



San Domenico Café



San Domenico Café

Monday February 3, 2025	
Breakfast	Breakfast Skillet Turkey Sausage, Cage Free Eggs & Sandwiches w/ Ham, Cheddar Cheese, Buttermilk Pancakes 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 Healthy Chicken Enchilada, 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 Turkey Meatloaf or Bacalao Stew w/House Made Gravy, Garlic Mashed Potatoes & Fall Vegetables
	Live Well Grilled Vegetables Polenta, Garlic Bread
	Plant Inspired Chef Salad w/ Ranch Dressing
	Fresh & Sweet Pear Cobbler w/ Vanilla Sauce

Tuesday February 4, 2025	
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 February 5, 2025	
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 Roasted Pork Loin or Lamb Musaka, Self Service Baked Potatoes Bar with Toppings & Grilled Winter Vegetables
	Live Well Organic Quinoa Stew
	Plant Inspired Cobb Salad with Creamy Vinaigrette Dressing
	Fresh and Sweet Chocolate Cupcakes

Thursday February 6, 2025	
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 Tomato & Basil 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 Lamb Stew 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 February 7, 2025	
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 Yam Kebab
	Buddha Bowl Grilled Polenta
	Deli Creations Turkey Sandwich w/Jack Cheese and Tomato on Sweet Baguettes
Dinner	Global Adventure Greek Chicken Burgers or Pigs in a Blanket w/ Garlic, Oregano Fries & Root Vegetables, and Condiments
	Live Well House Made Pickled Vegetables and Made to Order Assorted Quick Stir Fry Vegetables
	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
Split Pea

Tuesday
Tuscan Bean soup

Wednesday
Vegetarian Pho

Thursday
Chicken Enchilada soup

Friday
Roasted Vegetables



Oh, So Fresh!



Favorite of the Week... Valentine's Day Cupcakes!



Thursday Evening Community Dinner LUNAR NEW YEAR

Saturday February 8, 2025	
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 Linguine Red Clams Sauce and Winter Vegetables
	Live Well Pizza: Margarita
	Plant Inspired Green Garden Salad, w/Lemon Vinaigrette Dressing
	Fresh and Sweet Ice Cream Bar with Toppings

Sunday February 9, 2025	
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

Vegetarian
 Gluten Free
 Grass Fed
 Organic
 Cage Free
 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