



Jesuit Marauder's Café

Monday February 3, 2025	
Breakfast Bistro	Pancake Monday! Buttermilk Pancake Shortstack & Crisp Applewood Smoked Bacon, Maple Syrup
Fresh Organic Side	Chipotle Roasted Butternut Squash
Global Adventure	Cajun Shrimp Pasta, Creole cream Sauce, Penne Pasta, Sun Dried Tomatoes, Pearl Onions & Roasted Red Peppers
Kitchen Table	Pork Chile Verde, Simmered in Tomatillo Sauce, Classic Spanish Rice, Braised Organic Black Beans
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 February 4, 2025	
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	Roasted Chicken, Toscana, White Beans, Tomatoes, Bacon, Italian Sausage, Baby Spinach, Toasted Garlic Breadstick
Kitchen Table	Rosemary Seared Pork Chops, Creamy Polenta, Rustic Pan Sauce, Roasted Broccoli
Panini	Pesto Grilled Chicken, Toasted Focaccia, Sundried Tomato Aioli, Fresh Baby Spinach & Provolone Cheese
Pizza	Sausage Supreme, Crumbled Italian Sausage, Bell Peppers & Mushrooms
After School	Cheeseburgers, Warm Cookies

Wednesday February 5, 2025	
Breakfast Bistro	The Standard Breakfast Trio, Scrambled Cage Free Eggs, Crisp Applewood Bacon & Hash Browns
Fresh Organic Side	Roasted Root Vegetables
Kitchen Table	Chimichurri Tri-Tip, Roasted Yukon Gold Potatoes, Sauteed Mushrooms & Peppers, Dinner Roll
Global Adventure	Black Bean Chicken Stir Fry, Sliced Free Range Chicken, Broccoli, Red Peppers, Jasmine Rice, Sweet-Savory Wok Sauce
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 February 6, 2025	
Breakfast Bistro	Sun's Up Sandwich, Breakfast Sausage, Over Easy Egg, Sliced Medium Cheddar, Toasted English Muffin
Fresh Prepared Side	Curry Roasted Cauliflower & Carrots
Passage to India	Pork Vindaloo, Steamed Basmati Rice, Rich Curried Tomato Gravy with Braised Lentils, Toasted Naan
Kitchen Table	Garlic-Tamari Sticky Wings, Pickled Asian Slaw, Simple Fried Rice
Deli Creation	Philly Cheese Steak, Thin Sliced Top Round, Sauteed Peppers & Onions, Creamy Cheddar Cheese Sauce
Pizza	Sicilian, Salami, Kalamata Olives, Pepperoncini
After School	All Beef Hot Dogs, Churros

Friday February 7, 2025	
Breakfast Bistro	French Toast Friday! Classic Brioche Toast, Crisp Applewood Smoked Bacon, Maple Syrup
Fresh Organic Side	Garlic Sauteed Spinach & Mushrooms
Kitchen Table	Crispy Fried Chicken, Free Range Chicken Thighs, Honey Cornbread, Whipped Sweet Potatoes
Buddha Bowl	Gochujang Seared Salmon Bowl, Toasted Quinoa, Steamed Edamame, Carrot, Cucumber, Purple Cabbage, Miso Vinaigrette
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

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