



Menu



Monday

September 7, 2026

Café Service Hours

7:30 - 10:00

11:00 - 1:00

2:30 - 3:30

Today's Grab and Go Special

Monday:

No school

Tuesday:

Watermelon & Peach Arugula Salad, Mixed Greens, Sunflower Seeds, Cherry Tomatoes, Pickled Red Onions, Poppyseed Lemon Vinaigrette

Wednesday:

Loaded Greek Orzo Salad, Grilled Chicken, Cucumbers, Kalamata Olives, Feta Cheese, Red Onions, Cherry Tomatoes, Balsamic Honey Vinaigrette

Thursday:

Taco Salad, Grilled Chicken, Romaine Lettuce, Cherry Tomatoes, Pickled Red Onions, Shredded Cheese, Fried Tortilla Strips, Chipotle Ranch

Friday:

Chopped Asian Salad, Grilled Chicken, Romaine Lettuce, Cucumber, Edamame, Crispy Won Ton Strips, Green Onions, Soy Ginger Vinaigrette

Promotions



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.



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
fresh. honest. local.



Tuesday

September 8, 2026

Alarm Clock Breakfast

Traditional Breakfast Trio, Cage Free Scrambled Eggs, Country Potatoes, Applewood Smoked Bacon

Kitchen Table

Roasted Lemon Herb Chicken, Roasted Potato Wedges, Garlic Honey Roasted Carrots

Global Adventure

Pacific Rim Chicken Chow Mein, Edamame Pot Stickers, MaePloy Dipping Sauce

Panini

Summer Peach Baguette, Roasted Turkey, Juicy Peaches, Provolone Cheese, Dressed Arugula, Spicy Aioli Sauce

Wednesday

September 9, 2026

Alarm Clock Breakfast

Overnight Strawberry French Toast, Cream Cheese Drizzle, Applewood Smoked Bacon

American BBQ Series

Free Range BBQ Chicken, Macaroni & Cheese, Corn on the Cobb

Platillos Latinos

Pork Chile Verde, Spanish Rice, Pinto Beans, Flour or Corn Tortilla, Crema, Salsa

Wraps & More...

Turkey & Applewood Smoked Bacon, Avocado Aioli Wrap, Spinach Tortilla, Pickle Spear

Thursday

September 10, 2026

Alarm Clock Breakfast

Breakfast Quesadillas, Applewood Smoked Bacon, Cage Free Scrambled Eggs, Melted Cheese, Salsa Verde, Sour Cream

Global Adventure

Bang Bang Shrimp, Sticky Jasmine Rice, Steamed Broccoli & Onion, Fortune Cookie

Taste of Italy

Chicken Cacciatore, Creamy Polenta, Side Caesar Salad

Panini

Chicken Torta, Grilled Chicken, Bolillo Bread, Refried Beans, Lettuce, Tomato, Pickled Red Onions, Salsa, Tortilla Chips

Friday

September 11, 2026

Alarm Clock Breakfast

Fluffy Biscuit Breakfast Sandwiches, Biscuit, Fried Egg, Cheddar Cheese, Sausage Patty

Kitchen Table

Pasta Bar, House Made Bolognese, House Made Alfredo Sauce, Choice of Two Pastas, Herb Cheesey Garlic Bread Stick

Platillos Latinos

NACHOS! Corn Tortilla Chips, House Made Nacho Cheese Sauce, Carnitas, Crema, Pickled Red Onions, Salsa, Jalapenos

Panini

Free Range Grilled Chicken Sandwich, Lettuce, Roma Tomato, Red Onion, Kettle Chips

Epicurean Group at St. Francis Catholic High School

Your Executive Chef: **Olivia Dixon**

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