

Archbishop Mitty Café

June 2020 Summer Program

Monday	Tuesday	Wednesday	Thursday	Friday
<p>June 8th</p> <p>Global Adventure 🐓</p> <p>Thai Style Lemon Grass Chicken oven Red Quinoa with Saueed Organic Vegetables</p> <p>Thai Style Organic Vegetable and Heirloom Slow Beans over Red Quinoa</p> <p>Chocolate Chip Cookie</p> <p>Bottled Water</p>	<p>June 9th</p> <p>Kitchen Table</p> <p>Organic Penne Pasta with Diestel Turkey Bolognese and Organic Green Beans</p> <p>Organic Penne Pasta with Organic Sweet Tomato Marinara with Organic Green Beans</p> <p>Fresh Fruit</p> <p>Bottled Water</p>	<p>June 10th</p> <p>Global Adventure 🐓</p> <p>Teriyaki Chicken Stir Fry with Organic Jasmine Rice and Grilled Bok Choy</p> <p>Crunchy Teriyaki Tofu Stir Fry over Organic Jasmine Rice and Grilled Bok Choy</p> <p>Chocolate Brownie</p> <p>Bottled Water</p>	<p>June 11th</p> <p>Kitchen Table 🐓</p> <p>Grass Fed Beef Sliders, Yukon Gold Potato Wedges and Garden Fresh Broccolini</p> <p>Mushroom Sliders with Potato Wedges and Fresh Broccolini</p> <p>Fresh Fruit</p> <p>Bottled Water</p>	<p>June 12th</p> <p>Platillos Latino 🐓</p> <p>Beef or Chicken Fajitas Tacos, Corn Tortillas, Cilantro Rice, Organic Ranchero Beans and Salsa Fresca</p> <p>Tofu Tacos, Corn Tortillas, Cilantro Rice, Organic Ranchero Beans and Salsa Fresca</p> <p>Chocolate Chip Cookie</p> <p>Bottled Water</p>
<p>June 15th</p> <p>Global Adventure 🐓</p> <p>Free Range Chicken Salad with Grapes and Organic Arugula on a Mini Croissant</p> <p>Balsamic Portabello Mushroom Sandwich with Peppers and Organic Arugula on Mini Croissant</p> <p>Chocolate Chip Cookie</p> <p>Bottled Water</p>	<p>June 16th</p> <p>Kitchen Table 🐓</p> <p>Beef Korean Tacos, Korean Style Slaw with Grilled Spring Vegetables</p> <p>Korean Crispy Tofu, Korean Style Slaw with Grilled Spring Vegetables</p> <p>Fresh Fruit</p> <p>Bottled Water</p>	<p>June 17th</p> <p>American BBQ Series 🐓</p> <p>BBQ Pulled Chicken Sliders with Jo Jo Organic Potato Wedges and Spring Garden Vegetables</p> <p>BBQ Tempeh Sliders with Jo Jo Organic Potatoes and Spring Garden Vegetables</p> <p>Chocolate Brownie</p> <p>Bottled Water</p>	<p>June 18th</p> <p>Global Adventures 🐓</p> <p>Cheese Tortellini in a Tomato Cream Sauce with Shaved Parmesan Cheese</p> <p>Teriyaki Tofu and Organic Steamed Rice Bowl with Organic Broccoli and Carrots</p> <p>Fresh Fruit</p> <p>Bottled Water</p>	<p>June 19th</p> <p>Global Adventures 🐓</p> <p>Free Range Chicken Enchiladas with Ranchero Slow Pinto Beans, and Organic Spring Vegetable Medley</p> <p>Grilled Vegetable Enchiladas with Ranchero Slow Pinto Beans and Organic Spring Vegetable Medley</p> <p>Chocolate Chip Cookie</p> <p>Bottled Water</p>
