



Tiger Café



Monday March 2, 2025

- Breakfast Bistro** English Muffin Sandwich Cage Free Eggs, Applewood Bacon Cheddar Cheese and Tater Tots
- Garden Organic Side** Steamed Broccoli w/ Red and Yellow Peppers
- Sandwich Favorite** Flaky Mini Croissant Sandwich w/ Roasted Vegetables and Grated Parmesan Cheese
- From the Kitchen** Chicken Florentine w/ Creamy Mashed Potatoes, Steamed Broccoli Red and Yellow Peppers
- Live Well** Tofu Florentine w/ Roasted Potatoes, Steamed Broccoli and Red and Yellow Peppers
- Tossed** Citrus Avocado Salad w/ Arugula, Orange, Blood Orange, Grapefruit, Blue Cheese, and Tahini Vinaigrette



Café Service Hours

Breakfast 7:30-9:45
Morning Snack 9:45-9:55
Lunch 11:15-12:10
Afternoon Snack 1:30-1:40



Tuesday March 3, 2025

- Breakfast Bistro** Blueberry Pancakes with whipped Cream and Syrup
- Garden Organic Side** Organic Black Beans
- Sandwich Favorite** Soy Chorizo and Potato Taquitos w/ Shredded Cabbage Cotija Cheese, Red Salsa and Sour Cream
- Platillo Latino** Carne Asada Bowl, Spanish Rice, Black Beans, Salsa Fresca, Crema, Lettuce & Cheese
- Live Well** Roasted Vegetables Enchiladas with Brown Rice and Organic Black Beans, Salsa Fresca
- Tossed** Mexican Salad ~ Corn, Avocado, Radish, Pepita, Pepper Jack, Tomato & Cilantro Lime Vinaigrette



Soup de Jour

Monday

- Cheese Tortellini Minestrone Soup
- Cream of Broccoli Cheddar Soup

Tuesday

- Roasted Poblano Corn Chowder
- Beef and Barley Soup

Wednesday

Potato Leek

- Italian Meatball Wedding Soup

Thursday

Egg Drop Soup

- Thai Chicken Noodle Soup

Friday

- White Bean & Baby Kale Soup
- New England Clam Chowder

Wednesday March 4, 2025

- Breakfast Bistro** Belgian Waffles w/ Mixed Berry's Whipped Cream and Maple Syrup
- Garden Organic Side** Roasted Cauliflower and Carrots
- Sandwich Favorite** Caprese Sandwich w/ Fresh Mozzarella, Pesto, Roma Tomato, on Onion Focaccia
- From the Kitchen** Rainbow Rotini Pasta w/ Sundried Tomato Marinara, Pesto Cream Sauce Roasted Veggies & Breadsticks
- Live Well** Brown Rice Pasta w/ Sundried Tomato Marinara Sauce, Roasted Cauliflower, Carrots and Breadsticks
- Tossed** Organic Baby Spinach ~ Avocado, Roasted Yams, Feta, Sunflower Seeds & Tahini Vinaigrette
- Sweet Treats** Snickerdoodle Cookies



Thursday March 5, 2025

- Breakfast Bistro** English Muffin Sandwich w/ Applewood Smoked Bacon, Cage Free Egg, and Cheddar Cheese
- Garden Organic Side** Roasted Garlic Baby Bok-Choy
- Sandwich Favorite** Vegetarian Egg Roll w/ Sweet Chili Sauce
- Asian Flavors** Mongolian Beef w/ Vegetarian Chow mein, Fried Rice, and Roasted Garlic Baby Bok-Choy
- Live Well** Crispy Tofu w/ sweet Chili Sauce, Organic Steamed Brown Rice & Roasted Garlic Baby Bok-Choy
- Tossed** Classic Free Range Chicken Caesar Salad ~ Croutons, Parmesan, House Made Caesar Dressing



Friday March 6, 2025

- Breakfast Bistro** Baked Tater Tots Organic Egg Scramble, Cheddar Cheese and Avocado
- Garden Organic Side** Steamed Broccoli
- Sandwich Favorite** Tuna Melt on Sliced Sourdough, Sliced Tomato & Cheddar
- Kitchen Table** Baked Potato Bar, Shredded Cheese, Sour Cream, Green Onions, Vegetarian Chili, Steamed Broccoli
- Live Well** Baked Sweet Potato Bar, Shredded Cheese, Vegetarian Chili, Steamed Broccoli
- Tossed** Organic Kale Salad ~ Craisins, Sunflowers Seed, Pears, Roasted Sweet Potatoes & Honey Mustard Vinaigrette



Café Promotions

Join us in the café for special March promotions!

03/01/22 Mardi Gras
03/17/22 St. Patrick's Day



Dessert is Served Every Wednesday

Snickerdoodle Cookies

Epicurean Group at Notre Dame

Executive Chef Jaime Barillas
Jaime@epicurean-group.com



EPICUREAN GROUP
fresh. honest. local.

General Manager Robin Brevi



Vegetarian Vegan Made without Gluten