San Domenico Café

Monday November 2, 2026

Breakfast
- Breakfast Skillet: Scrambled Cage Free Eggs (V) Applewood Smoked Bacon(MWOG)Buttermilk Pancake(V) Maple Syrup(VG)
- The Chef Table: Self Service Congee Bar & Toppings (MWOG)
- Breakfast Booster: O.J., and Old Fashioned Oatmeal (MWOG)

Lunch
- Global Adventure: Grilled Steak Burritos, Yellow Rice, (V)Pinto Beans, (VG)(MWOG)Fresh Corn on The Cob (VG)(MWOG) Nachos
- Live Well: Carrot Tart with Ricotta Cheese (V)
- Vegan Bar: Organic Brown Rice w/Tofu Fajitas Bar MTO (VG)
- Deli Creations: Turkey Sandwiches & Provolone Cheese
- Community Dinner: Herb Encrusted Mountain Trout or Roast Beef (MWOG) Rice Pilaf (VG) (MWOG) Organic Vegetables (VG) (MWOG)

Dinner
- Live Well: Stir Fry Tofu & Fresh Vegetables (V)
- Global Adventure: Oriental Salad & Plum Dressing (VG) (MWOG)
- Sweet Ending…: Bread Putting w/ vanilla Sauce (V)

Tuesday November 3, 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 & Steam Rice or Ramen Noodles
- Breakfast Booster: Croissant Sandwiches, & Cage Free Egg, Ham, Clover Cheddar Cheese

Lunch
- Global Adventure: Pasta Penne with Pesto, Marinara, Bolognese Sauces with Winter Vegetables , Garlic Bread
- Live Well: Kung Pao Broccoli & Tofu (VG) (MWOG)
- Vegan Bar: Penne Pasta, Pesto or Marinara Sauce, Garlic Bread (MWOG)
- Deli Creations: Roasted Chicken Sandwiches, Cheddar Cheese, Lettuce ,Tomato on Croissant

Dinner
- Global Adventure: Cage Free Chicken Marsala or Roasted Pork Loin, Organic Faro(V) Grilled Vegetables, Sticky Rice Pot (VG) (MWOG
- Live Well: Chickpeas, Vegetable Stew, Organic Brown Rice (VG) (MWOG)
- Plant Inspired: Butterleaf Salad, Beets, Goat Cheese & Basil Vinaigrette (VG) (MWOG)
- Sweet Treat: Apples Cobbler with Vanilla Cream (V)

Wednesday November 4, 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 Bar (MWOG)
- Global Adventure: O.J., Muesli Yogurt Parfait with Fruit Topping (MWOG)

Lunch
- Global Adventure: Grilled Rosemary Chicken , Scallop Potatoes, Crispy Polenta Cakes, Broccoli & Carrots (MWOG)
- Live Well: Veggie Wrap MTO (V)
- Vegan Bar: Organic Quinoa Sauté & Fennel, Veggies (VG) (MWOG)
- Deli Creations: Ham and Jack Cheese Sandwiches, Spinach, Tomato, on Sliced Bread

Dinner
- Global Adventure: Food Truck-Baby Back Rib or Grilled Whole Chicken ,Grilled Cheese Sandwiches, Garlic Fries & Grilled Vegetables, Rice Pot
- Live Well: Vegetarian Enchiladas with Salsa Rojas (VG) (MWOG)
- Plant Inspired: BLT Wedges lettuce with Ranch Dressing (VG) (MWOG)
- Sweet Treat: Cheese Cake Bites (V)

Thursday November 5, 2026

Breakfast
- Breakfast Grill: Hearty Buckwheat Pancakes, Fresh Berries (VG) Maple Syrup,(V) Fresh Fruit & Yogurt9V)
- The Chef Table: MTO Pork or Chicken Potstickers of Choice Chicken Both or Miso Broth & Toppings
- Breakfast Booster: MTO Breakfast Burrito, Scrambled Cage Free Eggs, Rice, Beans, Clover Cheese and Chorizo

