



San Domenico Café

Monday October 12, 2026	
Breakfast	Breakfast Skillet Turkey Sausage, Cage Free Egg, (MWOG) Sandwiches & Ham, Cheddar Cheese, Buttermilk Pancakes, Maple Syrup
	The Chef's Table Self -Service Congee Bar, Toppings (MWOG)
	Breakfast Booster O.J., Old Fashioned Oatmeal, Toppings, Fresh Frit Cut, Fresh Yogurt and 7- Grain Toast (MWOG)
Lunch	Global Adventure C, F Chicken Flautas, or Cheese Falutas, Arroz Blanco & Refried Beans, Carrots, Potatoes & Peas (MWOG)
	Live Well California Vegetarian Sandwiches Bites (V)
	Vegan Bar Mango Smoothies (VG) (V) (MWOG)
Dinner	Buddha Bowl Vietnamese, Lime & Cilantro Vinaigrette Dressing (MWOG) (VG)
	Breakfast Grill Turkey Sandwich, Provolone Cheese, Tomato on Sweet Baguettes
	Global Adventure Turkey Meat loaf or Kung Pao Chicken, House Made Gravy, Garlic Mashed Potatoes & Roasted Vegetables (MWOG)
	Live Well Stir Fry Noodles w/ Hoisin Sauce (MGWO) (VG)
	Plant Inspired Chef Salad w/ Ranch Dressing (MWOG)
	Fresh & Sweet Fruit Tarts with Vanilla Pastry Cream (V)

Tuesday October 13, 2026	
Breakfast	Breakfast Grill Caramelized French Toast, Cage Free Scrambled Eggs(MWOG) Croissant Sandwich,Fried Egg, Cheddar Cheese, (V)
	The Chef's Table MTO Cage Free Fried Eggs & Steam Rice or Ramen Noodles (V) (MWOG)
	Breakfast Booster Assorted Cold Cereals, Fresh Fruit Salad, Toast (V)
Lunch	Global Adventure Penne Pasta & Bolognese, Cheese Sauce(V), Marinera,(VG) Grilled Zucchini, (MWOG) Garlic Bread (V)
	Live Well Spinach & Ricotta Cheese Cannelloni (V)
	Vegan Bar Penne Pasta ,Marinera or Pesto Sauce (MWOG) (VG)
Dinner	Buddha Bowl Taiwan Bowl, Chili Lime Dressing (MWOG)
	Deli Creations Chicken Sandwich, Cheddar Cheese, Lettuce on Croissant
	Global Adventure Sweet & Sour Chicken or Beef & Broccoli, (MWOG) Jasmine Rice, (VG) Sautéed Green Cabbage (VG) (MWOG)
	Live Well Vegetarian Pad Thai, (MWOG) Organic Fried Brown Rice(MWOG) (VG)
	Plant Inspired Vegetarian Chinese Salad, Teriyaki Tofu (VG) (MWOG)
	Fresh & Sweet Steamed Banana Cake (V)

Wednesday October 14, 2026	
Breakfast	Breakfast Grill Waffles, 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 (MWOG)
	Global Adventure Old Fashioned Oatmeal & Brown Sugar, Raisins , OJ. (MWOG) Cold Cereal, Toast (V)
Lunch	Global Adventure Grilled Teriyaki Chicken(MWOG) Sticky Rice, (MWOG) Vegetarian Egg Roll,(V) Chow Mein(V) Peas ,Carrots (VG)
	Live Well MTO Organic Fried Brown Rice Bowl (VG) (MWOG)
	Vegan Bar Fresh Spring Rolls, Tamari Sauce & Lime Chili (MWOG) (VG)
Dinner	Buddha Bowl Putugal Bowl (MWOG)
	Deli Creations Ham Sandwich, Spinach, Tomato on Whole Wheat Sliced Bread
	Global Adventure C,F Chicken Tamales or Lamb Masuka, (MWOG) MTO Baked Potatoes Bar wit Toppings & Grilled Asparagus (MWOG)
	Live Well Organic Quinoa Stew (MWOG)
	Plant Inspired Cobb Salad & Creamy Vinaigrette Dressing (MWOG)
	Fresh and Sweet Chocolate Cupcakes (V)

