

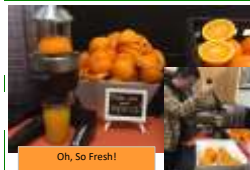


San Domenico Café

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| Breakfast | Monday January 22, 2024 | |
| | <i>Breakfast Starter</i> | Scrambled Cage Free Eggs with Applewood Smoked Bacon |
| | <i>Breakfast Griddle</i> | House Made Buttermilk Pancakes with Maple Syrup |
| Lunch | <i>Breakfast Booster</i> | O.J., and Old Fashioned Oatmeal |
| | <i>Global Adventure</i> | Grilled Steak Burritos, Yellow Rice, Pinto Beans and Winter Vegetables |
| | <i>Live Well</i> | Carrot Tart with Ricotta Cheese |
| Dinner | <i>Vegan Bar</i> | Organic Brown Rice w/Tofu Fajitas |
| | <i>Deli Creations</i> | Turkey Sandwiches with Provolone Cheese |
| | <i>Community Dinner</i> | Bacon Wrap Chicken Stuffed with Asparagus and Cheese, Crispy Potatoes Wedges, Sautéed Spinach, Jasmine Rice |
| | <i>Live Well</i> | Vegetarian Lentils Loaf |
| | <i>Global Adventure</i> | Chopped Salad with Blue Cheese Dressing |
| | <i>Sweet Endings</i> | Tiramisu, Vanilla Ice Cream, chocolate Ice Cream, Firms |
| Breakfast | Tuesday January 23, 2024 | |
| | <i>Breakfast Grill</i> | Caramelized French Toast with Warm Maple Syrup (V) |
| | <i>Breakfast Sandwich</i> | Croissant Sandwich Made to Order with Cage Free Eggs, Ham and Clover Cheese |
| Lunch | <i>Breakfast Booster</i> | Assorted Cold Cereals, Fresh Fruit and Toast |
| | <i>Global Adventure</i> | Pasta Penne with Pesto, Marinara and Bolognese Sauces with Winter Vegetables and Garlic Bread |
| | <i>Live Well</i> | Bang Bang Broccoli and Tofu |
| Dinner | <i>Vegan Bar</i> | Gluten Free Pasta with Pesto or Marinara Sauce and Gluten Free Garlic Bread |
| | <i>Deli Creations</i> | Roasted Chicken Sandwiches with Cheddar Cheese, Lettuce and Tomato on Croissant |
| | <i>Global Adventure</i> | Chicken Marsala with Organic faro and Grilled Vegetables |
| | <i>Live Well</i> | Chickpea and Vegetable Stew with Organic Brown Rice |
| | <i>Plant Inspired</i> | Butterleaf Salad with Beets, Goat Cheese and Basil Vinaigrette |
| | <i>Sweet Treat</i> | Apples Cobbler with Vanilla Cream |
| Breakfast | Wednesday January 24, 2024 | |
| | <i>Breakfast Grill</i> | House Made Crêpes with Sautéed Organic Apples and Cinnamon and Maple Syrup |
| | <i>Breakfast Sandwich</i> | English Muffin Breakfast Sandwich with Scrambled Cage Free Eggs and Sausage Patty |
| Lunch | <i>Global Adventure</i> | O.J., Muesli Yogurt Parfait with Fruit Topping |
| | <i>Global Adventure</i> | Grilled Rosemary Chicken , Scallop Potatoes, Root Vegetables |
| | <i>Live Well</i> | Veggie Wrap MTO |
| Dinner | <i>Vegan Bar</i> | Quinoa w/ Fennel Sauté |
| | <i>Deli Creations</i> | Ham and Jack Cheese Sandwiches with Spinach, Tomato, on Sliced Bread |
| | <i>Global Adventure</i> | Food Truck - Baby Back Rib with Grilled Cheese Sandwiches, Garlic Fries and Winter Vegetables |
| | <i>Live Well</i> | Vegetarian Enchiladas with Salsa Rojas |
| | <i>Plant Inspired</i> | BLT Wedges lettuce with Ranch Dressing |
| | <i>Sweet Treat</i> | Cheese Cake |
| Breakfast | Thursday January 25, 2024 | |
| | <i>Breakfast Grill</i> | Hearty Buckwheat Pancakes with Fresh Berries and Maple Syrup |
| | <i>Breakfast Sandwich</i> | Made to Order Breakfast Burrito with Scrambled Cage Free Eggs, Rice, Beans, Clover Cheese and Chorizo |
| Lunch | <i>Breakfast Booster</i> | Organic Fresh Fruit |
| | <i>New York Adventure</i> | Shredded Pork BBQ Sliders with Roasted Yukon Potatoes and Root Vegetables |
| | <i>Live Well</i> | Tuscan White Beans over Risotto |
| Dinner | <i>Vegan Bar</i> | Tofu Rice Bowl |
| | <i>Deli Creations</i> | Roast Beef Sandwich with Cheddar Cheese on Fresh Baguette |
| | <i>Global Adventure</i> | Turkey Roulade with Gravy, Cranberry Sauce, Mashed Potatoes , Green Beans and Stuffing |
| | <i>Live Well</i> | Meatless Turkey With Sweet Potatoes |
| | <i>Plant Inspired</i> | Spinach Salad with Balsamic Dressing |
| | <i>Sweet Treat</i> | Pumpkin Pie or Ice Cream |
| Breakfast | Friday January 26, 2024 | |
| | <i>Breakfast Treat</i> | Chocolate Chip Waffles with Maple Syrup |
| | <i>Breakfast Sandwich</i> | Eggs Florentine on a House Made BIG BOTTOM BISCUIT |
| Lunch | <i>Breakfast Booster</i> | O.J., Assorted Cold Cereals and Old Fashioned Oatmeal |
| | <i>Global Adventure</i> | Beef Nacho Bar with all the Fixings |
| | <i>Live Well</i> | Vegetarian Empanada |
| Dinner | <i>Vegan Bar</i> | Oyster Mushroom Parilla |
| | <i>Deli Creations</i> | Turkey Sandwiches with Jack Cheese, lettuce and Tomato On Sweet Baguette |
| | <i>Global Adventure</i> | Beef Wellington with Duchess Potatoes and Winter Vegetables |
| | <i>Live Well</i> | Healthy Vegetable and Couscous Stuffed Peppers |
| | <i>Plant Inspired</i> | Caesar Salad and Organic Green Salad Bar with Toppings |
| | <i>Sweet Treat</i> | Cookies Mints |

