San Domenico Café

Monday November 9, 2026

Breakfast
- Breakfast Skillet: English Muffins Sandwiches, Sausage, Cage Free Eggs Buttermilk Pancakes w/ Warm Berries Syrup
- The Chef Table: Self -Service Congee Bar w/ Toppings (MWOG)
- Breakfast Booster: O.J., Old Fashioned Oatmeal, Toast, Assorted Cold Cereals, Fresh Fruit Salad (V) (MWOG)
- Global Adventure: Pork Carnitas Tacos(MWOG),Lime Rice, (MWOG)Black Bean,(MWOG) Cauliflower(VG)

Lunch
- Live Well: Nacho Bar MTO (MWOG)
- Vegan Bar: Sweet Potato Stew & Basmati Rice (MWOG)(VG)
- Buddha Bowl: Turmeric Chickpeas
- Deli Creations: Turkey Sandwiches, Provolone Cheese, Tomato on Sweet Baguettes
- Global Adventures: Made To Order Pizza: Cheese, Pepperoni, Combo, Any Way That You Prefer

Dinner
- Live Well: Organic Rice bar Self Self (VG) (MWOG)
- Plant Inspired: Choice of Salad MTO (VG)(MWOG)
- Sweet Treat: Assorted Home Made Cookies (V)

Tuesday November 10, 2026

Breakfast
- Breakfast Grill: CF Scrambled Eggs, (MWOG)a Side of Ham,(MWOG) Croissant Sandwiches, Cheddar Cheese, Rd Pork Sausage
- The Chef Table: MTO Cage Free Eggs, Steam Rice & Ramen Noodles (V)
- Breakfast Booster: Assorted Cold Cereals, Fresh Fruit Salad, Toast, Organic Yogurt (V)
- Global Adventure: Tri Colored Cheese Tortellini, Penne Pasta & Marinera, Bolognese, Alfredo Sauce, Winter Vegetables.(MWOG)

Lunch
- Live Well: Potato Frittata (V) (MWOG)
- Vegan Bar: Penne Pasta, Marinera Sauce or Mushroom Ragu (MWOG) (VG)
- Buddha Bowl: Burrito Bowl (V)
- Deli Creations: Chicken Sandwich, Cheddar Cheese, lettuce and Tomato on Croissant
- Global Adventure: Sweet and Sour Pork, Greek Burger & Bow Tie Pasta, Feta Cheese, Oregano Grilled Mix Vegetables

Dinner
- Live Well: Vegan Keto Coconut Curry, Organic Brown Rice Pot (MWOG)
- Plant Inspired: Cobb Salad, Tusand Dressing, Ranch Dressing (MWOG) (V)
- Fresh & Sweet: Pomegranate Cheese Cake, Caramel Sauce (V)

Wednesday November 11, 2026

Breakfast
- Breakfast Grill: House Made Waffles, Cage-Free Scrambled Eggs, Apple Sausage, Home Made chilaquiles, Rice, Beans
- The Chef Table: Self service Cabbage Egg Drop Soup Bar (MWOG)
- Global Adventure: O.J., Cold Cereals, Toast, Fruit Salad, and Old Fashioned Oatmeal (MWOG)
- Global Adventure: Crispy Chicken Drum Sticks, BBQ Sauce, Mashed Potato, Sumer Vegetables (MWOG)

Lunch
- Live Well: White Bean Hummus Over Corn Tortilla (MWOG)
- Vegan Bar: Blanco's Sushi Bar (MWOG) (VG)
- Buddha Bowl: Mediterranean Salad (MWOG) (VG)
- Deli Creations: Ham Sandwiches
- Global Adventure: Mongolian Cage Free Chicken, Roast Beed, Mushroom Sauce, Jasmine Rice(MWOG) & Baby Bok Choy (MWOG)(VG

Dinner
- Live Well: Vegetarian Chow Mein (V)
- Plant Inspired: Chinese Sala, Mango, Ginger Dressing (MWOG)(VG)
- Sweet Treat: Tapioca Curd, Orange Sauce (V)(MWOG)

