






Jesuit Marauder's Café

Monday March 11, 2024		Café Service Hours	
Breakfast Bistro	Pancake Monday! Buttermilk Pancake Shortstack & Crisp Applewood Smoked Bacon, Maple Syrup	Breakfast hours: 7:30 am - 8:15 am	
Fresh Organic Side	Caramelized Brussel Sprouts	Lunch hours: see daily schedule	
Global Adventure	Sichuan Beef Stir Fry, Spicy Sweet, Steamed Jasmine Rice, Stir Fried Seasonal Vegetables	PM Break: 2:30pm - 3:30pm	
Kitchen Table	Chicken Chile Verde Tacos, Free Range Chicken Simmered in Tomatillo Sauce, Classic Spanish Rice, Braised Organic Black Beans	Platillos Latinos - new items daily	
Deli Creation	BBQ Pulled Pork, Toasted Sesame Seed Bun, Creamy Coleslaw, Kettle Chips	MONDAY Super Burrito Plate	
Pizza	Margherita, Mozzarella Cheese, Fresh Tomato & Chopped Basil		
After School	All Beef CornDogs, Ice Cream Cone		
Tuesday March 12, 2024		TUESDAY Chimichanga Del Dia	
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		
Global Adventure	Rigatoni Bolognese, Grass Fed Ground Beef Marinara, Cheesy Garlic Bread, Gilroy Garlic Broccoli		
Kitchen Table	Korean BBQ Beef Bulgogi Bowl, Charred Broccolini, Steamed Jasmine Rice, House Made Kim Chee		
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 Super Burrito Plate	
Wednesday March 13, 2024		THURSDAY Chimichanga Del Dia	
Breakfast Bistro	The Standard Breakfast Trio, Scrambled Cage Free Eggs, Crisp Applewood Bacon & Hash Browns		
Fresh Organic Side	Grilled Asparagus		
Kitchen Table	Grilled Santa Maria Style Tri-Tip, Roasted Wedge Potatoes, Dinner Roll, Grilled Asparagus, Roasted Red Peoer Vinaigrette		
Global Adventure	Grilled Chicken Gyros, Toasted Pita Bread, Cucumber & Tomato Salad, Tatziki 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	FRIDAY Super Burrito Plate	
Thursday March 14, 2024		Go Greener!	
Breakfast Bistro	Sun's Up Sandwich, Breakfast Sausage, Over Easy Egg, Sliced Medium Cheddar, Toasted English Muf	<div><div></div><div></div></div>	
Fresh Prepared Side	Curry Roasted Cauliflower & Carrots	Benefits of Composting	
Kitchen Table	Fish 'N Chips, Beer Battered Cod, Seasoned Steak Fries, Classic Coleslaw, House-made Tartar Sauce	<div><div><div>1</div><div>Compost helps revitalize and filter local water sources.</div></div><div><div>2</div><div>Cleaner oceans.</div></div><div><div>3</div><div>Compost helps control EROSION.</div></div><div><div>4</div><div>Takes carbon from the atmosphere and puts it back into the ground.</div></div><div><div>5</div><div>Composting saves on disposal costs.</div></div><div><div>6</div><div>Composting reduces landfills.</div></div><div><div>7</div><div>Build stronger food systems.</div></div></div>	
Global Adventure	Grilled Chicken Fajitas, Sauteed Peppers & Onions, Flour Tortillas, Classic Spanish Rice, Black Beans	<div><div>Source: https://ilsr.org/benefits-composting-compost/</div><div></div></div>	
Deli Creation	Braised Beef Bolito, Italian Braised Shredded Beef, Onion Torpedo Roll, Fresh Baby Spinach, Provolone Cheese		
Pizza	Sicilian, Salami, Kalamata Olives, Pepperoncini		
After School	All Beef Hot Dogs, Churros		
Friday March 15, 2024		Menu Key	
Breakfast Bistro	French Toast Friday! Classic Brioche Toast, Crisp Hash Browns, Scrambled Eggs, Maple Syrup	<div><div><div></div><div>Vegetarian</div></div><div><div></div><div>Cage Free</div></div></div>	
Fresh Organic Side	Garlic Sauteed Spinach & Mushrooms	<div><div><div></div><div>Free Range</div></div><div><div></div><div>Gluten Free</div></div></div>	
Kitchen Table	Three Cheese Tortellini, Classic Slow Simmered Marinara Sauce, Fresh Baby Spinach & Cremini Mushrooms, Toasted Garlic Bread	<div><div><div></div><div>Grass Fed</div></div><div><div></div><div>Organic</div></div></div>	
Buddha Bowl	Teriyaki Salmon Donburi, Stir Fried Rice, Sauteed Baby Bok Choy, House Made Teriyaki Sauce, Asian Slaw		
Panini	Classic Grilled Cheese on Texas Toast, Sliced Cheddar & Jack Cheese, Creamy Tomato Soup		
Pizza	Hawaiian Style, BBQ, Sweet Pineapple, Fresh Scallions		
After School	Pizza, Assorted Frozen Treats		
Epicurean Group at Jesuit Marauder's Café Executive Chef Ryan Satchwell Ryan@epicurean-group.com For Catering Please Contact: Sonia.andrade@epicurean-group.com		<div><div></div></div>	