







# Carondelet Café

## Monday October 26, 2020



- Platillos Latinos** Free Range Chicken Burrito with Organic Black Beans and Spanish Rice  \$6.00
- Plant Inspired** Organic Wo Chong Tofu Burrito with Classic Spanish Rice & Organic Black Beans  \$5.75
- Farmers Market** Grilled Free Range Chicken Caesar Salad with House made Dressing  \$5.75
- Farmers Market** Classic Caesar Salad with House made Dressing and Croutons  \$5.25

## Café Service Hours

Lunch: 11:30 pm - 2:00 pm



## Tuesday October 27, 2020

- Global Adventure** Grass Fed Beef Lasagna Rolls with Homemade Marinara served with Cheesy Garlic Bread  \$3.95
- Plant Inspired** Vegetarian Lasagna Rolls with Sauteed Spinach with Homemade Marinara w/Cheesy Garlic Bread  \$5.25
- Farmers Market** Chef's Salad with Diced Ham, Cherry Tomatoes, Cucumbers, Cheddar Cheese and Ranch Dressing \$5.75
- Farmers Market** Garden Salad with Cherry Tomatoes, Cucumbers, Cheddar Cheese and Ranch Dressing \$5.25




## Weekly Specials



## Wednesday October 28, 2020

## Promotions

## Thursday October 29, 2020

- Stone Hearth** Country Style Buttermilk Fried Chicken, served with Creamy Mac & Cheese, Slow Cooked Bengard Farms Collard Greens, and Honey Biscuit  \$6.00
- Plant Inspired** Spicy Country Style Fried Cauliflower, served with Creamy Mac & Cheese, Slow Cooked Bengard Farms Collard Greens, and Honey Biscuit  \$5.75
- Farmers Market** Grilled Chicken Fall Harvest Salad with Mixed Greens, Dried Cranberries, & Sliced Apples with Balsamic Dressing \$5.75
- Farmers Market** Harvest Salad with Mixed Greens, Dried Cranberries, Sliced Granny Smith Apples, & Balsamic Dressing  \$5.25

## Friday October 30, 2020

- Route 66 Adventure** Free Range Chicken Chow Mein w/ Vegetable Fried Rice and Sauteed Broccolini  \$5.75
- Plant Inspired** Vegetable Lo Mein w/ Wok Seared Asian Vegetable Medley  \$5.75
- Farmers Market** Grilled Chicken Greek Salad w/ Kalamata Olives, Feta, Ratto Ranch Cherry Tomatoes, & Lemon Vinaigrette \$5.75
- Farmers Market** Greek Salad w/ Kalamata Olives, Feta, Ratto Ranch Cherry Tomatoes, & Lemon Vinaigrette  \$5.25

Epicurean Group is a restaurant management company that specializes in providing exceptional dining. We partner with local farmers and suppliers, and provide you with fresh foods that nourish the body and mind. We dedicate ourselves to cooking from scratch, avoiding frozen or prepared foods high in fats, sodium or sugar. In addition, we build our menus by the season – we cook by Mother Nature's abundance and on her schedule!

### Epicurean Group at Carondelet Highschool

**General Manager** Alexandria Reyes-Martinez

**Executive Chef** Cuco Rojas

Kitchen Phone 925.671.9616

Catering or Special Event 510.394.8673



**EPICUREAN GROUP**  
fresh. honest. local.

### Menu Key

-  Vegetarian
-  Grass Fed
-  Cage Free
-  Organic
-  GF Gluten Free
-  Free Range