



San Domenico Café

Monday April 22, 2024	
Breakfast	Breakfast Skillet Cage Free Scrambled Eggs with Applewood Smoked Bacon, Buttermilk Pancakes, Maple Syrup
	The Chef Table Self - Service Congee Bar w/ Toppings
Lunch	Breakfast Booster O.J., Old Fashioned Oatmeal, Toast, Assorted Cold Cereals, Fresh Fruit Salad
	Global Adventure Cage Free Chicken Fajitas, or Tofu Fajitas, Black Beans, Spanish Rice, Grilled Corn & Organic Carrots
Dinner	Live Well Butternut Squash and Black Bean Tacos W/ Salsas Frescas
	Vegan Bar Vegetables Curry W/ Organic Brown Rice
Dinner	Deli Creations Turkey Sandwiches W/ Provolone cheese, Tomato on Sweet Baguettes
	Buddha Bowl Roasted Saffron Cauliflower
Dinner	Global Adventures Chicken Parmesan or Roasted Pork Loin with Mashed Potatoes and Spring Vegetables
	Live Well Zucchini Parmesan with Pomodoro Sauce
Dinner	Plant Inspired Classic Green Salad with Ranch or Balsamic Dressing
	Sweet Treat Vanilla Cheese Cake

Tuesday April 23, 2024	
Breakfast	Breakfast Grill Cage Free Scrambled Eggs, Croissant Sandwiches w/ Cage Free egg, Clover Cheddar Cheese and Ham
	The Chef Table MTO Cage Free Eggs w/ Steam Rice or Ramen Noodles
Lunch	Breakfast Booster Assorted Cold Cereals, Fresh Fruit Salad, Toast, Organic Yogurt
	Global Adventure Penne Pasta with Marinara or Pesto Sauce Spring Vegetables
Dinner	Live Well Buffalo cauliflower
	Vegan Bar Gluten Free Pasta W/Marinera Sauce
Dinner	Deli Creations Chicken Sandwich, Cheddar Cheese, Lettuce, on Croissants
	Buddha Bowl Bibimbap Salad
Dinner	Global Adventure Stir Fry Beef or Orange Chicken w/ Sticky Rice , Roasted Root Vegetables
	Live Well Vegetarian Chow Fun
Dinner	Plant Inspired Chinese Chicken Salad with Oriental Dressing
	Sweet Treat Home made Fresh Butter Cookies w/ Raspberry Sauce

Wednesday April 24, 2024	
Breakfast	Breakfast Grill House Made Waffles w/ Berries ,Fresh Whipped Cream and Cage-Free Scrambled Eggs
	The Chef Table Self - Service Sweet Corn and Egg Droop Soup Bar
Lunch	Global Adventure O.J., Cold Cereals, Toast, Fruit Salad, Fresh Yogurt, Old fashioned Oatmeal w/ Toppings
	Global Adventure Crispy Chicken Tenders W/ Mashed Potatoes & Gravy Carrots and Green Peas
Dinner	Live Well Veggie Pad Thai
	Vegan Bar MTO Quinoa Pilaf with Choice of Vegetables
Dinner	Deli Creations Ham Sandwiches W/ Spinach and Tomato on Whole Wheat Sliced Bread
	Buddha Bowl Blackened Fish Jamaican Jerk Salad
Dinner	Global Adventure BBQ Burgers or Hot Dogs W/ The Fixings BBQ Beans
	Live Well Beyond Burger The Fixings
Dinner	Plant Inspired Potatoes Salad W/ Watermelon Wedges
	Sweet Treat Fresh Fruit Tart w/ Vanilla Pudding

Thursday April 25, 2024	
Breakfast	Breakfast Grill Cage Free Scrambled Eggs, Cinnamon Raisin French Toast, Egg McMuffin San Domenico
	The Chef Table MTO Pork or Chicken Dim Sum of Choice Chicken Broth or Miso Broth w/ Toppings
Lunch	Breakfast Booster Fresh Organic Fruit Salad, Organic Yogurt, Assorted Cold Cereals
	Global Adventure Carne Asada or Chicken Tacos with Yellow Rice and Black Beans and SpringGrilled Vegetables
Dinner	Live Well Bang Bang Sweet Potatoes
	Vegan Bar Crispy Black Bean and Tofu Tostadas W/ Salsas
Dinner	Deli Creations Roast Beef Sandwiches/ Cheddar Cheese on Fresh Baguette
	Budda Bowl Crunchy Asian Ramen Salad
Dinner	Global Adventure Lamb Chops or Grilled Salmon W/ Fresh Tarragon Sauce, Rice Pilaf, Roasted Vegetables
	Live Well Vegan Keto Coconut Curry with Organic Brown Rice
Dinner	Plant Inspired Cobb Salad W/ Blue Cheese Dressing
	Sweet Treat Chocolate Cake W/ Fresh Berries