Café Service Hours
Breakfast: 7:20 am - 8:00 am
Lunch: 11:30 am - 1:25 pm
Dinner: 6:00 pm - 7:00 pm

Soup du Jour
Daily Soup Offering
Monday
Tampiqueno
Tuesday
Sweet Potatoe
Wednesday
Vegan Ramen Noodle
Thursday
Tortellini Soup
Friday
Roasted Tomato



San Domenico Café

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| Saturday January 27, 2024 | |
| <i>Breakfast Grill</i> | Fried Rice with Veggies, Scrambled Cage Free Eggs and Sausage Links |
| <i>Breakfast Bistro</i> | Local Organic Blueberry Pancakes with Warm Maple Syrup |
| <i>Sides</i> | Assorted House Made Breakfast Pastries, Fresh Fruit,, and Toast |
| <i>Global Adventures</i> | Buffalo Wings, Baked Potatoes Bar and Roasted Cauliflower |
| <i>Live Well</i> | Vegetarian Pizza |
| <i>Plant Inspired</i> | Caesar Salad |
| <i>Sweet Treat</i> | Coconut Crème Pie |
| Sunday January 28, 2024 | |
| <i>Breakfast Grill</i> | Carved Baked Ham with Broccoli and Pasta Marinara and Mushroom and Cheese Omelets |
| <i>Breakfast Bistro</i> | Glazed French Toast with Maple Syrup and Warm Fruit Compote |
| <i>Sides</i> | Fresh Squeezed Orange Juice and Parfaits |
| <i>Global Adventure</i> | Grilled Salmon with Country Mashed Potatoes and Saluted Baby Back choy |
| <i>Live Well</i> | Toasted Lemon Rosemary Wo Chung Tofu |
| <i>Plant Inspired</i> | Chinese Salad with Crispy Rice Noodles |
| <i>Sweet Treat</i> | Chocolate Mousse cake |
| Epicurean Group at San Domenico School | |
| General Manager: Adam.Warheit@epicurean-group.com | |
| Executive Chef Ramon Zavala Ram.Zavala@epicurean-group.com | |
| Café Phone: For Catering or Special Events: Adam.Warheit@epicurean-group.com | |
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| Menu Key | |
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| <p>It is important that our kitchen's staff provides the right amount of energy, nutrients and fluids that the body needs. The single ingredient starts this. It takes a variety of foods every day. Epicurean Group offers to provide healthy nutrition with the most nutrient dense and delicious food possible every single day!</p> | |
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| Warm & Comforting Beverage House Made Cookies every Wednesday - Hot Chocolate every Friday | |

Café Service Hours
Saturday-Sunday
Brunch: 11:30 am - 1:00pm
Dinner: 6:00 pm - 6:45 pm

We thank you for the opportunity to nourish you!



GO FANHERS!

