



San Domenico Café



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Breakfast

Lunch

Dinner

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Dinner

Monday March 2, 2026

- Breakfast Skillet** English Muffins Sandwiches w/ Sausage, Cage Free Eggs Buttermilk Pancakes w/ Warm Berries Syrup
- The Chef Table** Self -Service Congee Bar w/ Toppings
- Breakfast Booster** O.J., Old Fashioned Oatmeal, Toast, Assorted Cold Cereals, Fresh Fruit Salad
- Global Adventure** Pork Carnitas Tacos with Lime Rice, Black Bean, and Cauliflower
- Live Well** Nacho Bar MTO
- Vegan Bar** Sweet Potato Stew over Basmati Rice
- Buddha Bowl** Turmeric Chickpeas
- Deli Creations** Turkey Sandwiches with Provolone Cheese, Tomato on Sweet Baguettes
- Global Adventures** Community Dinner
- Live Well** Community Dinner
- Plant Inspired** Community Dinner
- Sweet Treat** Community Dinner

Tuesday March 3, 2026

- Breakfast Grill** Cage Free Scrambled Eggs with a Side of Ham, Croissant Sandwiches w/ Cheddar Cheese and Pork Sausage
- The Chef Table** MTO Cage Free Eggs with Steam Rice or Ramen Noodles
- Breakfast Booster** Assorted Cold Cereals, Fresh Fruit Salad, Toast and Organic Yogurt
- Global Adventure** Tri Colored Cheese Tortellini Or Penne Pasta with Marinera, Bolognese or Alfredo Sauce, Winter Vegetables.
- Live Well** Potato Frittata
- Vegan Bar** Gluten Free Pasta W/ Marinera Sauce or Mushroom Ragu
- Buddha Bowl** Burrito Bowl
- Deli Creations** Chicken Sandwich, Cheddar Cheese, lettuce and Tomato on Croissant
- Global Adventure** Sweet and Sour Pork or Greek Burger W/ Bow Tie Pasta and Feta Cheese, Oregano Grilled Mix Vegetables
- Live Well** Vegan Keto Coconut Curry with Organic Brown Rice Pot
- Plant Inspired** Cobb Salad With 1000 Dressing or Ranch Dressing
- Fresh & Sweet** Pomegranate Cheese Cake with Caramel sauce

Wednesday March 4, 2026

- Breakfast Grill** House Made Waffles and Cage-Free Scrambled Eggs and Apple Sausage, Home Made chilaquiles, Rice and Beans
- The Chef Table** Self service Cabbage Egg Drop Soup Bar
- Global Adventure** O.J., Cold Cereals, Toast, Fruit Salad, and Old Fashioned Oatmeal
- Global Adventure** Crispy Chicken Drum sticks with BBQ Sauce, Roasted Potatoe and Fall Vegetables
- Live Well** Pacos Sushi Bar
- Vegan Bar** White Bean Hummus Over Pita Bread
- Buddha Bowl** Mediterranean Salad
- Deli Creations** Ham Sandwiches
- Global Adventure** Mongolian Cage Free Chicken , Roasted Beed with Mushroom Sauce, Jasmine Rice and Baby Bok Choy
- Live Well** Vegetarian Chow Mein
- Plant Inspired** Chinese Salad W/Mango and Ginger Dressing
- Sweet Treat** Tapioca Curd with Orange Sauce

Thursday March 5, 2026

- Breakfast Grill** Cage Free Scrambled Eggs and Cinnamon Raisin French Toast, Biscuits Sandwiches w/ Cage Free Egg Sausage, Potatoes
- The Chef Table** MTO Pork or Chicken Dim Sum of Choice Chicken Both or Miso Broth with Toppings
- Breakfast Booster** Fresh Organic Fruit Salad, Organic Yogurt and Assorted Cold Cereals
- Global Adventure** Fish Sticks, or Grilled Fish with French Fries, Grilled Cheese, and Grilled Vegetables
- Live Well** Mushroom, Asparagus and Feta Turn Overs
- Vegan Bar** Spaghetti MTO
- Buddha Bowl** Forbidden Rice
- Deli Creations** Roast Beef and Cheddar Cheese On Fresh Baguette
- Global Adventure** Fried Chicken Wings or Shrimp Stir - Fry with Potatoes Cakes, Sticky Rice and Roasted Vegetables
- Live Well** Pasta Putanesca
- Plant Inspired** Organic Baby Spinach Salad with Red Onion, Feta, Citrus and Orange Vinaigrette
- Sweet Treat** Apple Pie Home Made Whipped Cream

