



# San Domenico Café

Monday April 14, 2025	
Breakfast	<b>Breakfast Skillet</b> Turkey Sausage, Cage Free Eggs & Sandwiches w/ Ham, Cheddar Cheese, Buttermilk Pancakes w/ Maple Syrup
	<b>The Chef's Table</b> Self-Service Congee Bar w/ Toppings
	<b>Breakfast Booster</b> O.J., Old Fashioned Oatmeal with Toppings, Fresh Frit Cut, Fresh Yogurt and 7- Grain Toast
Lunch	<b>Global Adventure</b> Cage Free Flautas, or Cheese Falutas, Arroz Blanco & Refried Beans, Carrots & Potatoes, Peas
	<b>Live Well</b> California Vegetarian Sandwiches Bites
	<b>Vegan Bar</b> Mango Smoothies
	<b>Buddha Bowl</b> Vietnamese, Lime & Cilantro Vinaigrette Dressing
	<b>Breakfast Grill</b> Turkey Sandwich w/Provolone Cheese and Tomato on Sweet Baguettes
Dinner	<b>Global Adventure</b> Turkey Meatloaf or Kung Pao Chicken w/House Made Gravy, Garlic Mashed Potatoes & Roasted Vegetables
	<b>Live Well</b> Stir Fry Noodles w/ Hoisin Sauce
	<b>Plant Inspired</b> Chef Salad w/ Ranch Dressing
	<b>Fresh &amp; Sweet</b> Fruit Tarts with Vanilla Pastry Cream

Tuesday April 15, 2025	
Breakfast	<b>Breakfast Grill</b> Caramelized French Toast & Cage Free Scrambled Eggs, Croissant Sandwich w/ Ham and cheddar Cheese, Jalapeno Jam
	<b>The Chef's Table</b> MTO Cage Free Fried Eggs with Steam Rice or Ramen Noodles
	<b>Breakfast Booster</b> Assorted Cold Cereals, Fresh Fruit Salad, Toast
Lunch	<b>Global Adventure</b> Penne Pasta w/Cheese or Marinera Sauce, Grilled Zucchini and Garlic Bread
	<b>Live Well</b> Spinach and Ricotta Cheese Cannelloni
	<b>Vegan Bar</b> Gluten Free Pasta w/ Marinera or Pesto Sauce
	<b>Buddha Bowl</b> Taiwan Bowl with Chili Lime Dressing
	<b>Deli Creations</b> Chicken Sandwich w/Cheddar Cheese and Lettuce on Croissant
Dinner	<b>Global Adventure</b> Sweet & Sour Chicken or Beef and Broccoli w/ Jasmine Rice & Sautéed Green Cabbage
	<b>Live Well</b> Vegetarian Pad Thai with Organic Fried Brown Rice
	<b>Plant Inspired</b> Vegetarian Chinese Salad w/ Teriyaki Tofu
	<b>Fresh &amp; Sweet</b> Steamed Banana Cake

Wednesday April 16, 2025	
Breakfast	<b>Breakfast Grill</b> Waffles w/ whipped Cream, Applewood Bacon, Cage-Free Scrambled Eggs, Spinach and Bacon, Quiche w/ Hashbrowns
	<b>The Chef's Table</b> Self-service Cabbage and Egg Drop Soup Bar
	<b>Global Adventure</b> Old Fashioned Oatmeal with Brown Sugar, Raisins, OJ, Cold Cereal, and Toast
Lunch	<b>Global Adventure</b> Grilled Teriyaki Chicken w/Sticky Rice, Vegetarian Egg Roll, Chow Mein and Peas and Carrots
	<b>Live Well</b> MTO Organic Fried Brown Rice Bowl
	<b>Vegan Bar</b> Fresh Spring Rolls with Tamari Sauce and Lime Chili
	<b>Buddha Bowl</b> Brazilian Bowl
	<b>Deli Creations</b> Ham Sandwich w/Spinach and Tomato on Whole Wheat Sliced Bread
Dinner	<b>Global Adventure</b> Cage Free Chicken Tamales or Lamb Masuca, MTO Baked Potatoes Bar wit Toppings & Grilled Asparagus
	<b>Live Well</b> Organic Quinoa Stew
	<b>Plant Inspired</b> Cobb Salad with Creamy Vinaigrette Dressing
	<b>Fresh and Sweet</b> Chocolate Cupcakes

