Menu



Monday	November 30, 2026
Alarm Clock Breakfast	Egg Bites, Cage Fee Eggs, Spinach, Campari Tomato, Cheddar Cheese, Applewood Smoked Bacon
Taste Of Italy	Spinach and Roasted Garlic Ravioli, House Made Marinara, Garlic Bread, Chef's Salad
Kitchen Table	Pork Adobo, Fall Harvest Vegetables, Steamed Jasmine Rice
Panini	Tuna Melt, Thick Cut Bread, Wild Caught Tuna, Cheddar Cheese, Kettle Chips

Tuesday	December 1, 2026
Alarm Clock Breakfast	Eggnog French Toast, Fresh Berries, Whipped Cream, Syrup, Sausage Patties
Kitchen Table	Crispy Fish & Chips, Fried Cod, Wedge Cut Potatoes, Winter Harvest Vegetables
Global Adventure	Garlic Herb Roasted Chicken, Yukon Gold Garlic Mashed Potatoes, Steamed Broccoli
Panini	Honey Mustard Grilled Chicken Sandwich, Kettle Chips

Wednesday	December 2, 2026
Alarm Clock Breakfast	Breakfast Gallette, Ricotta Cheese, Garlic, Bell Peppers, Onion, Pork Sausage, Cage Free Eggs, Monterey Jack Cheese
Platillos Latinos	Burrito Bowl, Achiote Marinated Free Range Chicken, Braised Black Beans, Spanish Rice, Shredded Lettuce, Sour Cream, Shedded Cheddar Cheese, Salsa
Kitchen Table	Grilled Cheese and Tomato Soup, Thick Cut Bread, Tomato Basil Soup, Cheddar Cheese
Flatbreads and More	BBQ Chicken Bacon Ranch Flatbread, Free Range Chicken, Applewood Smoked Bacon, Cheddar Cheese, Ranch Dressing

Thursday	December 3, 2026
Alarm Clock Breakfast	Brown Sugar Oatmeal, House Made Granola, Fresh Berries, Butter, Honey, Cinnamon, Breakfast Sausage Link
Passage of India	Saag Paneer, Steamed Basmati Rice, Naan, Morning Harvest Vegetables
Platillos Latinos	Pork Chile Verde, Spanish Rice, Pinto Beans, Flour or Corn Tortilla, Crema, Salsa
Panini	Chicken Caesar Salad Wraps, Kettle Chips (Vegetarian Option Avaliable)

Friday	December 4, 2026
Alarm Clock Breakfast	Biscuit Breakfast Sandwiches, Applewood Smoked Bacon, Fried Egg, Cheddar Cheese
Kitchen Table	Free Range Chicken Stir Fry, Steamed Jasmine Rice, Stir Fried Seasonal Vegetables
Taste Of Italy	Chicken Penne Pesto Pasta, Free Range Chicken, Basil Pesto, Penne, Parmesan, Garlic Bread
Panini	BLT, Applewood Smoked Bacon, Lettuce, Tomatoes on Sourdough Bread, Kettle Chips

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:
Free Range Chicken Mixed Green Salad, Cucumber, Campari Tomatoes, Shredded Carrots, House Made Croutons, Italian Dressing

Tuesday:
Chopped Italian Salad, Salami, Romaine Lettuce, Kalamata Olives, Pepperoncini, Burrata Cheese, House Made Italian Dressing

Wednesday:
Soba Noodle Salad, Shaved Napa Cabbage, Edamame, Shredded Carrots, Crunchy Celery, Ginger Soy Vinaigrette

Thursday:
Spinach & Smoked Applewood Bacon Salad, Cherry Tomatoes, Red Onion, Goat Cheese, Cranberries, Balsamic Vinaigrette

Friday:
Chef's Choice Salad

Promotions



Cozy. Sweet. Seasonal.

WINTER MENU SPECIAL

'Tis the Season for Hot Chocolate

Rich, velvety cocoa topped with whipped cream, marshmallows and a candy cane stir.

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.

TOP 50 FOOD MANAGEMENT COMPANIES 2025

GREEN CALIFORNIA GREEN BUSINESS NETWORK

EPICUREAN GROUP fresh. honest. local.