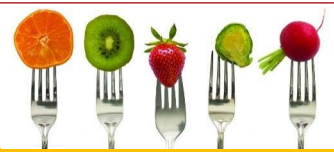




# Menu



Monday		March 9, 2026
<i>Alarm Clock Breakfast</i>	Breakfast Trio, Applewood Smoked Bacon, Cage Free Scrambled Eggs, Crispy Hashbrowns	
<i>Global Adventure</i>	Closed Station	
<i>Kitchen Table</i>	Pasta Bar, Chef's Choice Pasta Noodle, Ground Beef Bolognese, House Made Marinara, Cheesy Alfredo Sauce, Caesar Salad, Garlic Breadsticks	
<i>Panini</i>	Tomato Soup & Grilled Double Cheese Sandwiches	

Café Service Hours
<b>7:30 - 10:00</b>
<b>11:00 - 1:00</b>
<b>2:30 - 3:30</b>

Tuesday		March 10, 2026
<i>Alarm Clock Breakfast</i>	Smooth Bowl, Fresh Berries, House Made Granola, Sausage Patty	
<i>Passage of India</i>	Butter Free Range Chicken, Bombay Potatoes, Naan Bread, Roasted Cauliflower	
<i>Global Adventure</i>	Pork Chile Verde, Chile Verde Sauce, Jasmine Rice, Organic Black Beans	
<i>Panini</i>	Patty Melts, Hamburger Patty, Fancy Sauce, Grilled Onions, Sourdough Bread, Kettle Chips	

Today's Grab and Go Special
<b>Monday:</b> Chicken Cordon Bleu Salad, Grilled Free Range Chicken, Honey Ham, Cherry Tomatoes, Swiss Cheese, Carrots, Croutons, Honey Mustard Dressing
<b>Tuesday:</b> Cranberry & Citrus Salad, Free Range Chicken, Mixed Greens, Tangerine Segments, Dried Cranberries, Toasted Sunflower Seeds, Goat Cheese, Fresh Herb Champagne Vinaigrette
<b>Wednesday:</b> Bleu Bacon Spinach Salad, Smoked Applewood Bacon, Bleu Cheese, Organic Spinach, Shaved Red Onion, Cherry Tomatoes, House Made Croutons, Bleu Cheese Dressing
<b>Thursday:</b> Taco Salad, Tortilla Chips, Grilled Chicken, Romaine Lettuce, Red Onions, Kidney Beans, Chipotle Ranch Dressing
<b>Friday:</b> Asian Noodle Salad, Vermicelli Noodles, Edamame, Carrots, Won Ton Crisps, Cabbage, Soy Ginger Dressing

Wednesday		March 11, 2026
<i>Alarm Clock Breakfast</i>	Chorizo Breakfast Quesadillas, Corn Tortilla, Chorizo, Cheese, Cage Free Scrambled Egg, Sour Cream	
<i>Izakaya</i>	Bang Bang Shrimp, Jasmine Rice, Stir Fry Vegetables	
<i>Kitchen Table</i>	Hamburger Day, Brioche Bun, Lettuce, Tomato, Onion, Pickles, French Fries	
<i>Soup DuJour</i>	Chicken Tortilla Soup, Tortilla Chips, Crema	

**Promotions**

**SPRING MARKET PLATES**  
Tuesday March 10th  
Farm-Fresh, Color-Driven

Inspired by California's spring markets, this menu celebrates fresh produce, vibrant colors, and simple preparations that let ingredients shine. Expect seasonal vegetables, bright herbs, and citrus-forward flavors that reflect the freshness of the season.

Cranberry & Citrus Salad, Free Range Chicken, Mixed Greens, Tangerine Segments, Dried Cranberries, Toasted Sunflower Seeds, Goat Cheese, Fresh Herb Champagne Vinaigrette

Thursday		March 12, 2026
<i>Alarm Clock Breakfast</i>	Cinnamon Churro Pancakes, Caramel Sauce, Whipped Cream, Applewood Smoked Bacon	
<i>Platillos Latinos</i>	Kung Pao Pork, Loaded Vegetable Fried Rice, Fortune Cookie	
<i>Taste of Italy</i>	Cream of Spinach Chicken, Creamy Spinach Sauce, Mashed Potatoes, Roasted Garlic Herb Asparagus	
<i>Flatbreads &amp; More</i>	Caprese Pesto Flatbreads, House Pesto Sauce, Blistered Cherry Tomatoes, Fresh Basil, Balsamic Glaze	

**REDUCE, REUSE, RECYCLE**

**Eat Sustainably with Epicurean Group!**

The average American's food travels 1,300 miles from farm to plate. But when you dine with us, you're eating local food - saving energy costs, and supporting our local economy.



Friday		March 13, 2026
<i>Alarm Clock Breakfast</i>	Egg Cup Bites, Cage Free Scrambled Eggs, Peppers, Onions, Cheese, Fresh Cut Fruit	
<i>Kitchen Table</i>	Crispy Fish & Chips, Fried Cod, French Fries, Corn on the Cobb	
<i>Platillos Latinos</i>	Spicy Potato Tacos, Roasted Potatoes, Cabbage, Chunky Salsa, Spicy Crema, Rice, Pinto Beans	
<i>Street Food</i>	Po'Boy Salmon Sandwiches, Cajun Spiced Salmon, Bolillo Roll, Spicy Cabbage Slaw, Tomatoes, Pickles, Kettle Chips	

**In the Know**

*Epicurean Group is a Food Service Management Company headquartered on the West Coast.*

*We are one of the first food service companies to be certified as a Green Business, recognized for community environmental responsibility, resource conservation, and pollution prevention. We have ranked as one of the Food Management Top 50 Companies for 10 consecutive years.*

## Epicurean Group at St. Francis Catholic High School

Your Executive Chef: **Jenn Slaughter**

Your Café/Catering Manager: **Evelyn Barela**  
**(916) 737-5062**

