



Jesuit Marauder's Café

Monday May 13, 2023

- Breakfast Bistro** Pancake Monday! Buttermilk Pancake Shortstack & Crisp Applewood Smoked Bacon, Maple Syrup
- Fresh Organic Side** Chipotle Roasted Butternut Squash
- Global Adventure** Bibimbap, Korean Style Jasmine Rice Bowl, Thin Sliced Steak, Asian Vegetable Slaw, Fried Egg
- Kitchen Table** 1/3 Lb. Grass Fed Cheeseburger, Sesame seed Bun, Secret Sauce, Seasoned Curly Fries
- Deli Creation** Classic Grilled Cheese on Texas Toast, Sliced Cheddar & Jack Cheese, Creamy Tomato Soup
- Pizza** Margherita, Mozzarella Cheese, Fresh Tomato & Chopped Basil
- After School** All Beef CornDogs, Ice Cream Cone

Tuesday May 14, 2023

- Breakfast Bistro** Sun's Up Sandwich, Breakfast Sausage, Over Easy Egg, Sliced Medium Cheddar, Toasted Bagel
- Fresh Organic Side** Broccoli Crowns with Gilroy Garlic Butter
- Italian Adventure** Classic Penne Pasta Bolognese, Grass Fed Ground Beef Meat Sauce, Garlic Breadstick, Sautéed Spinach
- Kitchen Table** Seared Salmon, Creamy Creole Pasta, Bacon & Garlic Sautéed Green Beans
- Panini** BBQ Pulled Pork Sandwich, Classic Coleslaw, Toasted Sourdough Bun, House Potatoes
- Pizza** Sausage Supreme, Crumbled Italian Sausage, Bell Peppers & Mushrooms
- After School** Cheeseburgers, Warm Cookies

Wednesday May 15, 2023

- Breakfast Bistro** The Standard Breakfast Trio, Scrambled Cage Free Eggs, Crisp Applewood Bacon & Hash Browns
- Fresh Organic Side** Roasted Root Vegetables
- Kitchen Table** Bacon & Sundried Tomato Mac N Cheese, Steamed Broccoli Florets, Garlic Breadstick
- Global Adventure** Chicken Cacciatore, Tomato & Sautéed Peppers, Creamy Polenta, Toasted Garlic Breadstick
- Deli Creation** Cubano, Sliced Black Forest Ham, Swiss Cheese, Pickles, Dijonnaise, Crusty French Roll
- Pizza** California BBQ Chicken, Shaved Red Onion, Crisp Bacon Bits, Sweet Heat BBQ Drizzle
- After School** Jumbo Soft Pretzels, Milk Shakes

Thursday May 16, 2023

- Breakfast Bistro** Sun's Up Sandwich, Breakfast Sausage, Over Easy Egg, Sliced Medium Cheddar, Toasted English Muffin
- Fresh Prepared Side** Curry Roasted Cauliflower & Carrots
- Global Adventure** Carnitas Street Tacos, Slow Braised Pork, Classic Spanish Rice, Braised Pinto Beans, Cilantro & Onions
- Kitchen Table** Teriyaki Chicken Donburi, Steamed Jasmine Rice, Broccoli Crowns, Orange Wedge, House Made Teriyaki Sauce
- Deli Creation** Philly Cheese Steak, Thin Sliced Top Round, Sautéed Peppers & Onions, Creamy Cheddar Cheese Sauce
- Pizza** Sicilian, Salami, Kalamata Olives, Pepperoncini
- After School** All Beef Hot Dogs, Churros

Friday May 17, 2023

- Breakfast Bistro** French Toast Friday! Classic Brioche Toast, Crisp Applewood Smoked Bacon, Maple Syrup
- Fresh Organic Side** Garlic Sautéed Spinach & Mushrooms
- Kitchen Table** Crispy Fried Chicken, Free Range Chicken Thighs, Honey Cornbread, Garlic mashed Potatoes
- Buddha Bowl** Chimichurri Beef Bowl, Roasted Red Pepper Quinoa, Sautéed Mushrooms & Spinach, Avocado Cream
- Panini** Grilled Pesto Chicken, Sundried Tomato Aioli, Wild Arugula & Provolone, Focaccia
- Pizza** Hawaiian Style, Black Forest Ham & Sweet Pineapple, Fresh Scallions
- After School** Pizza, Assorted Frozen Treats

Café Service Hours

Breakfast hours: 7:30 am - 8:15 am
 Lunch hours: see daily schedule
 PM Break: 2:00 pm - 3:30pm

Platillos Latinos - new items daily

MONDAY
 Super Burrito Plate

TUESDAY
 Quesadilla Del Dia

WEDNESDAY
 Super Burrito Plate

THURSDAY
 Quesadilla Del Dia

FRIDAY Super Burrito Plate

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

