



San Domenico Café

Monday April 13, 2026	
Breakfast	Breakfast Skillet Turkey Sausage, Cage Free Eggs & Sandwiches w/ Ham, Cheddar Cheese, Buttermilk Pancakes w/ Maple Syrup
	The Chef's Table Self-Service Congee Bar w/ Toppings
	Breakfast Booster O.J., Old Fashioned Oatmeal with Toppings, Fresh Frit Cut, Fresh Yogurt and 7- Grain Toast
Lunch	Global Adventure Cage Free Flautas, or Cheese Falutas, Arroz Blanco & Refried Beans, Carrots & Potatoes, Peas
	Live Well California Vegetarian Sandwiches Bites
	Vegan Bar Mango Smoothies
	Buddha Bowl Vietnamese, Lime & Cilantro Vinaigrette Dressing
	Breakfast Grill Turkey Sandwich w/Provolone Cheese and Tomato on Sweet Baguettes
Dinner	Global Adventure Roasted Turkey or Kung Pao Shrimp w/House Made Gravy, Garlic Mashed Potatoes & Roasted Vegetables
	Live Well Stir Fry Noodles w/ Hoisin Sauce, Jasmine Rice
	Plant Inspired Chef Salad w/ Ranch Dressing
	Fresh & Sweet Fruit Tarts with Vanilla Pastry Cream

Tuesday April 14, 2026	
Breakfast	Breakfast Grill Caramelized French Toast & Cage Free Scrambled Eggs, Croissant Sandwich w/ Ham and cheddar Cheese, Jalapeno Jam
	The Chef's Table MTO Cage Free Fried Eggs with Steam Rice or Ramen Noodles
	Breakfast Booster Assorted Cold Cereals, Fresh Fruit Salad, Toast
Lunch	Global Adventure Penne Pasta w/Cheese or Marinera Sauce, Grilled Zucchini and Garlic Bread
	Live Well Spinach and Ricotta Cheese Cannelloni
	Vegan Bar Gluten Free Pasta w/ Marinera or Pesto Sauce
	Buddha Bowl Taiwan Bowl with Chili Lime Dressing
	Deli Creations Chicken Sandwich w/Cheddar Cheese and Lettuce on Croissant
Dinner	Global Adventure Sweet & Sour Chicken or Beef and Broccoli w/ Jasmine Rice & Sautéed Green Cabbage
	Live Well Vegetarian Pad Thai with Organic Fried Brown Rice
	Plant Inspired Vegetarian Chinese Salad w/ Teriyaki Tofu
	Fresh & Sweet Steamed Banana Cake

Wednesday April 15, 2026	
Breakfast	Breakfast Grill Waffles w/ whipped Cream, Applewood Bacon, Cage-Free Scrambled Eggs, Spinach and Bacon, Quiche w/ Hashbrowns
	The Chef's Table Self-service Cabbage and Egg Drop Soup Bar
	Global Adventure Old Fashioned Oatmeal with Brown Sugar, Raisins, OJ, Cold Cereal, and Toast
Lunch	Global Adventure Grilled Teriyaki Chicken w/Sticky Rice, Vegetarian Egg Roll, Chow Mein and Peas and Carrots
	Live Well MTO Organic Fried Brown Rice Bowl
	Vegan Bar Fresh Spring Rolls with Tamari Sauce and Lime Chili
	Buddha Bowl Brazilian Bowl
	Deli Creations Ham Sandwich w/Spinach and Tomato on Whole Wheat Sliced Bread
Dinner	Global Adventure Cage Free Chicken Tamales or Lamb Masuca, MTO Baked Potatoes Bar wit Toppings & Grilled Asparagus
	Live Well Organic Quinoa Stew
	Plant Inspired Cobb Salad with Creamy Vinaigrette Dressing
	Fresh and Sweet Chocolate Cupcakes

Thursday April 16, 2026	
Breakfast	Breakfast Grill Cage Free Fried Egg and Tater Tots and Cage-Free Chicken & Cheese Crepes with Alfredo Sauce
	The Chef's Table MTO Pork or Chicken Dim Sum of Choice Chicken Both or Miso Broth with Toppings
	Breakfast Booster Fresh Organic Fruit Salad and Yogurt, Oatmeal Bar with Hot Berry Compote
Lunch	New York Adventure Grass Fed Meatball Sandwiches with Roasted Rosemary Yukon Potatoes and Root Vegetables
	Live Well Mushroom Bruschetta
	Vegan Bar Vegetarian Pad Thai and Organic Brown Rice
	Buddha Bowl Caprice Salad Bowl
	Deli Creations Roast Beef Sandwich w/Cheddar Cheese On Fresh Baguette
Dinner	Global Adventure Wild Caught Poached Salmon or Chicken Curry with Jasmine Rice and Winter Vegetables Roasted
	Live Well Mushroom Stroganoff Rotellini Pasta
	Plant Inspired Baby Spinach and Strawberry Salad with Red Onion, Feta and Balsamic Dressing
	Fresh and Sweet House Made Tiramisu