Friday March 6, 2026

- Breakfast Grill** Crispy Southwest Style Cinnamon Apple Burrito, Breakfast Burritos w/ Chorizo, Egg, Cheddar Cheese,
- The Chef Table** Korean Hot Pot Choice of Beef or Shrimp Ramen Noodles Soup
- Breakfast Booster** Make Your Own O.J., Assorted Cold Cereals, Old Fashioned Oatmeal and Cage Free Scrambled Eggs
- Global Adventure** Cage Free Chicken Pesto ,on House Baguette, Caprice on Focaccia, BLT on Ciabatta, House Fries
- Live Well** Ice Cream Bar MTO
- Vegan Bar** Chickpea and Vegetable Coconut Curry
- Buddha Bowl** Spicy Cauliflower
- Deli Creations** Turkey Sandwiches with Jack Cheese and Tomato on Sweet Baguettes
- Global Adventures** Lamo vyros, Ur koastea pork Urganic Lunoa with Lemon Lnicken skewer ana koastea kea beets with pita Phases
- Live Well** White Bean Cake or Fried Rice
- Plant Inspired** Greek Salad with Greek Dressing or Ranch Dressing
- Sweet Treat** Galaktoboureko

Café Service Hours

Breakfast: 7:20 am - 8:00 am
Lunch: 11:30 am - 1:25 pm
Dinner: 6:00 pm - 6:45 pm

Soup du Jour

Daily Soup Offering

- Monday** Fiesta Corn Soup
- Tuesday** Italian Wedding Soup
- Wednesday** Cage Free Chicken Thai (MWOG)
- Thursday** Italian Wedding Soup
- Friday** Broccoli & Cheddar (V) (MWOG)



Oh, So Fresh!

SD Community Dinners every Monday



Monday Evening Community Dinner Southern Comforts

Saturday March 7, 2026

- Breakfast Grill** Eggs Benedict with Cage Free Eggs and House Made Hollandaise Sauce, Buttermilk Pancake/ Maple Syrup
- The Chef Table** MTO Croissants Sandwiches with Spinach Fried Egg, Tomato, Provolone, Cheddar Cheese, Ham
- Oven Baked** Assorted House Made Breakfast Pastries, Fresh Fruit Salad, Toast and Assorted Cold Cereals
- Global Adventures** Grilled Salmon or Ravioli or Penne Pasta with Pesto Sauce, Bolognese or Marinera Sauce and Green Beans
- Live Well** Mushroom Risotto or Self Service Rice Pot with Toppings
- Plant Inspired** Chef's Salad with House Made Ranch Dressing
- Sweet Treat** Brownies

Sunday March 8, 2026

- Breakfast Grill** Glazed French Toast with Maple Syrup and Warm Fruit Compote and MTO Omelet's Bar , or MTO Fried Cage Free Eggs
- The Chef Table** Mongolian Beef w/Rice and Sautéed Cabbage
- Oven Baked** O.J., Granola Yogurt Parfait and Toast
- Global Adventure** Korean BBQ Beef or Coconut Milk Chicken, Egg Rolls, Sautéed Spicy Green Beans
- Live Well** Egg Fu Yonge
- Plant Inspired** Spicy Lettuce Salad / Sanggchu Geotjeor
- Sweet Treat** Korean Kkwabaegi Donuts

Epicurean Group at San Domenico School

Operations Manager:

Ricardo Zavala

Executive Chef

Ramon Zavala

[Café Phone](#)

[For Catering or Special Events](#)
Ricardo@epicurean-group.com



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