



Jesuit Marauder's Café

Monday March 9, 2020

- Breakfast Grill** Good Morning Breakfast Platter with Cheesy Cage Free Scramble, Chicken-Apple Sausage Links and Texas Toast Points
- Fresh Organic Side** Sautéed Spring Garlic Blue Lake Green Beans
- Route 66 Adventure** Country Style Ham Steak with Red Eye Gravy and Buttermilk Yukon Gold Smashed Potatoes
- Live Well** Free Range Bone-In Chicken with Sweet Soy Glaze, Coconut Jasmine Rice and Braised Sesame Kale
- Panini** Grilled Sourdough Free Range Garlic Chicken Melt with Herbed Pesto Aioli and Clover Jack Cheese
- Stone Hearth Pizza** Hot Hawaiian with Black Forest Ham, Sweet Chili Sauce, Grilled Pineapple and Pickled Jalapenos
- After School** Cookies and Cream Milkshake

Tuesday March 10, 2020

- Breakfast Grill** French Toast 'Hot Pocket' with Sweet Cheesecake Filling, Fresh Strawberries and Strawberry-Maple Syrup
- Fresh Organic Side** Sautéed Bloomsdale Spinach with Gilroy Garlic Oil
- Global Adventure** Carolina White BBQ Free Range Chicken with Honey-Mustard Glaze and Country Potatoes with Peri and Sons Sweet Peppers & Onions
- Global Adventures** Swedish Meatballs: Grass Fed Beef, Mushroom-Sour Cream Sauce with Caramelized Onions, Garlic-Chive Mashed Potatoes
- Panini** Italian Turkey Melt with House Marinara and Three Cheese Blend on Le Boulanger Torpedo Roll
- Stone Hearth Pizza** All Meat Marvel with Pepperoni, Black Forest Ham and Spicy Italian Sausage
- After School** Caramel-Filled Churros

Wednesday March 11, 2020

- Breakfast Grill** Breakfast Quesadillas with Chorizo, Jack-Cheddar Blend, Scrambled Cage Free Eggs and Tajin-Dusted Organic Pineapple Spears
- Fresh Organic Side** Garlic Oil Sautéed Bloomsdale Spinach
- Global Adventures** Beef Bourignion with Button Mushrooms, Pearl Onions, Baby Carrots, Red Wine Sauce with Butter and Herb Orzo
- Asian Fusion** Free Range Chicken Chop Suey, Water Chestnuts, Sweet Snow Peas, Organic Jasmine Rice
- Panini** Chili-Cheese Coney Dog with Grass Fed Beef Chili, Nathan's All Beef Dog and Clover Cheddar Shreds
- Stone Hearth Pizza** Free Range Chicken-Bacon Ranch with Shaved Onion, Applewood Bacon, Whole Milk Mozzarella and Ranch Drizzle
- After School** Soft Baked Pretzels

Thursday March 12, 2020

- Breakfast Grill** Biscuit and Applewood Bacon Sliders with Spicy Pepper Jack Cheese, Cage Free Egg and Maple Honey Butter
- Fresh Prepared Side** Asian Peas n' Carrots: Ginger Garlic Sautéed Snow Peas and Toy Box Carrots
- Global Adventure** Free Range Orange Chicken with Szechuan Orange Glaze and California Long Grain Rice
- Kitchen Table** Salade Nicoise with Red Potatoes, Haricot Verts, Albacore Tuna, Capers, Mixed Field Greens and Dijon Vinaigrette
- Passage to India** Tandoori Chicken Wrap with Cucumber-Tzaziki Sauce, Warm Pita Bread, Little Gem Lettuce & Tomato
- Stone Hearth Pizza** Loaded Baked Potato with Yukon Golds, Crispy Bacon, Clover Cheddar, Chives and Sour Cream Drizzle
- After School** Strawberry Shortcake Parfaits

Friday March 13, 2020

- Breakfast Grill** Chocolate Chip Pancakes with Warm Raspberry Coulis and Fresh Cream Chantilly
- Fresh Organic Side** Lemon Cauliflower and Sweet Onion Saute
- Global Adventure** Five Layer Marauder Lasagna Stack with Cream Bechamel, House Marinara, Whole Milk Ricotta, Mozzarella and Parmesan
- Live Well** Herb-Crusted White Fish with Lemon Butter Sauce and Whole Grain Mustard German Potato Salad
- Panini** Housemade Tomato-Basil Soup with Smoked Cheddar Grilled Cheese on Le Bou Whole Grain White Bread
- Stone Hearth Pizza** Four Cheese Calzone with Mozzarella, Parmesan, Sheepsmilk Feta, Laura Chenel Goat Cheese and White Garlic Sauce
- After School** Green Chile and Cheddar Quesadilla Basket

Café Service Hours

Breakfast hours: 7:30 am - 8:15 am

Lunch Hours: See Daily Schedule

PM Break: 3:00 pm - 4:00pm

Platillos Latinos

MONDAY

Free Range Chicken Chili Colorado with Garlic Rice and Chili Dusted Roasted Potatoes

GF

TUESDAY

Taco Tuesday! Southwestern Lime Chicken Tacos with Roasted Corn & Black Bean Salsa, Fresh Pico de Gallo and Cilantro-Lime Rice

GF

WEDNESDAY

Carnitas Burrito Bowl with Slow Pinto Beans, Spanish Rice, Fresh Pico De Gallo and Queso Fresco

GF

THURSDAY -Taste of Espana

Grass Fed Spanish Beef Picadillo with Organic Long Grain Rice & Blue Lake Green Bean and Tomato Saute

GF

FRIDAY

Chef Lorena's Tortillas with Lenten-Friendly Chorizo, Sweet Onion, Cotija Cheese, Nopales Salad and Refried Black Beans

V

Go Greener!

Responsible Practices Begin Here!

Reduce! Reuse! Recycle!

By composting your food waste, you'll reduce our reliance on toxic chemical fertilizers and pesticides.

Please use our café recycle bins.

Bring your own cup, container and utensils for to-go food and drink. Keep them in your locker or backpack

This Week's Special!



Taco Tuesday!

Menu Legend

- V** Vegetarian
- GF** Gluten Free
- CF** Cage Free
- FR** Free Range
- GF** Gluten Free
- GF** Grass Fed
- GF** Organic

Epicurean Group at Jesuit Marauder's Café

Executive Chef Mgr: John Montuya Café Manager: Tammi Korbmaker

For Catering, please contact tammi@epicurean-group.com, or call 916.418.2626

