



San Domenico Café

	Monday August 24, 2026
Breakfast	Breakfast Skillet Scrambled Cage-Free Eggs (V) Appiewood Smoked Bacon (MWOG) Buttermilk Pancakes (V) w/ Maple Syrup (V) The Chef Table Self-Serve Congee Bar w/ Toppings (MWOG) Breakfast Booster O.J. and Old Fashion Oatmeal (MWOG) Global Adventure Grilled Steak Burritos w/ Yellow Rice (VG), Pinto Beans (VG) (MWOG), & Fresh Corn on The Cob (VG) (MWOG)
Lunch	Live Well Carrot Tart w/ Ricotta Cheese (V) Vegan Bar MTO Organic Brown Rice w/Tofu Fajitas (VG) Deli Creations Turkey Sandwiches w/ Provolone Cheese
Dinner	Community Dinner Herb Encrusted Mountain Trout or Roast Beef (MWOG) w/ Rice Pilaf (VG) (MWOG) & Organic Vegetables (VG) (MWOG) Live Well Stir-Fry Tofu & Organic Vegetables (V) Global Adventure Oriental Salad w/ Plum Dressing (VG) (MWOG) Sweet Ending... Bread Pudding w/ Vanilla Sauce (V)

	Tuesday August 25, 2026
Breakfast	Breakfast Grill Caramelized French Toast, Warm Maple Syrup (V), Assorted Cold Cereal, Fresh Fruit, Yogurt, & Toast The Chef Table MTO Cage-Free Eggs w/ Steamed Rice or Ramen Noodles Breakfast Booster Croissant Sandwiches w/ a Cage-Free Egg, Ham, & Clover Cheddar Cheese Global Adventure Penne Pasta in Pesto, Marinara, or Bolognese Sauce with Spring Vegetables & House Garlic Bread
Lunch	Live Well Kung Pao Broccoli & Tofu (VG) (MWOG) Vegan Bar Made w/o Gluten Pasta in Pesto or Marinara Sauce w/ House Garlic Bread (MWOG) Deli Creations Roasted Chicken Sandwiches w/ Cheddar Cheese, Lettuce, & Tomato on a Croissant
Dinner	Global Adventure Cage-Free Chicken Marsala or Roasted Pork Loin w/ Organic Faro (V), Grilled Vegetables, & a Pot of Sticky Rice (V) Live Well Vegetable Chickpea Stew over Organic Brown Rice (VG) (MWOG) Plant Inspired Butterleaf Salad w/ Beets, Goat Cheese, & a Basil Vinaigrette (VG) (MWOG) Sweet Treat Apple Cobbler with Vanilla Cream (V)

	Wednesday August 26, 2026
Breakfast	Breakfast Grill Crêpes w/ Sautéed Organic Apples & Cinnamon. English Muffin w/ Pork Sausage & Cheddar Cheese The Chef Table Karl's Xifan with Salmon & Topping Bar (MWOG) Global Adventure O.J. and Muesli Yogurt Parfait with Fresh Fruit Toppings (MWOG) Global Adventure Grilled Rosemary Chicken w/ Scallop Potatoes, Crispy Polenta Cakes, Steamed Broccoli & Carrots (MWOG)
Lunch	Live Well MTO Veggie Wraps (V) Vegan Bar Organic Quinoa w/ Sautéed Fennel & Veggies (VG) (MWOG) Deli Creations Ham and Jack Cheese Sandwiches w/ Spinach & Tomato on Sliced Bread
Dinner	Global Adventure Food Truck: Baby Back Ribs or Grilled Whole Chicken w/ Grilled Cheese Sandwiches, Garlic Fries, Spring Vegetables, & Pot of Beans Live Well Vegetarian Enchiladas with Salsa Roja (VG) (MWOG) Plant Inspired BLT Wedge Lettuce with Ranch Dressing (VG) (MWOG) Sweet Treat Cheesecake Bites (V)

