Moreau Catholic Highschool

Monday	October 26, 2026		
Breakfast Grill	Cage Free Scramble Eggs, Breakfast Potatoes, Applewood Smoked Bacon, Sausage		$4.95
Meatless Monday!!	Cajun Alfredo,Penne Pasta, Sautéed Bell Peppers and Onions, Caesar Salad, Bread Roll	V	$9.75
Kitchen Table	Korean Chicken, Steamed Garlic Jasmine Rice and Roasted Seasonal Vegetables		$9.75
Market Grill	Grilled Grass Fed Burger with House-made Chips and House-made Kosher Pickle		$7.00
Stone Hearth Oven	Assorted Pizza, Cheese, Pepperoni, Combination	V	$7.00
Take Away	Assorted Gourmet Sandwiches and Salads		6.50 - 6.95
After School Treats	House Baked Cookies, Ice Cream Treats, Assorted Chips, Beverages	V	4.50 - 4.95

Tuesday	October 27, 2026		
Breakfast Grill	Cinnamon French Toast, Cage Free Scramble Eggs, Breakfast Potatoes, Applewood Smoked Bacon, Sausage		$4.95
Platillos Latinos	Chicken Tinga Burrito Bowls: Refried Beans, Spanish Rice, House-made Salsa Fresca, Fajita Vegetables		$9.75
Platillos Latinos	Birra Street Tacos, Spanish Rice, Refried Beans, House-made Salsa		$9.75
Vegetarian	Tofu Asada Burrito Bowls, Spanish Rice, Ranchero Beans and House-made Salsa	V	$9.75
Stone Hearth Oven	Assorted Pizza, Cheese, Pepperoni, Combination		$7.00
Market Grill	Grilled Grass Fed Burger with House-made Chips and House-made Kosher Pickle		6.50 - 6.95
After School Treats	Buffalo Chicken Wings with Celery and Carrots, House-made Ranch		4.50 - 4.95

Wednesday	October 28, 2026		
Breakfast Grill	Chocolate Chip Pancakes, Cage Free Scrambled Eggs, Applewood Smoked Bacon and Breakfast Potatoes		$4.95
Global Adventure	Jamaican Curry Chicken,Potatoes,Carrots, Steamed Jasmine Rice		$9.75
Kitchen Table	House-made Spaghetti Bolognese,Ceasar Salad and Bread Roll		$9.75
Vegetarian	Grilled Grass Fed Burger with House-made Chips and Kosher Pickle		$9.75
Stone Hearth Oven	Assorted Pizza, Cheese, Pepperoni, Combination	V	$7.00
Market Grill	Grilled Grass Fed Burger with House-made Chips and House-made Kosher Pickle		6.50 - 6.95
After School Treats	House Baked Cookies, Ice Cream Treats, Assorted Chips, Beverages		4.50 - 4.95

Thursday	October 29, 2026		
Breakfast Grill	Cage Free Scramble Eggs, Breakfast Potatoes, Applewood Smoked Bacon, Sausage		$4.95
Global Adventure	Bacon Mac and Cheese, Seasonal Roasted Vegetables, Garlic Focaccia		$9.75
Kitchen Table	Apple-wood Smoked Bacon Wrapped Hot Dogs, Sautéed Bell Peppers,Onions,Chipotle Mayo, Chips		$9.75
Vegetarian	Nacho Bar! House-made Tortilla Chips, Nacho Cheese, Black Beans, Green Onions and Pickled Jalapenos	V	$9.75
Stone Hearth Oven	Assorted Pizza, Cheese, Pepperoni, Combination	V	$7.00
Market Grill	Grilled Grass Fed Burger with House-made Chips and House-made Kosher Pickle		6.50 - 6.95
After School Treats	Mainer Nachos, Refried Beans,Cheese,Pico de Gallo and Sour Cream		$6.50

Friday	October 30, 2026		
Breakfast Grill	Cage Free Scramble Eggs, Breakfast Potatoes, Applewood Smoked Bacon, Sausage		$4.95
Fun Food Friday	Grass-fed Beef Birria Ramen,Fresh Cilantro, Diced Red Onions		$9.75
Global Adventure	Grilled Cheese, Tomato Soup,Ceasar Salad	V	$9.75
Vegetarian	Vegetarian Burgers and Chips	V	$9.75
Stone Hearth Oven	Assorted Pizza, Cheese, Pepperoni, Combination	V	$7.00
Market Grill	Grilled Grass Fed Burger with House-made Chips and House-made Kosher Pickle		6.50 - 6.95
After School Treats	Vanilla Cold Brew Coffee w/ House-made Whipped Cream		4.50 - 4.95

Dining Hall Hours

Breakfast Boosters

Organic yogurt, house made granola and assorted organic fruits

Offered Daily

Fresh Garden Salad Bar with organic vegetables, assorted toppings and house made dressing!

Menu Key

V Vegetarian | Cage Free | Free Range | GF Gluten Free | Grass Fed | Organic

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 student athlete's with the most nutrient dense and delicious food possible every single day!

EPICUREAN GROUP

Epicurean Group at Moreau High School

Chef / Manager:
Shirnea Grant

Sous Chef:
Christian Ramos

Catering Info