Lunch
- New York Adventure: Nacho Bar Steak ,(MWOG) C.F. Chicken, (MWOG)Spanish Rice Black Beans,(MWOG) Grilled Corn (MWOG)
- Live Well: Vegetarian Empanadas (VG) (MWOG)
- Vegan Bar: Grilled Portabello , Chimichurri (MWOG) (VG)
- Deli Creations: Roast Beef Sandwich, Cheddar Cheese on Fresh Baguette

Dinner
- Global Adventure: Turkey Roulade or Roasted Leg of Lamb w/Gravy, Cranberry Sauce, Mashed Potatoes, Green Beans & Stuffing
- Live Well: Meatless Turkey & Sweet Potatoes (V)
- Plant Inspired: Spinach Salad, Balsamic Dressing (VG) (MWOG)
- Sweet Treat: Pumpkin Pie or Ice Cream (V)

Friday November 6, 2026

Breakfast
- Breakfast Treat: Chocolate Chip Waffles ,Maple Syrup, Egg Florentine on House Made Big Bottom Biscuit
- The Chef Table: Korean Hot Pot Choice of Beef or Shrimp Ramen Noodles Soup
- Breakfast Booster: O.J., Assorted Cold Cereals, Old Fashioned Oatmeal (VG) (MWOG)

Lunch
- Global Adventure: Jerk Cage Free Chicken, Dirty Rice or Mac Cheese,Collar Green
- Live Well: Egg Plant Curry w/Brown Rice, Corn Bread (V)
- Vegan Bar: Fried Plantain (VG) (MWOG)
- Deli Creations: Turkey Sandwiches, Jack Cheese, lettuce, Tomato On Sweet Baguette

Dinner
- Global Adventure: Grilled Steak with Chimichurri Sauce or Char Sui (BBQ Pork) & Loaded Baked Potato , Steamed Broccoli
- Live Well: Healthy Vegetable, Couscous Stuffed Peppers (V)
- Plant Inspired: Caesar Salad, Organic Green Salad Bar & Toppings (V)
- Sweet Treat: Yellow Cake, Cover 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
Alphabet Soup (V)

Wednesday
Wonton Soup

Thursday
Tortellini (V)

Friday
Roasted Tomato

Oh, So Fresh!

Saturday November 7, 2026

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

Lunch
- Global Adventures: Turkey Burger or Spicy Mango Shrimp , Self- Serv Baked Potatoes Bar, Roasted Cauliflower
- Live Well: Vegetarian Pizza (V)
- Plant Inspired: MTO Shrimp Caesar Salad (MWOG)
- Sweet Treat: Fresh Baked Assorted Cookies (V)

Sunday November 8, 2026

Breakfast
- Breakfast Grill: Baked Ham, Pasta, Mushroom Ragu, Steamed Broccoli & Glazed French Toast w/ Syrup , Fruit Compote
- The Chef Table: MTO Omelet's Bar , or MTO Fried Cage Free Eggs (MWOG)
- Breakfast Bistro: Fresh Self- Service Squeezed Orange Juice , Self-Serve Parfaits (V)

Lunch
- Global Adventure: Grilled Salmon or Beef Broccoli, Country Mashed Potatoes, Saluted Baby Bock choy or Calrose Rice Pot
- Live Well: Toasted Lemon Rosemary Wo Chung Tofu (MWOG) (V)
- Plant Inspired: Chinese Salad, Crispy Rice Noodles (V)
- Sweet Treat: Blueberries Frozen Yogurt (V)

Epicurean Group at San Domenico School

Operation Manager:
Ricardo@epicurean-group.com

Executive Chef
Ramon Zavala

Café Phone

For Catering or Special Events
Ricardo@epicurean-group.com

EPICUREAN GROUP
fresh. honest. local.

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 delious food possible every single day!

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