



Menu



Monday

September 21, 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:

Tangerine & Spinach Salad, Spinach, Mixed Greens, Feta, Red Onions, Sunflower Seeds, Poppyseed Dressing

Wednesday:

Free Range Chicken, Cranberry & Apple Farro Salad, Mixed Greens, Dried Cranberries, Apple Slices, Feta, Apple Cider Vinaigrette

Thursday:

Asian Noodle Salad, Shaved Napa & Red Cabbage, Edamame, Shredded Carrots, Crunchy Celery, Ginger Soy Vinaigrette

Friday:

Cobb Salad, Free Range Chicken, Cherry Tomato, Applewood Smoked Bacon, Hard Boiled Eggs, Avocado, Bleu Cheese and Ranch Dressing

Tuesday

September 22, 2026

Alarm Clock Breakfast

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

Latinos Platos

Baja Fish Tacos, Mango Pineapple Salsa, Chipotle Aioli, Spanish Rice, Black Beans

Izakaya

Ginger & Garlic Beef, Soy Ginger Glaze, Steamed Jasmine Rice, Bok Choy

Panini

Muffaletta, Salami, Pepperoni, Olive Tapenade, Lettuce, Tomato, Kettle Chips

Wednesday

September 23, 2026

Alarm Clock Breakfast

Apple Cinnamon French Toast, Whipped Cream, Maple Syrup, Applewood Smoked Bacon

Global Adventure

Jambalaya, Rice, Chicken, Sausage Link, Shrimp, Peppers, Onions

Taste of Italy

Free Range Chicken Parmesan, Garlic Herb Polenta, Grilled Squash Medley

Panini

Free Range Grilled Chicken, Provolone Cheese, Arugula and Crispy Onions

Thursday

September 24, 2026

Alarm Clock Breakfast

Chilaquiles, Cage Free Eggs, Salsa Verde, Queso Fresco and House Made Garden Salsa

Izakaya

Teriyaki Chicken, Steamed Jasmine Rice, Broccoli & Red Onions, Fortune Cookie

Kitchen Table

Penne Pasta A la Vodka, Roasted Seasonal Vegetables, Garlic Bread

Panini

House Roasted Beef French Dip, House Made Au Jus, Seasoned French Fries

Friday

September 25, 2026

Alarm Clock Breakfast

Bassian Farms Chorizo and Egg Scramble, Hashbrowns

Platillos Latinos

Chicken Tinga Tostadas, Pickled Red Onion, Spanish Rice, Pico de Gallo, Sour Cream

Kitchen Table

Thai Beef Red Curry, Sticky Jasmine Rice, Roasted Summer Vegetables

Street Food

Triple Cheese Grilled Cheese Sandwich, House Creamy Tomato Soup

Epicurean Group at St. Francis Catholic High School

Your Executive Chef: Olivia Dixon

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



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.