Menu

Monday	December 1, 2025
Alarm Clock Breakfast	Belgian Waffles, Mixed Berry Compote, Fresh Berries, Whipped Cream
Taste of Italy	Cheese Ravioli, House Made Marinara Sauce, Side Caesar Salad, Herb Garlic Bread Sticks
Global Adventure	Pork Adobo, Broccoli and Red Onions, Cilantro Lime Rice
Panini	Grilled Cheese Sandwiches, House Made Tomato Soup, Parmesan Cheese

Tuesday	December 2, 2025
Alarm Clock Breakfast	Breakfast Sausage Biscuits & Gravy, Cage Free Scrambled Eggs
Platillos Latinos	Chicken Enchiladas, Spanish Rice, Ranchero Beans, Chipotle Ranch Mixed Greens Salad
Kitchen Table	Crispy Fish & Chips, Fried Cod, French Fries, Corn on the Cobb
Street Food	Greek Nachos, Gyro Meat, Tzatziki Sauce, Greek Village Salad, Pita Chips

Wednesday	December 3, 2025
Alarm Clock Breakfast	Croissant Breakfast Sandwich, Black Forrest Ham, Cage Free Eggs, Monterey Jack Cheese
Taste of Italy	Grass Fed Ground Beef Meatloaf, Cheesy Polenta, Roasted Vegetables
Kitchen Table	Baked Potato Bar, House Cheese Sauce, Broccoli, Applewood Smoked Bacon Bits, Sour Cream, Green Onions, Sauteed Mushrooms
Soup DuJour	Chicken Posole, Hominy, Onions, Shaved Cabbage, Jalapeno, Radishes, Tortilla Chips

Thursday	December 4, 2025
Alarm Clock Breakfast	Stuffed Blueberry French Toast, Whipped Cream, Maple Syrup, Applewood Smoked Bacon
Kitchen Table	Garlic Herb Roasted Chicken, Yukon Gold Garlic Mashed Potatoes, Steamed Broccoli
American BBQ Series	Grass Fed Beef with Chimichurri, Papas Bravas, & Garlic Herb Roasted Cauliflower
Flatbreads & More	Free Range Chicken Salad Spinach Wraps Served with Kettle Chips

Friday	December 5, 2025
Alarm Clock Breakfast	Loaded Breakfast Bowls, Breakfast Sausage, Country Potatoes, Cage Free Scrambled Eggs, Shredded Cheddar Jack Cheese
Latinos Platillos	Pork Chile Verde, Spanish Rice, Pinto Beans, Flour or Corn Tortilla, Crema, Salsa
Passage of India	Chicken Tikka Masala, Garlic Herb Naan Bread, Spiced Roasted Cauliflower, House Made Raita Yogurt Sauce
Panini	Honey Mustard Grilled Chicken Sandwich, Kettle Chips

Epicurean Group at St. Francis Catholic High School

Your Executive Chef: Jenn Slaughter

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:

Chopped Italian Salad, Salami, Romaine Lettuce, Kalamata Olives, Pepperoncini, Mozzarella Cheese, House Made Italian Dressing

Tuesday:

Chicken Cordon Bleu Salad, Grilled Free Range Chicken, Honey Ham, Cherry Tomatoes, Swiss Cheese, Carrots, Croutons, Honey Mustard Dressing

Wednesday:

Shrimp Louie Salad, Romaine, Lemon, Cocktail Sauce, Cucumber, Egg, Cheese, Croutons, Lemon Vinaigrette

Thursday:

Farro Grain Salad, Grilled Chicken, Arugula, Goat Cheese, Cucumbers, Dried Cranberries, Pepitas, Cherry Tomatoes, Pickled Red Onions

Friday:

Asian Noodle Salad, Shaved Napa Cabbage, Edamame, Shredded Carrots, Crunchy Celery, Ginger Soy Vinaigrette

Promotions

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.

Menu Key

Vegetarian · Vegan · Organic · Free Range · Grass Fed · Cage Free · Contains Gluten