



# Moreau High School



**Monday**    March 9, 2020

<b>Breakfast Grill</b> Cheese Blintz with Capay Farms Berry Compote, Bacon, Sausage, Breakfast Potatoes, Omelette Bar		\$4.95
<b>Platillos Latinos</b> Free Range Chicken Burrito Bowl, Cilantro Lime Rice, Turtle Beans, Guacamole, Crema, and Pico de Gallo		\$6.85
<b>kitchen Table</b> Spaghetti Puttanesca with Andy Boy Caesar Salad and Gilroy Garlic Bread		\$6.92
<b>Global Adventure</b> Free Range Sesame Chicken with Sticky Rice and Jacobs Farm Vegetable Mix		\$6.85
<b>Plant Inspired</b> Capay Farms Marsala Mushroom, Basil Pesto Goat Cheese Flat Bread with Mixed Greens		\$6.85
<b>Stone Hearth Oven</b> Pizza - Clover Farms Cheese, Pepperoni, Other Assorted Toppings		\$5.30
<b>Today's Soup</b> Broccoli Cheddar		\$3.95

**Dining Hall Hours**



**Tuesday**    March 10, 2020

<b>Breakfast Grill</b> Biscuits and Gravy, Bacon, Sausage, Breakfast Potatoes, Omelette Bar		\$4.95
<b>Platillos Latinos</b> All Natural Yucatan-Style Pork Street Tacos with Ratto Farms Cilantro, Pickled Red Onions and Salsa Roja		\$6.85
<b>Market Grill</b> Grass Fed Cheeseburger with Assorted Toppings and House Cut Fries		\$6.85
<b>Plant Inspired</b> Capay Farms Tomato, Avocado, and Cheese on Grilled Sourdough with Tomato Basil Bisque		\$6.85
<b>Global Adventure</b> Rocky Jr Free Range Chicken Adobo, Jasmine Rice, and Ratto Farms Broccolini		\$6.85
<b>Stone Hearth Oven</b> Pizza - Clover Farms Cheese, Pepperoni, Other Assorted Toppings		\$5.30
<b>Today's Soup</b> Wonton		\$3.95

**Breakfast Boosters**

*Organic yogurt, house made granola and assorted organic fruits*



**Offered Daily**

*Fresh Garden Salad Bar with organic vegetables, assorted toppings and house made dressing!*



**Wednesday**    March 11, 2020

<b>Breakfast Grill</b> Driscoll Farms Blueberry Pancakes, Bacon, Sausage, Breakfast Potatoes, Omelette Bar		\$4.95
<b>Platillos Latinos</b> All Beef Hot Dog Torta with Re-Fried Turtle Beans, Tomato, Avocado, Onion, and House Made Chips		\$6.85
<b>Market Grill</b> Rocky Jr Free Range Chicken Wings, Choice of Classic Buffalo or Lemon Pepper with House Cut Fries and Southern Slaw		\$6.85
<b>Global Adventure</b> Grass Fed Beijing Beef with Gilroy Garlic Noodles and Capay Farms Broccolini		\$6.85
<b>Kitchen Table</b> Clover Farms Basil Alfredo Cheese Ravioli, Ratto Farms Caesar Salad, and Cheesy Bread		\$6.85
<b>Stone Hearth Oven</b> Pizza - Clover Farms Cheese, Pepperoni, Other Assorted Toppings		\$5.30
<b>Today's Soup</b> Vegetarian Pozole		\$3.95



**Thursday**    March 12, 2020

<b>Breakfast Grill</b> Belgian Waffle with Warm Maple Syrup, Bacon, Sausage, Breakfast Potatoes, Omelette Bar		\$4.95
<b>Platillos Latinos</b> All Natural Pork Chili Verde, Spanish Rice, Rancho Beans, with Warm Tortilla		\$6.85
<b>Market Grill</b> Free Range Chicken Gyro with Tomato, Red Onion, Tzatziki Sauce and House Made Chips		\$6.85
<b>Global Adventure</b> Free Range Teriyaki Chicken, Jacobs Farm Vegetable Fried Rice, and Broccolini		\$6.85
<b>Plant Inspired</b> Grilled Zucchini Humus Wrap, with Tomato, Red Onion, Kale, and Mixed Green Salad		\$6.85
<b>Stone Hearth Oven</b> Pizza - Clover Farms Cheese, Pepperoni, Other Assorted Toppings		\$5.30
<b>Today's Soup</b> Spinach Artichoke		\$3.95



**Friday**    March 13, 2020

<b>Breakfast Grill</b> Chocolate Chip Pancakes, Bacon, Sausage, Breakfast Potatoes, Omelette Bar		\$4.95
<b>Beyond Nachos</b> Organic Vegetarian Nachos House Made Cheese Sauce, Re-Fried Beans, Guacamole, Crema, and Pico De Gallo		\$6.85
<b>Kitchen Table</b> Baked Ziti with House Made Marinara, Capay Farms Roasted Vegetables, Mixed Green, and Gilroy Garlic Bread		\$6.85
<b>Taste Of The City</b> Beer Battered Cod Sando with Tarter Sauce, Ratto Farms Slaw and House Cut Fries		\$6.85
<b>Passage To India</b> Capay Farms Cauliflower Tikka Marsala with Saffron Rice and Garlic Naan		\$6.85
<b>Stone Hearth Oven</b> Pizza - Clover Farms Cheese, Other Assorted Toppings		\$5.30
<b>Today's Soup</b> Loaded Baked Potato		\$3.95

**Menu Key**



**Epicurean Group at Moreau High School**

**Chef Manager:**  
Ryan Hollowell

**Sous Chef:**  
Tommy Huxley

**Catering Info**  
[ryan.hollowell@epicurean-group.com](mailto:ryan.hollowell@epicurean-group.com)

It is important that an athlete's diet provide the right amount of energy, nutrients and fluids that the body needs. No single supplement can do this. It takes a variety of foods every day! Epicurean Group strives to provide students athletes with the most nutrient dense and delicious food possible every single day!