Friday April 26, 2024	
Breakfast	Breakfast Grill Egg Florentines on A Fresh Biscuits w/ Hollandaise Sauce, Caramelized French Toast with Maple Syrup
	The Che Table Korean Hot Pot Choice of Beef or Shrimp Ramen Noodles Soup
Lunch	Breakfast Booster Make Your Own O.J., Assorted Cold Cereals, Old Fashioned Oatmeal, Cage Free Scrambled Eggs
	Global Adventure BBQ Brisketor Grilled BBQ Tofu, Dirty Rice, Roasted Carrots w/Brown sugar, Vegan Wraps
Dinner	Live Well Glass Noddle's W/ Grilled Vegetables
	Vegan Bar Grilled Egg Plant W/ Marinera Sauce
Dinner	Deli Creations Turkey Sandwiches W/ Jack Cheese, Tomato on Sweet Baguettes
	Buddha Bowl Dragon Bowl with Prawns
Dinner	Global Adventures Tuscan Pasta W/Grilled Chicken or Mapo Shrimp and Fresh Blue Lake Green Beans
	Live Well Mapo Tofu
Dinner	Plant Inspired Mixed Greens W/ Raspberry Vinaigrette
	Sweet Treat Italian Wedding Cookies

Café Service Hours
Breakfast: 7:20 am - 8:00 am
Lunch: 11:30 am - 1:45 pm
Dinner: 6:00 pm - 6:45 pm

Saturday - Sunday
Brunch: 11:30 - 1pm
Dinner: 6:00 pm - 6:45 pm



Soup du Jour
Daily Soup Offering

Monday
Roasted Tomato

Tuesday
Diestel Turkey & Rice


Wednesday
Potatoes Chowder

Thursday
Cage Free Chicken Tortilla Soup

Friday
Thai Beef



Oh, So Fresh!



Favorite of the Week...
Grilled Vegetable Panini!

Saturday April 27, 2024	
Brunch	Breakfast Grill Chicken & Waffles w/Organic Blueberries & Syrup / Eggs Benedict w/House Made Hollandaise Sauce
	The Chef Table MTO Bagel Bar with Smoked salmon and Toppings
Dinner	Oven Baked Assorted House Made Breakfast Pastries, Fresh Fruit Salad, Toast, Assorted Cold Cereals
	Global Adventures Salvadorean Churrasco's , Beef, Chicken, Chorizo Yellow Arrozo, Black Beans
Dinner	Live Well Pupusas W/ Curtido
	Plant Inspired Chef's Salad with House Made Ranch Dressing
Dinner	Sweet Treat Home Made Flan

Sunday April 28, 2024	
Brunch	Breakfast Grill Grilled Ham, Chow Mein, Jasmine Rice & Broccoli / French Toast w/ Maple Syrup & Warm Fruit Compote
	The Chef Table MTO Omelets Bar with Toppings or Fried Eggs
Dinner	Oven Baked O.J., Granola Yogurt Parfait, Toast
	Global Adventure Chicken Picata or Grilled Pork Chops with Mashed Potatoes and Green Beans
Dinner	Live Well Lentil Stew Over Brown Rice
	Plant Inspired SpringGarden Salad with Fennel, Olives and Pepperoncini's, Italian Vinaigrette
Dinner	Sweet Treat SD Tiramisu

Epicurean Group at San Domenico School

General Manager:
Adam Warheit

Executive Chef
Ramon Zavala

Café Phone:
415-258-1965

For Catering or Special Events:
Ricardo@epicurean-group.com





fresh. honest. local.

Menu Key

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

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 students athletes with the most nutrient dense and delicious food possible every single day!

Warm & Comforting Beverage
House Made Cookies every Wednesday - Hot Chocolate every Friday