Thursday October 15, 2026	
Breakfast	Breakfast Grill Cage Free Fried Egg (MWOG) Tater Tots(V), C,F Chicken & Cheese Crepes & 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(MWOG) Yogurt (V) Oatmeal Bar,(V) Hot Berry Compote(VG)
Lunch	New York Adventure Grass Fed Meatball,Veggie Sandwiches & Roasted Rosemary Yukon Potatoes(MWOG) Mix Vegetables (MWOG)
	Live Well Mushroom Bruschetta (V)
	Vegan Bar Vegetarian Pad Thai, Organic Brown Rice (VG)
Dinner	Buddha Bowl Caprice Salad Bowl (VG)
	Deli Creations Roast Beef Sandwich, Cheddar Cheese On Fresh Baguette
	Global Adventure Wild Caught Poached Salmon or Chicken Curry (MWOG)Jasmine Rice(MWOG) Spring Vegetables (MWOG)
	Live Well Mushroom Stroganoff Rotellini Pasta (V)
	Plant Inspired Baby Spinach, Strawberry Salad (MWOG) Red Onion, Feta, Balsamic Dressing (MWOG)
	Fresh and Sweet House Made Tiramisu (V)

Friday October 16, 2026	
Breakfast	Breakfast Treat Chocolate Chip Pancakes, 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(MWOG)
	Breakfast Booster O.J., Assorted Cold Cereals, Old Fashioned Oatmeal (V)
Lunch	Global Adventure C,F Chicken Tikka Marsala (MWOG) Basmati Rice (MWOG) Sweet Potatoes & Butternut Squash (MWOG)
	Live Well Egg Plant & Chickpeas Stew (MWOG) Tabouleh (VG)
	Vegan Bar Yams Kebabs (VG) (MWOG)
Dinner	Buddha Bowl Poke Bowl (VG)
	Deli Creations Turkey Sandwich & Jack Cheese , Tomato on Sweet Baguettes
	Global Adventure Beef Burgers or Pigs in a Blanket, Garlic, Oregano Fries(MWOG) Root Vegetables, (MWOG) Condiments
	Live Well Made to Order Assorted Quick Stir Fry Vegetables w/ Sticky Rice (MWOG)
	Plant Inspired Organic Arugula w/fresh Organic Apples and Orange Vinaigrette Dressing (MWOG)
	Fresh and Sweet Lemon Bars(V)

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	
Daily Soup Offering	
Monday	
Tuesday	
Vegan Chili (V) (MWOG)	
Wednesday	
Chicken & Corn Soup (MWOG)	
Thursday	
Gnocchi (V)(MWOG)	
Friday	

Organic Lentil Soup (MWOG)	
Oh, So Fresh!	

Favorite of the Week... Valentines Day Cupcakes!	

Thursday Evening Community Dinner LUNAR NEW YEAR	

Saturday October 17, 2026	
Brunch	Breakfast Grill Fried Rice & Veggie (MWOG) Scrambled Cage Free Egg, Sausage Links, Local Organic Blueberry Pancakes, Maple Syrup
	The Chef's Table MTO Bagel Sandwiches, Spinach, Fried Egg, Tomato, Provolone, Cheddar Cheese, Ham
	Oven Baked Assorted House Made Breakfast Pastries, Fresh Fruit Salad (MWOG) Toast
Dinner	Global Adventures Lasagna Bolognese or Shrimp Stir Fry Low Men, (MWOG) Steam Broccoli (MWOG)
	Live Well Pizza: Margarita (V)
	Plant Inspired Green Garden Salad, & Lemon Vinaigrette Dressing (MWOG)
	Fresh and Sweet Ice Cream Bar with Toppings (MWOG)

Sunday October 18, 2026	
Brunch	Breakfast Grill Mongolian Beef, Sticky Rice (MWOG) Sautéed Cabbage, Glazed French Toast, Maple Syrup & Warm Fruit Compote
	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)
Dinner	Global Adventure Chicken Cordon Blue or Roasted Pork Chops (MWOG) Scallops Potatoes (MWOG) Cream of Spinach (V)
	Live Well Quinoa & Veggie Stew (VG) (MWOG)
	Plant Inspired Chef's Salad & 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	
Café Phone	
For Catering or Special Events Ricardo@epicurean-group.com	
 fresh. honest. local.	

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	