



San Domenico Caf 

Breakfast	Monday September 7, 2026
	Breakfast Skillet Turkey Sausage, Cage Free Egg (MWOG), BF Sandwiches w/ Ham & Cheddar Cheese. Buttermilk Pancakes w/ Maple Syrup
	The Chef's Table Self-Serve Congee w/ Topping Bar (MWOG)
Lunch	Breakfast Booster O.J., Old Fashion Oatmeal, Toppings, Fresh Fruit Salad, Fresh Yogurt, and 7- Grain Toast (MWOG)
	Global Adventure CF Chicken or Cheese Falutas w/ Arroz Blanco, Refried Beans, Steamed Carrots, Potatoes, & Peas (MWOG)
	Live Well California Vegetarian Sandwiches Bites (V)
Dinner	Vegan Bar Mango Smoothies (VG) (MWOG)
	Buddha Bowl Vietnamese Bowl w/ Lime & Cilantro Vinaigrette Dressing (MWOG) (VG)
	Breakfast Grill Turkey Sandwiches w/ Provolone Cheese & Tomato on Sweet Baguettes
Breakfast	Global Adventure Kung Pao Chicken or Turkey Meatloaf w/ House Gravy, Garlic Mashed Potatoes, & Roasted Vegetables (MWOG)
	Live Well Stir-Fried Noodles w/ Hoisin Sauce (MGWO) (VG)
	Plant Inspired Chef Salad w/ Ranch Dressing (MWOG)
Lunch	Fresh & Sweet Fruit Tarts with Vanilla Pastry Cream (V)
	Tuesday September 8, 2026
	Breakfast Grill Caramelized French Toast, Cage-Free Scrambled Eggs (MWOG), BF Croissant Sandwich w/ Fried Egg & Cheddar Cheese, (V)
Dinner	The Chef's Table MTO Cage-Free Fried Eggs w/ Steamed Rice or Ramen Noodles (V) (MWOG)
	Breakfast Booster Assorted Cold Cereals, Fresh Fruit Salad, & Toast (V)
	Global Adventure Penne Pasta w/ Bolognese, Cheese Sauce (V), or Marinera (VG), Grilled Zucchini, (MWOG), & Garlic Bread (V)
Lunch	Live Well Spinach & Ricotta Cheese Cannelloni (V)
	Vegan Bar MWOG Penne Pasta w/ Marinera or Pesto Sauce (MWOG) (VG)
	Buddha Bowl Taiwanese Bowl w/ Chili Lime Dressing (MWOG)
Dinner	Deli Creations Chicken Sandwiches w/ Cheddar Cheese & Lettuce on a Croissant
	Global Adventure Sweet & Sour Chicken or Beef & Broccoli (MWOG) w/ Jasmine Rice (VG) & Saut�ed Green Cabbage (VG) (MWOG)
	Live Well Vegetarian Pad Thai (MWOG) or Organic Fried Brown Rice (MWOG) (VG)
Breakfast	Plant Inspired Vegetarian Chinese Salad w/ Teriyaki Tofu (VG) (MWOG)
	Fresh & Sweet Steamed Banana Cake (V)
	Wednesday September 9, 2026
Dinner	Breakfast Grill Waffles, Whipped Cream, Applewood Bacon, & Cage-Free Scrambled Eggs or Spinach & Bacon Quiche w/ Hashbrowns
	The Chef's Table Self-Serve Cabbage and Egg Drop Soup w/ Topping Bar (MWOG)
	Global Adventure Old Fashion Oatmeal w/ Brown Sugar & Raisins, O.J. (MWOG), Cold Cereals, & Toast (V)
Lunch	Global Adventure Grilled Teriyaki Chicken (MWOG) w/ Sticky Rice (MWOG), Vegetarian Eggrolls (V) , Chow Mein (V) , Steamed Peas & Carrots (VG)
	Live Well MTO Organic Fried Brown Rice Bowl (VG) (MWOG)
	Vegan Bar Fresh Spring Rolls w/ Tamari-Lime Chili Garlic Sauce (MWOG) (VG)
Dinner	Buddha Bowl Portugal Bowl (MWOG)
	Deli Creations Ham Sandwiches w/ Spinach & Tomato on Whole Wheat Sliced Bread
	Global Adventure CF Chicken Tamales or Lamb Masuka (MWOG) w/ Baked Potato Bar & Grilled Asparagus (MWOG)
Breakfast	Live Well Organic Quinoa Stew (MWOG)
	Plant Inspired Cobb Salad w/ a Creamy Vinaigrette (MWOG)
	Fresh and Sweet Chocolate Cupcakes (V)
	Thursday September 10, 2026
Dinner	Breakfast Grill Cage-Free Fried Egg (MWOG), Tater Tots (V), or CF Chicken & Cheese Crepes w/ Alfredo Sauce
	The Chef's Table MTO Pork or Chicken Dim Sum w/ Choice of Chicken or Miso Broth with Topping Bar
	Breakfast Booster Fresh Organic Fruit Salad (MWOG), Yogurt (V), Oatmeal Bar (V), & a Hot Berry Compote (VG)
Lunch	New York Adventure Grass-Fed Meatballs or Veggie Sandwiches w/ Roasted Rosemary Yukon Potatoes (MWOG) & Mix Vegetables (MWOG)
	Live Well Mushroom Bruschetta (V)
	Vegan Bar Vegetarian Pad Thai over Organic Brown Rice (VG)
Dinner	Buddha Bowl Caprese Salad Bowl (VG)
	Deli Creations Roast Beef Sandwiches w/ Cheddar Cheese on a Fresh Baguette
	Global Adventure Wild Caught Poached Salmon or Chicken Curry (MWOG) w/ Jasmine Rice (MWOG) & Spring Vegetables (MWOG)
Breakfast	Live Well Mushroom Stroganoff w/ Rotellini Pasta (V)
	Plant Inspired Baby Spinach w/ Strawberries (MWOG), Red Onion, Feta, & Balsamic Dressing (MWOG)
	Fresh and Sweet House Tiramisu (V)
	Friday September 11, 2026
Dinner	Breakfast Treat Chocolate Chip Pancakes w/ Maple Syrup, Potatoes, Applewood Bacon or Florentine Egg on a House Biscuit
	The Chef's Table Korean Hot Pot w/Choice of Beef or Shrimp & Ramen Noodles (MWOG)�
	Breakfast Booster O.J., Assorted Cold Cereals or Old Fashion Oatmeal (V)
Lunch	Global Adventure CF Chicken Tikka Masala (MWOG) w/ Basmati Rice (MWOG), Sweet Potatoes, & Butternut Squash (MWOG)
	Live Well Eggplant & Chickpea Stew (MWOG) over Tabouleh (VG)
	Vegan Bar Yam Kebabs (VG) (MWOG)
Dinner	Buddha Bowl Poke Bowl (MWOG)
	Deli Creations Turkey Sandwiches w/ Jack Cheese & Tomato on a Sweet Baguettes
	Global Adventure Beet Burgers or Pigs in a Blanket w/ Garlic-Uregano fries (MWOGs), Root Vegetables (MWOGs), & fixings on the side
Breakfast	Live Well Made to Order Vegetable Stir-Fry over Sticky Rice (MWOG)
	Plant Inspired Organic Arugula Salad w/ Fresh Organic Apples & an Orange Vinaigrette (MWOG)
	Fresh and Sweet House Lemon Bars (V)

