



# Jesuit Marauder's Café

Monday October 18, 2021	
	<b>Breakfast Grill</b> Feast of the North American Martyrs Holiday, No School
	<b>Fresh Organic Side</b>
	<i>Global Adventure</i>
	<b>Asian Fusion</b>
	<b>Panini</b>
	<b>Stone Hearth Pizza</b>
	<b>After School</b>

Tuesday October 19, 2021	
	<b>Breakfast Grill</b> Pigs with Blankets - Buttermilk Pancakes, Sausage Links, Maple Syrup, Organic Orange Wedges
	<b>Fresh Organic Side</b> Bacon Roasted Brussels Sprouts with Toasted Pepitas
	<i>Global Adventure</i> Brined and Roasted Turkey Breast, Garlic Mashed Potatoes
	<b>Wrap</b> Pesto Chicken Wrap with Pesto Cream Cheese, Pepperoncini, Tomato, Lettuce,
	<b>Panini</b> Grass Fed Burger Bacon Cheeseburger, Lettuce, Tomato, Cheddar, Special Sauce
	<b>Stone Hearth Pizza</b> Spicy Free Range Chicken, Pickled Jalapeno, Red Bell Pepper
	<b>After School</b> Snickerdoodle Ice Cream Sandwiches

Wednesday October 20, 2021	
	<b>Breakfast Grill</b> Grilled Breakfast Sandwich - Cage Free Egg, Cheddar, Applewood Bacon, Sliced Sourdough, Organic Seasonal Fruit Wedge
	<b>Fresh Organic Side</b> Buttermilk and Chive Mashed Potatoes
	<b>Global Adventures</b> Beef Bourignon - Tender Beef, Baby Carrot, Pearl Onion, Mushrooms, Red Wine Sauce
	<b>Asian Fusion</b> Vietnamese Sweet Chili Free Range Chicken, Stir Fried Rice Noodles, Asian Vegetables
	<i>Live Well</i> Autumn Salad - Spinach, Roasted Maple Butternut Squash, Turkey Breast, Dried Cranberries, Toasted Pepitas, Bacon-Poppyseed Vinaigrette
	<b>Stone Hearth Pizza</b> The Barbecue Hawaiian - Black Forest Ham, Fresh Pineapple, Housemade BBQ Sauce
	<b>After School</b> Chocolate Dipped Bananas

Thursday October 21, 2021	
	<b>Breakfast Grill</b> Biscuits and Housemade Country Sausage Gravy, Cage Free Scrambled Eggs, Mixed Fruit Cup
	<b>Fresh Organic Side</b> Organic Garlic Roasted Broccoli Crowns
	<i>Global Adventure</i> Homestyle Grass Fed Meatloaf, Tomato Horseradish Glaze, Roasted Rosemary Yukon Gold Potatoes
	<b>Kitchen Table</b> Housemade New England Clam Chowder, Garlic and Cheese Flatbread
	<b>Panini</b> Grilled Ham and Cheese on Sourdough, Grab your Favorite Chips from the Rack
	<b>Stone Hearth Pizza</b> Salami, Caramelized Onions, Olives, Roasted Pepper, Mozzarella Cheese
	<b>After School</b> Strawberry Smoothie

Friday October 22, 2021	
	<b>Breakfast Grill</b> Monte Cristo - Thick Sliced French Toast, Swiss Cheese, Black Forest Ham, Sauteed Cinnamon Apples
	<b>Fresh Organic Side</b> Brown Butter and Black Pepper Glazed Baby Carrots
	<b>Global Adventure</b> Shepherd's Pie, Grass Fed Beef, Organic Vegetables, Rich Sauce, Mashed Potato Top Crust
	<i>Nacho Friday!</i> Free Range Chicken, Housemade Nacho Cheese Sauce, Crispy Tortilla Chips, Pico de Gallo, Sour Cream, Pickled Jalapeno
	<b>Panini</b> Santa Fe Chicken Sandwich, Whole Ortega Chile, Cheddar, Santa Fe Sauce, Whole Grain Bun
	<b>Stone Hearth Pizza</b> The Heavenly White with Thin Sliced Potato, Alfredo Sauce, Italian Sausage, Parmesan
	<b>After School</b> Cinnamon Sugar Churro

Café Service Hours
<b>Breakfast hours: 7:30 am - 8:15 am</b>
Lunch hours: see daily schedule
PM Break: 3:00 pm - 4:00pm

### Platillos Latinos - new items daily

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TUESDAY Taco Tuesday! Blackened White Fish, Pineapple Salsa, Cilantro Rice
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WEDNESDAY Pozole Rojo-Tender Pork, White Hominy, Guajillo Chile, Rich Broth, Cabbage, Cilantro, Onion, Lime Wedge
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THURSDAY Mexican Skillet - Free Range Chicken, Roasted Corn, Red Rice, Beans, Sour Cream, Cheddar Cheese
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FRIDAY Free Range Chicken Nacho's with Pico de Gallo and Sour Cream
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### Go Greener!

**Responsible Practices Begin Here!**

**Reduce! Reuse! Recycle!**

By composting your food waste, you'll reduce our reliance on toxic chemical fertilizers and pesticides

Please use our café recycle bins.

Bring your own cup, container and utensils for to-go food and drink. Keep them in your locker or backback

### This Week's Special!

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### Menu Key

	Vegetarian		Cage Free
	Free Range		Gluten Free
	Grass Fed		Organic

**Epicurean Group at Jesuit Marauder's Café**  
 Chef Manager John Montoya Café and Catering Mgr: Tammi Korbmaker  
 For Catering, Please contact Tammi@epicurean-group.com