<p>June 22nd</p> <p>Kitchen Table 🐓</p> <p>Grass Fed Beef Sliders, Yukon Gold Potato Wedges and Garden Fresh Broccolini</p> <p>Fitz Farms Organic Mushroom Sliders, Yukon Gold Potato Wedges and Garden Fresh Broccolini</p> <p>Chocolate Chip Cookie</p> <p>Bottled Water</p>	<p>June 23rd</p> <p>Kitchen Table</p> <p>Flat Bread Pizza with Pepperoni and served with Organic Spinach and Strawberry Salad</p> <p>Flatbread Pizza Margherita served with Organic Spinach and Strawberry Salad</p> <p>Fresh Fruit</p> <p>Bottled Water</p>	<p>June 24th</p> <p>Platillos Latinos</p> <p>Slow Cooked Niman Ranch Carnitas Tacos, Corn Tortillas, Organic Ranchero Black Beans and Oven Roasted Asparagus</p> <p>Organic Quinoa Tacos, Corn Tortillas, Organic Ranchero Black Beans and Oven Roasted Asparagus</p> <p>Chocolate Brownie</p> <p>Bottled Water</p>	<p>June 25th</p> <p>Global Adventures 🐓</p> <p>Free Range Chicken or Grass Fed Beef Teriyaki and Brown Rice Bowl with Match Stick Carrots and Organic Broccoli</p> <p>Crispy Wo Chong Tofu Teriyaki and Brown Rice Bowl with Match Stick Carrots and Organic Bocoli</p> <p>Fresh Fruit</p> <p>Bottled Water</p>	<p>June 26th</p> <p>Kitchen Table</p> <p>Oven Crisped Fish and Chips, Jo Jo Organic Potatoes and Organic Match Stick Vegetables</p> <p>Organic Roasted Eggplant, Jo Jo Organic Potatoes and Organic Match Stick Vegetables</p> <p>Chocolate Chip Cookie</p> <p>Bottled Water</p>
<p>June 29th</p> <p>Global Adventure 🐓</p> <p>Grass Fed Beef and Organic Broccoli Stir Fry over Organic Vegetable Fried Rice</p> <p>Crispy Organic Tofu and Organic Broccoli Stir Fry over Organic Vegetable Fried Rice</p> <p>Chocolate Chip Cookie</p> <p>Bottled Water</p>	<p>June 30th</p> <p>American BBQ Series</p> <p>Niman Ranch BBQ Pork Sliders with Rainbow Slaw and Organic Carrot Sticks</p> <p>Quinoa Organic Macaroni and Cheese with Fresh Toppers, Oven Roasted Vegetables and Organic Carrots Sticks</p> <p>Chocolate Chip Cookie</p> <p>Bottled Water</p>	<p>July 1st</p>	<p>July 2nd</p>	<p>July 3rd</p>