Friday April 17, 2026	
Breakfast	Breakfast Treat Chocolate Chip Pancakes w/ Maple Syrup, Potatoes, Applewood Bacon, Florentine Egg on home Made Big Bottom Biscuit
	The Chef's Table Korean Hot Pot w/Choice of Beef or Shrimp, Ramen Noodles Soup
	Breakfast Booster O.J., Assorted Cold Cereals, Old Fashioned Oatmeal
Lunch	Global Adventure Chicken Tikka Marsala with Basmati Rice w/ Sweet Potatoes and Butternut Squash
	Live Well Egg Plant & Chickpeas Stew over Tabouleh
	Vegan Bar Yams Kebabs
	Buddha Bowl Poienta Tamal Bowl w/ Cream Fresh
	Deli Creations Turkey Sandwich w/Jack Cheese and Tomato on Sweet Baguettes
Dinner	Global Adventure Beef Burgers or Pigs in a Blanket w/ Garlic, Oregano Fries & Root Vegetables, and Condiments
	Live Well Made to Order Assorted Quick Stir Fry Vegetables w/ Sticky Rice
	Plant Inspired Organic Arugula w/fresh Organic Apples and Orange Vinaigrette Dressing
	Fresh and Sweet Lemon Bars

Café Service Hours
 Breakfast: 7:20 am - 8:00 am
 Lunch: 11:30 am - 1:20 pm
 Dinner: 6:00 pm - 7:00 pm

Saturday-Sunday
 Brunch: 10:30-12:30pm
 Dinner: 6:00 pm-7:00 pm

We thank you for the opportunity to nourish you!



Soup du Jour

Monday
 Chicken Pozole

Tuesday
 French Onion

Wednesday
 Chinese Sausage, Sweet Corn (MWOG)

Thursday
 Chicken Enchilada Soup(MWOG)

Friday
 Sweet Potato



Oh, So Fresh!



**Favorite of the Week...
 Valentines Day
 Cupcakes!**



Thursday Evening Community Dinner
 LUNAR NEW YEAR

Saturday April 18, 2026	
Breakfast	Breakfast Grill Fried Rice with Veggies and Scrambled Cage Free Eggs w/ Sausage Links and Local Organic Blueberry Pancakes with Maple Syrup
	The Chef's Table MTO Bagel Sandwiches with Spinach, Fried Egg, Tomato, Provolone, Cheddar Cheese and Ham
	Oven Baked Assorted House Made Breakfast Pastries, Fresh Fruit Salad and Toast
Lunch	Global Adventures Lasagna Bolognese or Low Men w/ Shrimp Stir Fry Vegetables
	Live Well Pizza: Margarita
	Plant Inspired Green Garden Salad, w/Lemon Vinaigrette Dressing
	Fresh and Sweet Ice Cream Bar with Toppings

Sunday April 19, 2026	
Breakfast	Breakfast Grill Mongolian Beef w/Rice and Sautéed Cabbage and Glazed French Toast with Maple Syrup and Warm Fruit Compote
	The Chef's Table Made to Order San Domenico Omelet Bar
	Oven Baked O.J., Granola Yogurt Parfait and Toast, Fresh Fruit Salad and Full Salad Bar with Dressings
Lunch	Global Adventure Chicken Cordon Blue or Roasted Pork Chops w/ Scallops Potatoes & Cream of Spinach
	Live Well Quinoa & Veggie Stew
	Plant Inspired Chef's Salad with House Made Ranch Dressing and Choice of Proteins
	Fresh and Sweet Parisian Flan

Epicurean Group at San Domenico School

Operations Manager:
 Ricardo Zavala

Executive Chef:
 Ramon Zavala

[Café Phone](tel:)

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

EPICUREAN GROUP
 fresh. honest. local.

Menu Key

V Vegetarian **GF** Gluten Free **CF** Grass Fed
OR Organic **CF** Cage Free **FR** 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