Thursday April 17, 2025	
Breakfast	<b>Breakfast Grill</b> Cage Free Fried Egg and Tater Tots and Cage-Free Chicken & Cheese Crepes with Alfredo Sauce
	<b>The Chef's Table</b> MTO Pork or Chicken Dim Sum of Choice Chicken Both or Miso Broth with Toppings
	<b>Breakfast Booster</b> Fresh Organic Fruit Salad and Yogurt, Oatmeal Bar with Hot Berry Compote
Lunch	<b>New York Adventure</b> Grass Fed Meatball Sandwiches with Roasted Rosemary Yukon Potatoes and Root Vegetables
	<b>Live Well</b> Mushroom Bruschetta
	<b>Vegan Bar</b> Vegetarian Pad Thai and Organic Brown Rice
	<b>Buddha Bowl</b> Caprice Salad Bowl
	<b>Deli Creations</b> Roast Beef Sandwich w/Cheddar Cheese On Fresh Baguette
Dinner	<b>Global Adventure</b> Wild Caught Poached Salmon or Chicken Curry with Jasmine Rice and Winter Vegetables Roasted
	<b>Live Well</b> Mushroom Stroganoff Rotellini Pasta
	<b>Plant Inspired</b> Baby Spinach and Strawberry Salad with Red Onion, Feta and Balsamic Dressing
	<b>Fresh and Sweet</b> House Made Tiramisu

Friday April 18, 2025	
Breakfast	<b>Breakfast Treat</b> Chocolate Chip Pancakes w/ Maple Syrup, Potatoes, Applewood Bacon, Florentine Egg on home Made Big Bottom Biscuit
	<b>The Chef's Table</b> Korean Hot Pot w/Choice of Beef or Shrimp, Ramen Noodles Soup
	<b>Breakfast Booster</b> O.J., Assorted Cold Cereals, Old Fashioned Oatmeal
Lunch	<b>Global Adventure</b> Chicken Tikka Marsala with Basmati Rice w/ Sweet Potatoes and Butternut Squash
	<b>Live Well</b> Egg Plant & Chickpeas Stew over Tabouleh
	<b>Vegan Bar</b> Yams Kebabs
	<b>Buddha Bowl</b> Poienta Tamal Bowl w/ Cream Fresh
	<b>Deli Creations</b> Turkey Sandwich w/Jack Cheese and Tomato on Sweet Baguettes
Dinner	<b>Global Adventure</b> Beef Burgers or Pigs in a Blanket w/ Garlic, Oregano Fries & Root Vegetables, and Condiments
	<b>Live Well</b> Made to Order Assorted Quick Stir Fry Vegetables w/ Sticky Rice
	<b>Plant Inspired</b> Organic Arugula w/fresh Organic Apples and Orange Vinaigrette Dressing
	<b>Fresh and Sweet</b> 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 Chicken & Corn  
**Thursday**  
Chicken Enchilada Soup  
**Friday**  
Sweet Potato



Oh, So Fresh!



Favorite of the Week...  
Valentines Day Cupcakes!



Thursday Evening Community Dinner  
LUNAR NEW YEAR

Saturday April 19, 2025	
Breakfast	<b>Breakfast Grill</b> Fried Rice with Veggies and Scrambled Cage Free Eggs w/ Sausage Links and Local Organic Blueberry Pancakes with Maple Syrup
	<b>The Chef's Table</b> MTO Bagel Sandwiches with Spinach, Fried Egg, Tomato, Provolone, Cheddar Cheese and Ham
	<b>Oven Baked</b> Assorted House Made Breakfast Pastries, Fresh Fruit Salad and Toast
Lunch	<b>Global Adventures</b> Lasagna Bolognese or Low Men w/ Shrimp Stir Fry Vegetables
	<b>Live Well</b> Pizza: Margarita
	<b>Plant Inspired</b> Green Garden Salad, w/Lemon Vinaigrette Dressing
	<b>Fresh and Sweet</b> Ice Cream Bar with Toppings

Sunday April 20, 2025	
Breakfast	<b>Breakfast Grill</b> Mongolian Beef w/Rice and Sautéed Cabbage and Glazed French Toast with Maple Syrup and Warm Fruit Compote
	<b>The Chef's Table</b> Made to Order San Domenico Omelet Bar
	<b>Oven Baked</b> O.J., Granola Yogurt Parfait and Toast, Fresh Fruit Salad and Full Salad Bar with Dressings
Lunch	<b>Global Adventure</b> Chicken Cordon Blue or Roasted Pork Chops w/ Scallops Potatoes & Cream of Spinach
	<b>Live Well</b> Quinoa & Veggie Stew
	<b>Plant Inspired</b> Chef's Salad with House Made Ranch Dressing and Choice of Proteins
	<b>Fresh and Sweet</b> 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