



# Jesuit Marauder's Café

Monday May 6, 2024	
<b>Breakfast Bistro</b>	Pancake Monday! Buttermilk Pancake Shortstack & Crisp Applewood Smoked Bacon, Maple Syrup
<b>Fresh Organic Side</b>	Chipotle Roasted Summer Squash
<b>Global Adventure</b>	Chinese Broccoli Beef, Steamed Jasmine Rice, Traditional Wok Sauce, Crispy Eggroll
<b>Kitchen Table</b>	Shrimp & Andouille Sausage Gumbo, Steamed White Rice, Creole Seasoned Roasted Cauliflower
<b>Deli Creation</b>	Grilled Pesto Chicken, Sundried Tomato Aioli, Wild Arugula & Provolone, Focaccia
<b>Pizza</b>	Hawaiian Style, Black Forest Ham & Sweet Pineapple, Fresh Scallions
<b>After School</b>	All Beef CornDogs, Ice Cream Cone

Tuesday May 7, 2024	
<b>Breakfast Bistro</b>	Sun's Up Sandwich, Breakfast Sausage, Over Easy Egg, Sliced Medium Cheddar, Toasted Bagel
<b>Fresh Organic Side</b>	Broccoli Crowns with Gilroy Garlic Butter
<b>Italian Adventure</b>	Classic Cheese Tortellini Bolognese, Grass Fed Ground Beef Meat Sauce, Garlic Breadstick, Sautéed Spinach
<b>Kitchen Table</b>	Cali Gyro, Grilled & Sliced Chicken, Roasted Garlic Hummus, Cucumber & Tomato, Raita, House Potatoes
<b>Panini</b>	BBQ Pulled Beef Sandwich, Classic Coleslaw, Toasted Sourdough Bun, House Potatoes
<b>Pizza</b>	Sausage Supreme, Crumbled Italian Sausage, Bell Peppers & Mushrooms
<b>After School</b>	Cheeseburgers, Warm Cookies

Wednesday May 8, 2024	
<b>Breakfast Bistro</b>	The Standard Breakfast Trio, Scrambled Cage Free Eggs, Crisp Applewood Bacon & Hash Browns
<b>Fresh Organic Side</b>	Roasted Root Vegetables
<b>Kitchen Table</b>	Spicy Fried Chicken, BBQ Baked Beans, Skillet Cornbread & Classic Coleslaw
<b>Global Adventure</b>	Carne Asada Steak Tacos, Classic Mexican Rice, Grilled Corn & Roasted Red Pepper Salsa, Braised Black Beans
<b>Deli Creation</b>	Cubano, Sliced Black Forest Ham, Swiss Cheese, Pickles, Dijonnaise, Crusty French Roll
<b>Pizza</b>	California BBQ Chicken, Shaved Red Onion, Crisp Bacon Bits, Sweet Heat BBQ Drizzle
<b>After School</b>	Jumbo Soft Pretzels, Milk Shakes

Thursday May 9, 2024	
<b>Breakfast Bistro</b>	Sun's Up Sandwich, Breakfast Sausage, Over Easy Egg, Sliced Medium Cheddar, Toasted English Muffin
<b>Fresh Prepared Side</b>	Curry Roasted Cauliflower & Carrots
<b>Global Adventure</b>	Grilled Chicken Fettucine Alfredo, Steamed Broccoli, Toasted Garlic Breadstick
<b>Kitchen Table</b>	Fish N Chips, Seasoned Steak Fries, House-made Tartar Sauce, Lemon Wedge
<b>Deli Creation</b>	Philly Cheese Steak, Thin Sliced Top Round, Sautéed Peppers & Onions, Creamy Cheddar Cheese Sauce
<b>Pizza</b>	Sicilian, Salami, Kalamata Olives, Pepperoncini
<b>After School</b>	All Beef Hot Dogs, Churros

Friday May 10, 2024	
<b>Breakfast Bistro</b>	French Toast Friday! Classic Brioche Toast, Hash Brown Potatoes Maple Syrup
<b>Fresh Organic Side</b>	Garlic Sautéed Spinach & Mushrooms
<b>Kitchen Table</b>	Santa Maria Style Grilled Tri Tip Steak, Grilled Pencil Asparagus, Roasted Garlic Yukon Gold Potatoes, Chimichurri Sauce
<b>Buddha Bowl</b>	Teriyaki Chicken Donburi, Steamed Jasmine Rice Bowl, Steamed Edamame, Sesame Sautéed Spinach
<b>Panini</b>	Classic Grilled Cheese on Texas Toast, Sliced Cheddar & Jack Cheese, Creamy Tomato Soup
<b>Pizza</b>	Margherita, Mozzarella Cheese, Fresh Tomato & Chopped Basil
<b>After School</b>	Pizza, Assorted Frozen Treats

Café Service Hours
<b>Breakfast hours: 7:00 am - 9:15 am</b>
Lunch hours: see daily schedule
PM Break: 2pm - 3:30pm

Platillos Latinos - new items daily
MONDAY Super Burrito Plate

TUESDAY Quesadilla Del Dia
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WEDNESDAY Super Burrito Plate
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THURSDAY Quesadilla Del Dia
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FRIDAY Super Burrito Plate
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## Go Greener!

Responsible Practices Begin Here  
 >REDUCE<  
 Kick the can!!  
 Choose a self-serve beverage, instead of purchasing a drink in a can or plastic bottle. You'll help reduce resources and energy used for packaging and shipping.  
 >REUSE<  
 Bring your own cup, container, and utensils for to-go food & drink. Keep them in your desk or locker.  
 >RECYCLE<  
 By composting your food waste, you'll reduce our reliance on toxic chemical fertilizers and pesticides. Please use our café recycle bins.

## Menu Key

Vegetarian	Cage Free
Free Range	Gluten Free
Grass Fed	Organic

### Epicurean Group at Jesuit Marauder's Café

Executive Chef Ryan Satchwell Ryan@epicurean-group.com

For Catering Please Contact: ext.242 or Sonia.Andrade@epicurean-group.com