Thursday November 12, 2026

Breakfast
- Breakfast Grill: Cage Free Scrambled Eggs, 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 (MWOG)
- Global Adventure: Fish Sticks, or Grilled Fish (MWOG) Sweet Potatoes,(MWOG) Grilled Cheese, Grilled Vegetables (MWOG)(V)

Lunch
- Live Well: Mushroom, Asparagus and Feta Turn Overs (V)
- Vegan Bar: Sundried Tomato, Basil, Balsamic Bucatini. (MWOG) (VG)
- Buddha Bowl: Forbidden Rice (MWOG)(VG)
- Deli Creations: Roast Beef, Cheddar Cheese On Fresh Baguette
- Global Adventure: Fried Chicken Wings or Shrimp Stir - Fry (MWOG) Potatoes Cakes, (MWOG) Sticky Rice, Roasted Vegetables (MW

Dinner
- Live Well: Pasta Putanesca (V)
- Plant Inspired: Organic Baby Spinach Salad, Red Onion, Feta, Citrus, Orange Vinaigrette(MWOG)(V)
- Sweet Treat: Home Made Organic Apple Pie & Whipped Cream (V)

Friday November 13, 2026

Breakfast
- Breakfast Grill: Crispy Southwest Style Cinnamon Apple Burrito, Breakfast Burritos, 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 (MWOG)
- Global Adventure: Grass Fed Meat lasagna,Fettucini, Lentil "Bolongnase" Broccoli and Carrots, Pesto Garlic Bread

Lunch
- Live Well: Ice Cream Bar MTO (MWOG)
- Vegan Bar: Chickpea, Vegetable Coconut Curry (MWOG) (VG)
- Buddha Bowl: Spicy Cauliflower (MWOG)
- Deli Creations: Turkey Sandwiches, Jack Cheese, Tomato on Sweet Baguettes
- Global Adventures: BBQ in Mercedes Choice of Kabaks Chicken or Beef or Vegetarians

Dinner
- Live Well: Fried Rice, Watermelon Wedges
- Plant Inspired: Green Salad with Greek Dressing or Ranch Dressing
- Sweet Treat: Ice Cream Bar (V)

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
Wild Rice & Mushroom (VG)
Tuesday
Distel Turkey & Rice (MWOG)
Wednesday

Gnocchi (V)
Thursday
Italian Wedding
Friday
Broccoli Cheddar (V) (MWOG)



Oh, So Fresh!

SD Community Dinners every Monday



Monday Evening Community Dinner
Southern Comforts

San Domenico Café

Saturday November 14, 2026

Breakfast
- Breakfast Grill: Eggs Benedict, Cage Free Eggs, House Made Hollandaise Sauce, Buttermilk Pancake/ Maple Syrup
- The Chef Table: MTO Croissants Sandwiches, Spinach Fried Egg, Tomato, Provolone, Cheddar Cheese, Ham
- Oven Baked: Assorted House Made Breakfast Pastries, Fresh Fruit Salad, Toast and Assorted Cold Cereals

Lunch
- Global Adventures: Grilled Salmon or Ravioli or Penne Pasta, Pesto Sauce, Bolognese or Marinera Sauce and Green Beans
- Live Well: Mushroom Risotto or Self Service Rice Pot with Toppings (MWOG)
- Plant Inspired: Chef's Salad with House Made Ranch Dressing (MWOG)
- Sweet Treat: Brownies (V)

Sunday November 15, 2026

Breakfast
- Breakfast Grill: Glazed French Toast, Maple Syrup, Warm Fruit Compote, MTO Omelet's Bar, MTO Fried Cage Free Eggs
- The Chef Table: Mongolian Beef w/Rice, Sautéed Cabbage (MWOG)
- Oven Baked: O.J., Granola Yogurt Parfait and Toast (MWOG)

Lunch
- Global Adventure: CF Chicken Korean BBQ or Coconut Milk Shrimp , Egg Rolls, Sautéed Spicy Green Beans (MWOG)
- Live Well: Egg Fu Yonge (MWOG)
- Plant Inspired: Spicy Lettuce Salad / Sanggchu Geotjeor (MWOG) (VG)
- Sweet Treat: Korean Kkwabaegi Donuts (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

EPICUREAN GROUP
fresh. honest. local.

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, sesame and other potential allergens in the food production areas of our facility.

It is important that an athlete's diet provides 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!