



Jesuit Marauder's Café

Monday August 17, 2026		Café Service Hours
Breakfast Bistro	Blueberry Buttermilk Pancakes! Crisp Applewood Smoked Bacon, Scrambled Cage Free Eggs, Warm Maple Syrup	Breakfast hours: 7:30 am - 9:30 am
Fresh Organic Side	Grilled Green Asparagus	Lunch hours: see daily schedule
Global Adventure	Teriyaki Chicken Donburi, Stir Fried Jasmine Rice, Grilled Green Asparagus, Orange Wedge, House-Made Teriyaki Sauce	PM Break: 2:30pm - 3:30pm
Kitchen Table	1/3 Lb. Grass Fed Ground Beef & Bacon Cheeseburgers, Toasted Sesame Seed Bun, Red Leaf Lettuce, Sliced Tomato, Gilroy Garlic Steak Fries	Platillos Latinos - new items daily
Deli Creation	Classic Grilled Ham & Cheddar Cheese, Toasted Sourdough, Seasoned Curly Fries topped with Secret Sauce & Scallions	MONDAY Super Burrito Plate
Pizza	Margherita, Fresh Mozzarella Cheese, Fresh Tomato & Chopped Basil	
After School	Cookies & Cream Milk Shakes	
Tuesday August 18, 2026		TUESDAY Quesadilla Del Dia
Breakfast Bistro	Sun's Up Croissant Sandwich, Buttery Croissant Bun, Fried Cage Free Egg, Cheddar Cheese	
Fresh Organic Side	Roasted Yellow Corn on the Cobb	
Italian Adventure	Free Range Chicken Fusili, Creamy Rosa Bianca Sauce, Steamed Broccoli Crowns, Toasted Garlic Breadstick	
Kitchen Table	Chinese Broccoli Beef Stir Fry, Mushroom & Black Bean Wok Sauce, Steamed Jasmine Rice, Crisp Vegetable Eggroll	
Panini	Classic Philly Style Cheese Steak Sandwich, Toasted French Roll, Sautéed Peppers & Onions, Melted Provolone Cheese	
Pizza	Grilled Pesto Chicken, Nut-Free Basil Pesto, Grilled Free Range Chicken, Fresh Cherry Tomatoes	WEDNESDAY Super Burrito Plate
After School	Salted Caramel Ice Cream Sandwich	
Wednesday August 19, 2026		THURSDAY Quesadilla Del Dia
Breakfast Bistro	The Standard Breakfast Trio, Scrambled Cage Free Eggs, Crisp Applewood Bacon & Hash Browns	
Fresh Organic Side	Roasted Delicata Squash	
Platillos Latinos	Pork Chile Verde Bowl, Slow Simmered Tomatillo Sauce, Steamed Brown Rice, Crisp Tortilla Strips, Mexican Lime Crema. Shredded Cabbage	
Global Adventure	2 Birria Street Tacos, Corn Tortillas Fried with Fresh Oaxacan Cheese, 12 hour Braised Beef Birria, Blistered Cherry Tomatoes, Spanish Rice, Black Beans	
Deli Creation	Grilled Free Range Chicken Panini, Griddled Focaccia, Nut Free Basil Pesto, Sliced Tomato, Wild Arugula	
Pizza	California BBQ Chicken, Shaved Red Onion, Crisp Bacon Bits, Sweet Heat BBQ Drizzle	FRIDAY Super Burrito Plate
After School	A&W Rootbeer & French Vanilla Ice Cream Floats	
Thursday August 20, 2026		Go Greener!
Breakfast Bistro	Breakfast Sausage Sandwich, Toasted English Muffin, Fried Cage Free Egg, Cheddar Cheese	REDUCE
Fresh Prepared Side	Caramelized Brussels Sprouts	Eat Sustainably with Epicurean Group!
American BBQ	"Fred Steak" Grilled Tri-Tip, Marinated in Spices & Balsamic Vinegar, Loaded Baked Russet Potato, Caramelized Cauliflower with Crisp Shoestring Onions	The average American's food travels 1,300 miles from farm to plate. But when you dine with us you're eating <u>local</u> food – saving energy costs and supporting our local economy.
Kitchen Table	California Style Fish & Chips, Beer Battered Cod, Gilroy Garlic Fries, Lemon Wedge, Housemade Tartar Sauce	
Deli Creation	Miami Style Cubano, Buttery Torpedo Roll, Sliced Black Forest Ham, Braised Pork Carnitas, Swiss Cheese, Dill Pickle & Dijonnaise	
Pizza	Meat Lover's Special, Italian Sausage, Pepperoni & Ham	
After School	Double Chocolate Ice Cream & Cinnamon Churros	
Friday August 21, 2026		
Breakfast Bistro	French Toast! Classic Brioche Toast, Crisp Applewood Smoked Bacon, Scrambled Cage Free Eggs, Maple Syrup	Menu Key
Fresh Organic Side	Sautéed Eggplant & Red Peppers	
Kitchen Table	Fried Chicken Friday! Boneless Free Range Chicken Thighs, Toasted Belgian Waffle, Spiced Maple Syrup, Classic Creamy Coleslaw	
Buddha Bowl	Seared Salmon Bowl, Toasted Curry Quinoa, Sautéed Organic Baby Spinach, Roasted Cauliflower & Marinated Cherry Tomatoes	
Panini	Smoked Turkey & Bacon Club, House-Roasted Turkey, Sliced Tomato, Green Leaf Lettuce, Griddled Texas Toast, Lemon Aioli	
Pizza	Spicy Hawaiian, Black Forest Ham, Roasted Pineapple, Pickled Jalapeno Peppers	
After School	Pepperoni & Cheese Pizza by the Slice	
Epicurean Group at Jesuit Marauder's Café Chef Tayler Bates, Tayler.bates@epicurean-group.com For Catering Please Contact: Maricela.hernandez@epicurean-group.com		