



Menu



Monday February 23, 2026	
<i>Alarm Clock Breakfast</i>	Breakfast Trio, Hashbrowns, Cage Free Scrambled Eggs, Sausage Patty
<i>Izakaya</i>	Teriyaki Chicken, Steamed Jasmine Rice, Broccoli & Cauliflower Medley
<i>Kitchen Table</i>	Cheese Tortellini with Alfredo Sauce, House Made Garlic Bread, Side Caesar Salad
<i>Panini</i>	Ham and Swiss Flatbreads, Honey Roasted Ham, Swiss Cheese, Cherry Tomatoes, Whole Grain Mustard, Spinach

Tuesday February 24, 2026	
<i>Alarm Clock Breakfast</i>	Chocolate Chip Pancakes, Fresh Berries, Maple Syrup, Whipped Cream, Applewood Smoked Bacon
<i>Platillos Latinos</i>	Pollo Asado Burrito Bowls, Grilled Chicken, Spanish Rice, Pinto Beans, Shredded Lettuce, Salsa, Crema
<i>Global Adventure</i>	Pork Adobo, Steamed Jasmine Rice, Cabbage & Red Onion Stir Fry
<i>Soup DuJour</i>	Clam Chowder, Clams, Yukon Gold Potatoes, Carrots, Sourdough Bread

Wednesday February 25, 2026	
<i>Alarm Clock Breakfast</i>	Breakfast Quesadillas, Corn Tortillas, Shredded Cheese, Chorizo, Sour Cream, Salsa
<i>Izakaya</i>	Basil Beef Stir Fry, Cilantro Lime Basmati Rice, Sauteed Peppers & Onions
<i>Taste of Italy</i>	Free Range Chicken Picatta, Garlic Herb Roasted Potatoes, Side Mixed Greens Salad
<i>Panini & Soup DuJour</i>	Grilled Cheese Sandwiches with House Made Tomato Soup

Thursday February 26, 2026	
<i>Alarm Clock Breakfast</i>	Bananas Foster French Toast, Banana Cinnamon Compote, Whipped Cream, Fresh Bananas, Chicken Apple Sausage Link
<i>American BBQ Series</i>	BBQ Pulled Pork Sandwich, Saucy Pulled Pork, Hawaiian Roll, Vinegar Coleslaw, Side Pickles
<i>Taste of Italy</i>	Free Range Rosemary-Lemon Chicken, Garlic Mashed Potatoes, Herb Roasted Vegetables
<i>Panini</i>	Tuna Melt Sandwiches, Tuna Salad, Texas Toast, Cheddar Cheese, Kettle Chips

Friday February 27, 2026	
<i>Alarm Clock Breakfast</i>	Overnight Chocolate Oats, Granola, Fresh Berries, Chocolate Chips, Cage Free Scrambled Eggs
<i>Passage of India</i>	Chana Biryani, Chickpeas, Basmati Rice, Ginger, Eggplant, Onions, Fresh Herbs, Raita, Naan Bread
<i>Taste Of Italy</i>	Three Cheese Lasagna, Herb Ricotta, Mozzarella, Parmesan, House Made Marinara, Garlic Broccoli, Herb Breadstick
<i>Street Food</i>	Vegetarian Chili, Red Beans, Kidney Beans, Black Beans, Flame Roasted Corn, Onions, Corn Bread Muffin

Café Service Hours
 7:30 - 10:00
 11:00 - 1:00
 2:30 - 3:30

Today's Grab and Go Special

Monday:
 Spinach & Applewood Smoked Bacon Salad, Grilled Chicken, Applewood Smoked Bacon, Spinach, Romaine, Tomatoes, Red Onion, Goat Cheese, Cranberries, Balsamic Dressing

Tuesday:
 Cobb Salad, Chicken, Turkey, Ham, Hard Boiled Egg, Cherry Tomatoes, Cucumber, Cheddar Cheese, Ranch Dressing

Wednesday:
 Chopped Asian Salad, Grilled Chicken, Napa Cabbage, Romaine Lettuce, Edamame, Won Ton Strips, Shredded Carrots, Green Onion, Bell Peppers, Soy Ginger Vinaigrette

Thursday:
 Farro Salad, Grilled Chicken, Arugula, Mixed Greens, Goat Cheese, Cucumbers, Dried Cranberries, Pepitas, Cherry Tomatoes, Red Onions, Champagne Herb Vinaigrette

Friday:
 Rainbow Roasted Veggie Salad, Romaine, Mixed Greens, Roasted Bell Peppers, Grilled Zucchini, Red Onions, Cherry Tomatoes, Cucumber, Balsamic Vinaigrette

Promotions

Break the Winter Gray
 BOLD COLORS. FRESH INGREDIENTS. BIG FLAVOR.

Vibrant, feel-good dishes to brighten your day and energize the café.

Friday Feb 27th
 Rainbow Roasted Veggie Salad, Romaine, Mixed Greens, Roasted Bell Peppers, Grilled Zucchini, Red Onions, Cherry Tomatoes, Cucumber, Balsamic Vinaigrette

REDUCE, REUSE, RECYCLE

To-Go Goes Compostable!
 All our to-go containers, cups, and cutlery are made of 100% compostable material. Place them in our compost bins and help California to achieve its "zero waste" goal.

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 at St. Francis Catholic High School

Your Executive Chef: **Jenn Slaughter**

Café/Catering Manager: **Evelyn Barela**
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