



Menu



Monday March 16, 2026

<i>Alarm Clock Breakfast</i>	Brioche Bun Brekkie Sandwich, Cage Free Egg, Sausage Patty, Cheddar Cheese
<i>Kitchen Table</i>	Macaroni & Cheese, Applewood Smoked Bacon, Side Mixed Greens Salad, House Vinaigrette
<i>Taste of Italy</i>	Lemon Herb Free Range Chicken, Herb Roasted Potatoes, Roasted Vegetables
<i>Wraps & More</i>	Free Range Buffalo Chicken Wrap, Spring Mix, Ranch Dressing, Chipotle Tortilla, Kettle Chips

Café Service Hours

7:30 - 10:00
11:00 - 1:00
2:30 - 3:30

Tuesday March 17, 2026

<i>Alarm Clock Breakfast</i>	Blueberry French Toast, Apple Sausage Links
<i>St. Paddy's Day</i>	Corned Beef & Cabbage, Boiled Potatoes, Horseradish Cream Sauce
<i>Izakaya</i>	Free Range Teriyaki Chicken, Jasmine Steamed Rice, Sunomono Salad
<i>Flatbreads & More</i>	Potato & Onion Flatbread, Rosemary Bechamel Sauce, Caramelized Onions, Roasted Herb Potatoes, Italian Sausage, Balsamic Glaze

Today's Grab and Go Special

Monday:
Taco Salad, Kidney Beans, Red Onions, Cheese, Tortilla Strips, Tomatoes, Black Olives, Cilantro Lime Dressing

Tuesday:
Asian Chicken Salad, Fried Won Tons, Romaine, Edamame, Green Onions, Soy Ginger Vinaigrette

Wednesday:
Southwestern Free Range Chicken Salad, Cilantro Ranch Dressing, Kidney Beans, Red Onions, Tortilla Strips, Cherry Tomatoes

Thursday:
Rotini Pasta Salad, Kalamata Olives, Red Onions, Cucumbers, Feta, Black Olives, Balsamic Vinaigrette

Wednesday March 18, 2026

<i>Alarm Clock Breakfast</i>	Hashbrown Casserole, Cage Free Scrambled Eggs, Country Sausage, Bell Peppers, Red Onions
<i>Platillos Latinos</i>	Pork Carnitas Bowls, Cabbage, Crema, Salsa, Spanish Rice, Pinto Beans
<i>Global Adventure</i>	Chicken Stir Fry, Grilled Onions, Bell Peppers, Carrots, Vegetable Fried Rice, Fortune Cookie
<i>Buddah Bowl</i>	Teriyaki Glazed Salmon Bowl, Brown Rice, Red Onions, Edamame, Shredded Carrots

Friday:
Ancient Grain Salad, Quinoa, Farro, Mixed Greens, Apples, Dried Cranberries, Pepitas, Apple Cider Dressing

Thursday March 19, 2026

<i>Alarm Clock Breakfast</i>	Belgium Waffles, Fresh Berry Compote, Whipped Cream, Applewood Chicken Sausage
<i>Izakaya</i>	Pork Ramen, Soy Pork Tenderloin, Bok Choy, Shredded Carrots, Green Onions, House Made Broth
<i>American BBQ Series</i>	Free Range BBQ Chicken, Vinegar Coleslaw, Papas Bravas
<i>Panini</i>	Turkey Melts, Sourdough, Monterey Jack Cheese, Applewood Smoked Bacon

Promotions

ST. PATRICK'S DAY

March 17
A Little Luck, A Lot of Flavor
Celebrate Irish heritage with a classic, comforting menu inspired by traditional flavors and hearty ingredients.

Corned Beef & Cabbage
Tender beef, slow-cooked cabbage, classic spices

Boiled Potatoes with Herbs
Buttery, traditional, and comforting

Friday March 20, 2026

<i>Alarm Clock Breakfast</i>	Veggie Scramble, Cage Free Scrambled Eggs, Peppers, Onions, Mushrooms, Side Hash Brown Patty
<i>Global Adventure</i>	Thai Red Tofu Curry, Roasted Bell Peppers, Onions, Naan Bread
<i>Taste of Italy</i>	Vegetable Primavera Pasta, Assorted Roasted Vegetables, Side Garden Caesar Salad, Garlic Bread
<i>Buddah Bowl</i>	Southwest Buddha Bowl, White Rice, Roasted Corn, Cherry Tomatoes, Organic Spinach, Cilantro Lime Vinaigrette, Roasted Peppers, Onions, Black Beans

REDUCE, REUSE, RECYCLE

Eat Sustainably with Epicurean Group!

The average American's food travels 1,300 miles from farm to plate. But when you dine with us, you're eating local food - saving energy costs, and supporting our local economy.

Epicurean Group at St. Francis Catholic High School

Your Executive Chef: **Jenn Slaughter**

Your Café/Catering Manager: **Evelyn Barela**
(916) 737-5062

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.

