



SACRED HEART SCHOOLS

Sacred Heart Schools

February-26

Local, fresh and organic food cooked from scratch and with care.

	Monday	Tuesday	Wednesday	Thursday	Friday
	19	20	21	22	23
Breakfast Grill	Cage Free Eggs, Cheddar Cheese on a Mini Croissant	Breakfast Quesadilla, Eggs, Bacon, Salsa	Blueberry Pancakes with Applewood Smoked Bacon	Sun's Up Sandwich Cage Free Egg, Sausage or Cheddar Cheese on a English Muffin	French Toast with Sliced Strawberries and Warm Maple Syrup
Soup	(V) Cream of Mushroom	Chicken Posole with All the Fixins	Baked Potato Chowder Loaded with All The Fixins'	Classic Chicken Noodle Soup	(V) Tuscan Tomato and Basil Soup
Platillo Latino	Grilled Chicken Nachos with Mexican Rice, Beans and Cheese, Hand Cut Salsa	Shredded Beef and Pepper Jack Cheese Stuffed into a Huge Flour Tortilla Grilled to Perfection served with Hand Cut Salsa	2 Steak Street Tacos on Corn Tortillas Topped with Shredded Cabbage, Cotija Cheese with Spanish Rice	New Mexico Style Pork Enchiladas with Red and Green Sauce, Topped with Pepper Jack Cilantro Lime Rice, and Sour Cream	
Kitchen Table	Mediterranean Marinated Sliced Steak or (V) Tofu, Brown Rice, Roasted Vegetable Medley - Zucchini, Mushrooms, Fingerling Potatoes, Whole Garlic, Campari Tomatoes, House Naan	Traditional Chicken or (V) Tofu Mole, Mexican Vegetable Rice, Black Beans, Cool Sour Cream and Tiny Flour Tortillas	Cajun Pasta, Free Range Chicken, Andouille Sausage, or (V) Cauliflower and Mushroom, Bell Peppers, Onions, Celery, Cajun Cream Sauce & Grilled Garlic Bread	Hunan Tender Beef or (V) Portobello, Mixed Vegetable Medley, Spicy, Sweet Sauce, Jasmine Rice	(V) PIZZA DAY!! Cheese Pizza
Deli Creations	Penne Pasta Topped with Bolognese Sauce, Grated Parmesan Cheese, Cheesy Garlic Bread	Corned Beef Ruben House Sauerkraut, Swiss Cheese, 1,000 Island Spread, on Marbled Rye with Lemon Pepper Chips	Boneless Free Range Chicken Tenders Tossed in Sweet Carolina BBQ Sauce, with Gilroy Garlic Fries and Ranch Dipping Sauce	Blackened Chicken and Sweet Potato Bowl, Wild Rice, Shredded Red Cabbage and Kale, Salty Sunflower Seeds, Topped with Honey Dijon Sauce	(V) Pasta Marinara, Roasted Broccoli, Garlic Bread
Lunch Pack		1/2 Sunflower Butter, Strawberry Jam, 7 Grain Bread, Carrot Sticks, Ranch Dip, Honey Greek Yogurt, Organic Blueberries (V)	Ham, Cheddar Cheese Slider, Pretzels, Red Bell Pepper Strips, Ranch Dip, Veggie Crisps, Organic Berries	Turkey and Provolone Cheese Rolls, Crackers, Cherry Tomato, Fresh Blueberries, Dried Cranberries	Cage Free Hard Boiled Eggs, Cucumber Slices, Ranch Dip, Veggie Crisp, Raisins, Red and Green Grapes (V)

Epicurean Group at Sacred Heart Schools

Café Manager - Maggie Hurtado

Executive Chef - Lidia Garcia



EPICUREAN GROUP

fresh. honest. local.

Menu Key

