



Menu



Monday April 20, 2026

<i>Alarm Clock Breakfast</i>	Blueberry Pancakes, Blueberry Sauce, Fresh Berries, Whipped Cream, Applewood Smoked Bacon
<i>Global Adventure</i>	Beef Bulgogi, Sticky Jasmine Rice, Sauteed Bok Choy, Red Onions, Carrots
<i>Taste of Italy</i>	Chicken Alfredo Penne Pasta, Steamed Broccoli & Cauliflower, House Made Garlic Bread
<i>Panini</i>	Chicken, Bacon Grilled Cheese Sandwiches, Texas Toast, Cheddar & Monterey Jack Cheese, Kettle Chips

Tuesday April 21, 2026

<i>Alarm Clock Breakfast</i>	Hashbrown Casserole, Hashbrowns, Baked Egg, Veggies, Parmesan Cheese, Hand Fruit, Choice of Apple, Banana, or Orange
<i>Platillos Latinos</i>	Pork Carnitas, Spanish Rice, Chef's Choice Beans, Flour Tortilla, Crema, Salsa
<i>Passage of India</i>	Butter Chicken or Paneer Cheese, Aloo Gobi (Spiced Potatoes & Cauliflower), Naan Bread
<i>Panini</i>	Pork Bahn Mi, Soy Glazed Pork, Shredded Cabbage, Carrots, Daikon, Green Onions, Jalapenos, Cilantro, French Bread

Wednesday April 22, 2026

<i>Alarm Clock Breakfast</i>	Smoothie Bowls, Delicious House Made Smoothie & Toppings, Fresh Berries, Granola Whipped Cream, Sausage Patty
<i>Taste of Italy</i>	Caprese Pasta, Chef's Choice Pasta, House Made Garlic Pesto Herb Sauce, Blistered Cherry Tomatoes, Parmesan Cheese, Side Grilled Asparagus & Peppers, Garlic Bread
<i>Global Adventure</i>	Mongolian Pork, Steamed Jasmine Rice, Asian Stir Fry Vegetables
<i>Flat Bread and More...</i>	Chicken Bacon Pesto Piadine, Grilled Garlic Herb Chicken, Applewood Smoked Bacon, House Made Pesto Aioli, Cherry Tomatoes, Arugula, Balsamic Vinegar, Olive Oil

Thursday April 23, 2026

<i>Alarm Clock Breakfast</i>	Chorizo Breakfast Quesadillas, Chorizo, Melted Cheese, Scrambled Eggs, Crema, Salsa
<i>Platillos Latinos</i>	Beef Fajitas, Black Beans, Cilantro Lime Rice, Flour Tortillas
<i>Taste of Italy</i>	Baked Chicken or Eggplant Parmesan, Cheesy Roasted Garlic Polenta, Side Mixed Greens Salad
<i>Street Food</i>	Chicken Wings, Drums and Flats, Buffalo Sauce, Side Carrots, Celery, Cherry Tomatoes

Friday April 24, 2026

<i>Alarm Clock Breakfast</i>	Overnight Strawberry Chocolate Chip French Toast, Sweet Cream Cheese, Fresh Berries, Whipped Cream, Applewood Smoked Bacon
<i>Kitchen Table</i>	Cream of Spinach Chicken, Mashed Potatoes, Chef Olivia's Spinach Cream Sauce, Side Caesar Salad
<i>American BBQ Series</i>	Hamburger Friday! Grilled Hamburgers, Lettuce, Tomato, Cheese, Red Onions, Pickles, Pepperoncini's, French Fries & Onion Rings Combo
<i>Panini</i>	Grilled Vegetable Sandwiches, Grilled Bell Peppers, Eggplant, Zucchini, Melted Mozzarella Cheese, Garlic Pesto Spread, Kettle Chips

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:
 Greek Salad, Grilled Chicken, Romaine Lettuce, Pepperoncini, Kidney Beans, Cherry Tomatoes, Cucumbers, Red Onions, Balsamic Vinaigrette

Wednesday:
 Asian Citrus Salad, Grilled Chicken, Romaine Lettuce, Vermicelli Noodles, Edamame, Tangerines, Fried Won Tons, Soy Ginger Tangerine Vinaigrette

Thursday:
 Taco Salad, Romaine Lettuce, Grilled Chicken, Kidney Beans, Pickled Red Onions, Cherry Tomatoes, Cucumbers, Tortilla Strips, Chipotle Ranch Dressing

Friday:
 Cobb Salad, Romaine Lettuce, Grilled Chicken, Bacon Bits, Turkey, Boiled Egg, Carrots, Cherry Tomatoes, Cucumbers, Bleu Cheese Dressing

Promotions

Start your day fresh with lighter, energizing breakfast favorites.

- Blueberry Pancakes, Blueberry Sauce, Fresh Berries, Whipped Cream, Applewood Smoked Bacon
- Hashbrown Casserole, Hashbrowns, Baked Egg, Veggies, Parmesan Cheese, Hand Fruit, Choice of Apple, Banana, or Orange
- Smoothie Bowls, Delicious House Made Smoothie & Toppings, Fresh Berries, Granola Whipped Cream, Sausage Patty
- Chorizo Breakfast Quesadillas, Chorizo, Melted Cheese, Scrambled Eggs, Crema, Salsa
- Overnight Strawberry Chocolate Chip French Toast, Sweet Cream Cheese, Fresh Berries, Whipped Cream, Applewood Smoked Bacon

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.

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
 (916) 737-5062

Menu Key

