Menu



Monday	November 16, 2026
Alarm Clock Breakfast	Vegetable and Sausage Scrambled Eggs, English Muffin
Global Adventure	Chicken Tinka Flautas, Queso Fresco, Refried Black Beans, Sauteed Zuccini
Kitchen Table	Grass Fed Beef with Chimichurri, Garlic-Rosemary Mashed Yukon Gold Potatos, Roasted Cauliflower
Soup Du Jour	Broccoli & Cheddar Soup, Cheddar Cheese Garnish, Side French Baguette
Tuesday	**November 17, 2026**
Alarm Clock Breakfast	Chicken and Wafels, Free Range Chicken, Belgian Waffels, Maple Syrup, Sweet Cream Butter
Kitchen Table	Baked Potato Bar, House Made Cheese Sauce, Applewood Smoked Bacon Bits, Sour Cream, Green Onions, Sauteed Mushrooms
Taste of Italy	Linguini Ragu, Grass Fed Beef, Chef's Salad, Garlic Bread
Panini	Grilled Free Range Chicken Breast and Monterey Jack Cheese Sandwich, Mayonaise, Lettuce Tomato, Kettle Chips
Wednesday	**November 18, 2026**
Alarm Clock Breakfast	Breakfast Sausage Biscuits & Gravy, Cage Free Scrambled Eggs
Izakaya	Broccoli & Beef, Steamed Wild Rice, Roasted Broccoli, Fortune Cookie
Kitchen Table	Roasted Free Range Chicken, Garlic Dijon Sauce, Yukon Gold Whipped Potato, Seasonal Fall Vegetables
Panini	Grilled Cheese and Tomato Soup, Thick Cut Bread, Cheddar Cheese
Thursday	**November 19, 2026**
Alarm Clock Breakfast	Croissant Breakfast Sandwich, Black Forrest Ham, Cage Free Eggs, Monterey Jack Cheese
Passage of India	Butter Chicken, Steamed Basmati Rice, Seasolan Fall Vegetables, Naan
Izakaya	Beef Yaki-Udon, Grass Fed Beef, Ginger, Garlic, Bell Pepper, Edamame
Panini	Ginger-Soy Marinated Chicken Bahni-mi, Pickeld Radish and Carrot, Jalapeno, Cilantro, Kettle Chips
Friday	**November 20, 2026**
Alarm Clock Breakfast	Breakfast Bowls, Applewood Smoked Bacon, Country Potatoes, Cage Free Scrambled Eggs, Shredded Cheddar Jack Cheese
Kitchen Table	Thanksgiving Feast, Sage Roasted Turkey, Stuffing, Green Beans, Sweet Potatos, Gravy, house made Cranberry Sauce
Buddha Bowl	Quinoa, Carrots, Red Bell Pepper, Chickpeas, Broccoli, Kale, Miso Ginger Dressing
Flatbread	Crispy Free Range Chicken, Tomato, Basil, Feta Cheese, Garlic Cream sauce

Epicurean Group at St. Francis Catholic High School

Your Executive Chef: Isaiah Cortright
707-655-3963

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

Café Service Hours

7:30 - 10:00

11:00 - 1:00

2:30 - 3:30

Today's Grab and Go Special

Monday:
Pomegranite and Persimon Fall Salad, Grilled Free Range Chicken, Pepitas, Whole Citrus Vinegarette

Tuesday:
Fall Shaved Brussel Sprout Salad, Free Range Chicken, Cranberries, Sunflower Kernals Red Wine Vinegarette,

Wednesday:
Free Range Chicken, Applewood Bacon, Ranch, Cherry Tomato, Cucumber, Red Onion, Shredded Cheddar Cheese, Ranch Dressing

Thursday:
Grilled Salmon Nicoise, Chopped Romaine, Green Beans, Yukon Gold Potato, Hard Boiled Egg, Shallot-Terragon Vinegarette

Friday:
Chef's Choice Salad

Promotions



Taste the season — ask us about this week's featured recipes!

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.