Epicurean Group at Archbishop Mitty High School

General Manager: Robin Brevi
 Executive Chef: David Sierra
 Kitchen Phone: 408.342.4263

Menu Key

-  Vegetarian
-  Free Range
-  Gluten Free
-  Organic
-  Vegan
-  Grass Fed
-  Free Range


Allergen Containing

-  Contains Gluten
-  Contains Dairy



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July 2020 Summer Program

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		July 1st	July 2nd	July 3rd
		<p>Global Adventure 🐓</p> <p>Teriyaki Chicken Stir Fry with Organic Jasmine Rice and Grilled Bok Choy</p> <p>Crunchy Teriyaki Tofu Stir Fry over Organic Jasmine Rice and Grilled Bok Choy</p> <p>Chocolate Brownie</p> <p>Bottled Water</p>	<p>Kitchen Table 🐓</p> <p>Grass Fed Beef Sliders, Yukon Gold Potato Wedges and Garden Fresh Broccolini</p> <p>Mushroom Sliders with Potato Wedges and Fresh Broccolini</p> <p>Fresh Fruit</p> <p>Bottled Water</p>	
July 6th	July 7th	July 8th	July 9th	July 10th
<p>Global Adventure 🐓</p> <p>Free Range Chicken Salad with Grapes and Organic Arugula on a Mini Croissant</p> <p>Balsamic Portabello Mushroom Sandwich with Peppers and Organic Arugula on Mini Croissant</p> <p>Chocolate Chip Cookie</p> <p>Bottled Water</p>	<p>Kitchen Table 🐓</p> <p>Beef Korean Tacos, Korean Style Slaw with Grilled Spring Vegetables</p> <p>Korean Crispy Tofu, Korean Style Slaw with Grilled Spring Vegetables</p> <p>Fresh Fruit</p> <p>Bottled Water</p>	<p>American BBQ Series 🐓</p> <p>BBQ Pulled Chicken Sliders with Jo Jo Organic Potato Wedges and Spring Garden Vegetables</p> <p>BBQ Tempeh Sliders with Jo Jo Organic Potatoes and Spring Garden Vegetables</p> <p>Chocolate Brownie</p> <p>Bottled Water</p>	<p>Global Adventures</p> <p>Cheese Tortellini in a Tomato Cream Sauce with Shaved Parmesan Cheese</p> <p>Teriyaki Tofu and Organic Steamed Rice Bowl with Organic Broccoli and Carrots</p> <p>Fresh Fruit</p> <p>Bottled Water</p>	<p>Global Adventures 🐓</p> <p>Free Range Chicken Enchiladas with Ranchero Slow Pinto Beans, and Organic Spring Vegetable Medley</p> <p>Grilled Vegetable Enchiladas with Ranchero Slow Pinto Beans and Organic Spring Vegetable Medley</p> <p>Chocolate Chip Cookie</p> <p>Bottled Water</p>
July 13th	July 14th	July 15th	July 16th	July 17th
<p>Kitchen Table 🐓</p> <p>Grass Fed Beef Sliders, Yukon Gold Potato Wedges and Garden Fresh Broccolini</p> <p>Fitz Farms Organic Mushroom Sliders, Yukon Gold Potato Wedges and Garden Fresh Broccolini</p> <p>Chocolate Chip Cookie</p> <p>Bottled Water</p>	<p>Kitchen Table</p> <p>Flat Bread Pizza with Pepperoni and served with Organic Spinach and Strawberry Salad</p> <p>Flatbread Pizza Margherita served with Organic Spinach and Strawberry Salad</p> <p>Fresh Fruit</p> <p>Bottled Water</p>	<p>Platillos Latinos</p> <p>Slow Cooked Niman Ranch Carnitas Tacos, Corn Tortillas, Organic Ranchero Black Beans and Oven Roasted Asparagus</p> <p>Organic Quinoa Tacos, Corn Tortillas, Organic Ranchero Black Beans and Oven Roasted Asparagus</p> <p>Chocolate Brownie</p> <p>Bottled Water</p>	<p>Global Adventures 🐓</p> <p>Free Range Chicken or Grass Fed Beef Teriyaki and Brown Rice Bowl with Match Stick Carrots and Organic Broccoli</p> <p>Crispy Wo Chong Tofu Teriyaki and Brown Rice Bowl with Match Stick Carrots and Organic Boccoci</p> <p>Fresh Fruit</p> <p>Bottled Water</p>	<p>Kitchen Table</p> <p>Oven Crisped Fish and Chips, Jo Jo Organic Potatoes and Organic Match Stick Vegetables</p> <p>Organic Roasted Eggplant, Jo Jo Organic Potatoes and Organic Match Stick Vegetables</p> <p>Chocolate Chip Cookie</p> <p>Bottled Water</p>


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EPICUREAN GROUP
the natural choice.



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2020 A La Carte Menu* & Pricing

Available 7:30 a.m.-1:00 p.m. Daily

Bagel \$1.95 with cream cheese \$2.25

Filled Donut \$2.25

Donut \$1.50

Donut Holes \$2.50

Muffins \$1.75

Breakfast Sandwiches \$3.50

Breakfast Burrito \$3.25

Cereal Cup with Milk \$1.95

Fruit Parfait \$3.50

Fruit Cup \$3.95

Whole Fruit \$1.00

Bottled Juice \$1.75

Bottled Water \$1.25

Milk \$1.25

Luna Bars or Cliff Bars \$2.95

Churros \$1.50

3oz. Cookies \$1.75

Cinnamon or Salted Pretzels \$1.50

Rice Krispy Treats \$1.50

Brownies \$1.50

Snack Cups \$1.50

Specialty Ice Cream \$2.50

Ice Cream \$1.75

*The availability of some items is subject to change