choice of Beef or Shrimp and Ramen Noodles
Lunch	Breakfast Booster O.J., Assorted Cold Cereals and Old Fashioned Oatmeal Global Adventure Beef Nacho Bar with all the fixings on the side Live Well Vegetarian Empanadas Vegan Bar Grilled Portabello with Chimichurri Sauce Deli Creations Turkey Sandwiches with Jack Cheese, lettuce and Tomato on Sweet Baguette
Dinner	Global Adventure Beef Wellington or Char Siu (BBQ Pork) with Duchess Potatoes, Spring Vegetables, and Jasmine Rice Live Well Healthy Vegetable and Couscous Stuffed Peppers Plant Inspired Caesar Salad and a Organic Green Salad Bar with a Topping Bar Sweet Treat Yellow Cake with Chocolate Frosting

Café Service Hours

Breakfast: 7:20 am - 8:00 am
Lunch: 11:30 am - 1:25 pm
Dinner: 6:00 pm - 7:00 pm

Saturday-Sunday
Brunch: 11:30 am - 1:00pm
Dinner: 6:00 pm - 6:45 pm



Soup du Jour

Daily Soup Offering
Monday
Cage Free Chicken Noodle
Tuesday
Roasted Kabocha Squash
Wednesday
Vegan Ramen Noodle
Thursday
Tortellini
Friday
Roasted Tomato



Saturday April 4, 2024

Breakfast Grill Vegetable Fried Rice, Scrambled Cage-Free Eggs, and Sausage Links
The Chef Table MTO Croissants Breakfast Sandwiches with Spinach, a Fried Egg, Tomato, Provolone, Cheddar Cheese, and Grilled Ham
Breakfast Bistro Assorted House Made Breakfast Pastries, Fresh Fruit, Toast, and Blueberry Pancakes with Warm Syrup
Global Adventures Beef Burgers or Spicy Mango Wings and a Self-Serve Baked Potato Bar and a side of Roasted Cauliflower
Live Well Vegetarian Pizza
Plant Inspired MTO Shrimp Caesar Salad
Sweet Treat Fresh Baked Assorted Cookies

Sunday April 5, 2024

Breakfast Grill Baked Ham, Pasta with a Mushroom Ragu, Steamed Broccoli, or Glazed French Toast with Syrup and a Fruit Compote
The Chef Table MTO Omelet Bar or Fried Cage-Free Eggs
Breakfast Bistro Squeeze your own Orange Juice and Self-Serve Parfaits
Global Adventure Grilled Salmon or Beef Broccoli with Country Mashed Potatoes, Sautéed Baby Bock Choy, or Calrose Rice
Live Well Toasted Lemon Rosemary Wo Chong Tofu
Plant Inspired Chinese Salad with Crispy Rice Noodles
Sweet Treat Blueberry Frozen Yogurt

Epicurean Group at San Domenico School

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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 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