



Jesuit Marauder's Café

Monday April 15, 2019

- Breakfast Grill** Breakfast Croissant Sandwich with Cage Free Egg, Cheddar Cheese, and Applewood Smoked Bacon
- Fresh Organic Side** Roasted Long Green Beans, Garlic, Parmesan
- Global Adventure** Pork Scallopine, Mushroom-Marsala Sauce, Parmesan Orzo Pasta
- Live Well** Free Range Chinese Chicken Salad with Romaine, Cabbage, Carrot, Toasted Pepitas, Wonton Crisps, Sesame Soy Dressing
- Torpedo** Garlic Steak Sandwich, Caramelized Onions, Jack Cheese, Garlic Butter, Arugula, Le Boulanger Torpedo Roll
- Stone Hearth Pizza** Applewood Smoked Bacon, Tomato, Shaved Onion, Ranch Drizzle
- After School** Strawberry Smoothie

Tuesday April 16, 2019

- Breakfast Grill** Monte Cristo, Black Forest Ham, Swiss Cheese, Raspberry Sauce, Maple Syrup
- Fresh Organic Side** Sautéed Broccoli Crowns, Gilroy Garlic Butter
- Global Adventure** Beef Stroganoff, Tender Beef Chunks, Mushrooms, Caramelized Onions, Rich Sour Cream Sauce, Egg Noodles, Parsley Butter
- Kitchen Table** Thai Green Curry, Free Range Chicken, Green Beans, Red Bell Pepper, Potato, Coconut Curry Broth, Jasmine Rice
- Sub** Italian Hoagie - Pepperoni, Salami, Jack Cheese, Pepperoncini, Black Olives, Le Boulanger Hoagie Roll
- Stone Hearth Pizza** Margherita con Pollo, Fresh Mozzarella, Grilled Chicken, Fresh Basil, Fresh Tomato
- After School** Blueberry Shake

Wednesday April 17, 2019

- Breakfast Grill** Epic Tot Hash - Crispy Tatertots, Italian Sausage, Bacon, Rainbow Peppers, Cheese, Cage Free Eggs, Organic Fresh Fruit
- Fresh Organic Side** Baby Kale, Spinach and Chard Saute, Toasted Garlic, Currants, Olive Oil, Toasted Panko
- Kitchen Table** Pasta Carbonara, Applewood Bacon, Parmesan, Cream, Italian Parsley,
- LiveWell** Spring Strawberry Salad - Organic Mixed Field Greens, Sweet Strawberries, Candied Pepitas, Feta Cheese, Cider Vinaigrette
- Panini** Chinese BBQ Pork Sliders, Plum Glaze, Pea Shoots, Five Spice Aioli, Hawaiian Rolls
- Pizza** Classic Hawaiian, Black Forest Ham, Fresh Pineapple
- After School** Cheese and Chicken Quesadilla Basket

Thursday April 18, 2019

- Breakfast Grill** Bagel Breakfast Sandwich Bacon, Cage Free Egg, Cheddar Cheese, Organic Melon Wedges
- Fresh Prepared Side** Ginger-Cabbage Saute, Fresh Pineapple, Sweet Soy Sauce
- Global Adventure** Teriyaki-Glazed Pork, Organic California Long Grain Scallion Brown Rice
- Wrap** Turkey Wrap, Basil Aioli, Spinach, Roasted Red Peppers, Herb-Garlic Cream Cheese
- Panini** All Beef Chili Dog, Grass Fed Beef Chili, Mustard, Cheddar Shreds, Caramelized Onion, Le Boulanger Bakery Bun
- Stone Hearth Pizza** Chef Tenesha's Calzone Special - BBQ Pulled Pork, Housemade BBQ Sauce, Whole Milk Mozzarella
- After School** Strawberry Shortcake with Fresh Whipped Cream

Friday April 19, 2019

- Breakfast Grill** School Closed For Good Friday
- Fresh Organic Side**
- Twilight Zone Special**
- LiveWell**
- Panini**
- Stone Hearth Pizza**
- After School**

Café Service Hours

Breakfast hours: 7:30 am - 8:15 am
 Lunch hours: see daily schedule
 PM Break: 3:00 pm - 5:00pm

Platillos Latinos - new items daily

MONDAY
 Free Range Chicken Torta, Lettuce, Pico, Creamy Pasilla Sauce, Bolillo Roll

TUESDAY
 Taco Tuesday! Cilantro-Lime Free Range Chicken, Black Beans and Spanish Rice

WEDNESDAY
 Bisteca Con Romesco
 Tender Steak, Romesco Sauce, Sauteed Vegetables, Chili-Dusted Roasted Yukon Gold Potato

THURSDAY
 Grass Fed Beef Quesadilla with Spanish Rice and Black Beans

FRIDAY
 No School

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!



Menu Key

- Vegetarian
- Cage Free
- Free Range
- Gluten Free
- Grass Fed
- Organic

Epicurean Group at Jesuit Marauder's Café

Chef Manager Trang Chung

For Catering Please Contact: 916.418.2626 or trang@epicurean-group.com

