



# Jesuit Marauder's Café

Monday March 20, 2023	
<b>Breakfast Bistro</b>	Pancake Monday! Buttermilk Pancake Shortstack & Crisp Applewood Smoked Bacon, Maple Syrup
<b>Fresh Organic Side</b>	Roasted Butternut Squash
<b>Global Adventure</b>	Cajun Shrimp Pasta, Creole cream Sauce, Penne Pasta, Sun Dried Tomatoes, Pearl Onions & Roasted Red Peppers
<b>Kitchen Table</b>	Grass Fed Ground Beef Taco Bowl, Classic Spanish Rice, Braised Black Beans, Pico De Gallo, Crema, Shredded Cheese & Lettuce
<b>Deli Creation</b>	Grilled Pesto Chicken, Sundried Tomato Aioli, Wild Arugula & Provolone, Focaccia
<b>Pizza</b>	Margherita, Mozzarella Cheese, Fresh Tomato & Chopped Basil
<b>After School</b>	All Beef CornDogs, Ice Cream Cone

Tuesday March 21, 2023	
<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>	Creamy Macarooni & Cheese, Sundried Tomato & Bacon, Fresh Parsley, Toasted Garlic Breadstick
<b>Kitchen Table</b>	Rosemary Seared Pork Chops, Creamy Polenta, Rustic Pan Sauce, Roasted Broccoli
<b>Panini</b>	Pesto Grilled Chicken, Toasted Focaccia, Sundried Tomato Aioli, Fresh Baby Spinach & Provolone Cheese
<b>Pizza</b>	Sausage Supreme, Crumbled Italian Sausage, Bell Peppers & Mushrooms
<b>After School</b>	Cheeseburgers, Warm Cookies

Wednesday March 22, 2023	
<b>Breakfast Bistro</b>	The Standard Breakfast Trio, Scrambled Cage Free Eggs, Crisp Applewood Bacon & Hash Browns
<b>Fresh Organic Side</b>	Chipotle Butter Yellow Corn
<b>Kitchen Table</b>	Chimichurri Tri-Tip, Roasted Yukon Gold Potatoes, Sauteed Mushrooms & Peppers, Dinner Roll
<b>Global Adventure</b>	Crispy Fried Chicken, Free Range Chicken Thighs, Honey Cornbread, Whipped Sweet Potatoes
<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 March 23, 2023	
<b>Breakfast Bistro</b>	Sun's Up Sandwich, Breakfast Sausage, Over Easy Egg, Sliced Medium Cheddar, Toasted English Muffin
<b>Fresh Prepared Side</b>	Seared Teriyaki Bok Choy
<b>Global Adventure</b>	Szechuan Beef Chow Mein, Spicy Wok Sauce, Stir Fried Vegetables, Crispy Vegetable Eggroll
<b>Kitchen Table</b>	Garlic-Tamari Sticky Wings, Pickled Asian Slaw, Simple Fried Rice
<b>Deli Creation</b>	Philly Cheese Steak, Thin Sliced Top Round, Sauteed Peppers & Onions, Creamy Cheddar Cheese Sauce
<b>Pizza</b>	Sicilian, Salami, Kalamata Olives, Pepperoncini
<b>After School</b>	All Beef Hot Dogs, Churros

Friday March 24, 2023	
<b>Breakfast Bistro</b>	French Toast Friday! Classic Brioche Toast, Scrambled Cage Free Eggs, Maple Syrup
<b>Fresh Organic Side</b>	Garlic Sauteed Spinach & Mushrooms
<b>Passage to India</b>	Curried Potato Samosas, Biryani Rice, Toasted Garlic Naan, Cucumber Raita
<b>Buddha Bowl</b>	Gochujang Seared Salmon Bowl, Toasted Quinoa, Steamed Edamame, Carrot, Cucumber, Purple Cabbage, Miso Vinaigrette
<b>Panini</b>	Classic Grilled Cheese on Texas Toast, Sliced Cheddar & Jack Cheese, Creamy Tomato Soup
<b>Pizza</b>	Hawaiian Style, Sweet Pineapple, Fresh Scallions
<b>After School</b>	Pizza, Assorted Frozen Treats

Café Service Hours
<b>Breakfast hours: 7:30 am - 8:15 am</b>
Lunch hours: see daily schedule
PM Break: 3:00 pm - 5:00pm

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: 916.418.2626 or Tammi@epicurean-group.com