Caf� 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
Daily Soup Offering
Monday
Vegan Chili (V) (MWOG)
Tuesday
C F Chicken Enchilada(MWOG)
Wednesday
Minestrone Soup (V)(MWOG)
Thursday
Gnocchi (V)(MWOG)
Friday

Cage Free Chicken Noodle (MWOG)
Oh, So Fresh!

Favorite of the Week... Valentines Day Cupcakes!
Thursday Evening Community Dinner LUNAR NEW YEAR

Saturday September 12, 2026
Breakfast Grill Fried Rice & Veggie (MWOG) or Scrambled Cage-Free Eggs, Sausage Links, & Local Organic Blueberry Pancakes side of Maple Syrup�
The Chef's Table MTO Bagel BF Sandwiches w/ Choice of Spinach, Fried Egg, Tomato, Ham, Provolone, or Cheddar Cheese
Oven Baked Assorted Homemade Breakfast Pastries, Fresh Fruit Salad (MWOG), & Toast
Global Adventures Lasagna Bolognese or Shrimp Stir Fry w/ Low Mien (MWOG) & Steamed Broccoli (MWOG)
Live Well Margherita Pizza (V)
Plant Inspired Green Garden Salad w/ a Lemon Vinaigrette (MWOG)
Fresh and Sweet Ice Cream Bar with Toppings (MWOG)

Sunday September 13, 2026
Breakfast Grill Mongolian Beef w/ Sticky Rice (MWOG), Saut�ed Cabbage or Glazed French Toast w/ Maple Syrup & Warm Fruit Comote
The Chef's Table Made to Order San Domenico Omelet Bar (MWOG)
Oven Baked O.J., Granola Yogurt Parfait, Toast, Fresh Fruit Salad (MWOG), & Full Salad Bar/Dressings (MWOG)
Global Adventure Chicken Cordon Blue or Roasted Pork Chops (MWOG) w/ Scallop Potatoes (MWOG) & Cream of Spinach (V)
Live Well Quinoa & Veggie Stew (VG) (MWOG)
Plant Inspired MTO Chef's Salad w/ House-Made Ranch Dressing & Choice of Proteins (MWOG)
Fresh and Sweet Parisian Flan (V)

Epicurean Group at San Domenico School
Operation Manager: Ricardo Zavala
Executive Chef Ramon Zavala
Caf� Phone.
For Catering or Special Events. Ricardo@epicurean-group.com

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 delicious food possible every single day!

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