	Thursday August 27, 2026
Breakfast	Breakfast Grill Hearty Buckwheat Pancakes w/ Fresh Berries (VG) & Maple Syrup(V). Fresh Fruit & Yogurt (V) The Chef Table Create your Own Soup w/ Pork or Chicken Potstickers, Choice of Chicken or Miso Broth, & Toppings Breakfast Booster MTO Breakfast Burrito w/Scrambled Cage-Free Eggs, Rice, Beans, Clover Cheese, and Chorizo
Lunch	New York Adventure Nacho Bar w/ Steak (MWOG), C.F. Chicken (MWOG), Spanish Rice, Black Beans (MWOG), & Grilled Corn (MWOG) Live Well Vegetarian Empanadas (VG) (MWOG) Vegan Bar Grilled Portabello w/ Chimichurri (MWOG) (VG) Deli Creations Roast Beef Sandwiches w/ Cheddar Cheese on a Fresh Baguette
Dinner	Global Adventure Turkey Roulade or Roasted Lamb Leg w/Gravy, Cranberry Sauce, Mashed Potatoes, Green Beans, & Stuffing Live Well Veggielof & Sweet Potatoes (V) Plant Inspired Spinach Salad w/ Balsamic Dressing (VG) (MWOG) Sweet Treat Pumpkin Pie or Ice Cream (V)

	Friday August 28, 2026
Breakfast	Breakfast Treat Chocolate Chip Waffles w/ Maple Syrup. Eggs Florentine on House Big Bottom Biscuit The Chef Table Korean Hot Pot Soup w/ Choice of Beef or Shrimp & Ramen Noodles Breakfast Booster O.J., Assorted Cold Cereals, & Old Fashion Oatmeal (VG) (MWOG)
Lunch	Global Adventure Jerk Cage-Free Chicken w/ Dirty Rice, Mac & Cheese, & Collard Greens Live Well Eggplant Curry over Brown Rice and side of Corn Bread (V) Vegan Bar Fried Plantain (VG) (MWOG) Deli Creations Turkey Sandwiches w/ Jack Cheese, Lettuce, & Tomato on a Sweet Baguette
Dinner	Global Adventure Beef Wellington or Char Sui (BBQ Pork) w/ Duchess Potatoes, Spring Vegetables, Pot of Rice Live Well Healthy Vegetable & Couscous Stuffed Peppers (V) Plant Inspired Caesar Salad or Organic Green Salad Bar w/ Toppings (V) Sweet Treat Yellow Cake w/ Chocolate Frosting (V)

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
Green Chicken Pozzole (MWOG)

Tuesday

Wonton Soup

Wednesday

Alphabet Soup (V)

Thursday

Tortellini (V)

Friday

Roasted Tomato



Oh, So Fresh!

Saturday August 29, 2026

Breakfast Grill Veggie Fried Rice, Scrambled Cage-Free Eggs, & Pork Sausage Links
The Chef Table MTO Croissants BF Sandwiches w/ Spinach, Fried Egg, Tomato, Provolone, Cheddar Cheese, & Ham
Breakfast Bistro Assorted House Made Breakfast Pastries, Fresh Fruit, Toast, & Blueberry Pancakes w/ Warm Syrup

Global Adventures Turkey Burgers or Spicy Mango Shrimp w/ Baked Potatoes Bar, Roasted Cauliflower, & Rice Pot
Live Well Vegetarian Pizza (V)
Plant Inspired MTO Shrimp Caesar Salad (MWOG)
Sweet Treat Fresh Baked Homemade Assorted Cookies (V)

Sunday August 30, 2026

Breakfast Grill Baked Ham, Pasta, Mushroom Ragu, Steamed Broccoli, & Glazed French Toast w/ Maple Syrup or Fruit Compote
The Chef Table MTO Omelet Bar or Choice of Cage-Free Eggs (MWOG)
Breakfast Bistro Fresh Self-Serve Squeezed Orange Juice & Create your own Parfait (V)

Global Adventure Grilled Salmon or Beef Broccoli w/ Country Mashed Potatoes, Sautéed Baby Bok Choy, & Pot of Calrose Rice
Live Well Toasted Lemon Rosemary Wo Chong Tofu (MWOG) (V)
Plant Inspired Chinese Salad w/Crispy Rice Noodles (V)
Sweet Treat Blueberry Frozen Yogurt (V)

Epicurean Group at San Domenico School

Operation Manager:

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Executive Chef

Ramon Zavala

[Café Phone](tel:)

For Catering or Special Events

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Menu Key

V 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

