

Summer 2021

Archbishop Mitty Food Service Program Information

Who is Providing Food Service This Summer?

Meal selection and food options are available through our ongoing relationship with on-campus food management company, [Epicurean Group](#). Epicurean will provide meals that are individually packaged in compostable packaging and labeled according to HACCP food safety standards. Epicurean's primary concern is the health and well-being of the students and campus community. Epicurean uses only fresh, organic, natural sources of food and accommodates most dietary restrictions (vegan, gluten free, etc.) in their Meal Plan. Please see the summer website homepage for links to these menu options and pricing.

What Are My Menu Options for Food Service?

Epicurean is pleased to offer delicious and nutritious food to make a day on campus this summer easy for parents while providing tasty and fun fare for your hungry campers and students. Breakfast and snack items are available a la carte with various pricing. Individually packaged lunches which include an entree of the day, a beverage, and a snack are available for \$7.00 per meal. Scroll down to view menu options.

How Do We Pay For the Food Service?

To minimize touch contact we recommend students make use of prepaid gift cards to purchase meal items. For your convenience, card readers are available at registers to keep social distance lines moving swiftly and reduce the need for the exchange of cash.

Where and When is the Food Service Available?

The Summer Food Service Program is available in the air-conditioned Aymar Cafeteria which is located adjacent to the west campus parking lot beside the Kinkade Center for the Arts daily from 7:30 am - 1:00 pm. Each day lunch is available from 12:00 pm - 12:50 pm. The cafeteria is supervised to ensure the safety and health of students and the school faculty and staff. Outdoor locations are also available to students to enjoy their lunch and snacks in an open-air environment. Students are expected to dispose of trash and recyclable items when meals are complete and to follow all behavioral norms and guidelines for cafeteria use.



AMHS Summer Program 2021 Breakfast Menu & Pricing

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

AMHS Summer Program 2021 Snack Menu & Pricing

Clif Bars \$2.95

Churros \$1.50

3 oz. Cookies \$1.75

Cinnamon or Salted Pretzels \$1.50

Rice Krispy Treats \$1.50

Brownies \$1.95

Snack Cups \$1.50

Specialty Ice Cream \$2.50

Ice Cream \$1.75

Chips \$1.25
























Kettle Chips \$2.00

Fruit Smoothie \$3.95

Archbishop Mitty Café
























June 2021 Lunch Menu \$7.00 per meal

Summer Program

Monday	Tuesday	Wednesday	Thursday	Friday
	June 15th	June 16th	June 17th	June 18th
	Kitchen Table Organic Penne Pasta with Diestel Turkey Bolognese and Organic Green Beans Organic Penne Pasta with Organic Sweet Tomato Marinara with Organic Green Beans  Fresh Fruit  Bottled Water	Global Adventure  Teriyaki Chicken Stir Fry with Organic Jasmine Rice and Grilled Bok Choy Crunchy Teriyaki Tofu Stir Fry over Organic Jasmine Rice and Grilled Bok Choy  Chocolate Brownie  Bottled Water	American BBQ Series  Grass Fed Beef Sliders, Yukon Gold Potato Wedges and Garden Fresh Broccoli Mushroom Sliders with Potato Wedges and Fresh Broccoli Rice Krispy Treat  Bottled Water	Platillos Latinos  Beef or Chicken Fajitas Tacos, Corn Tortillas, Cilantro Rice, Organic Ranchero Beans and Salsa Fresca Tofu Tacos, Corn Tortillas, Cilantro Rice, Organic Ranchero Beans and Salsa Fresca  Mini Churro  Bottled Water
June 21st	June 22nd	June 23rd	June 24th	June 25th
 Kitchen Table  Free Range Chicken Salad with Grapes and Organic Arugula on a Mini Croissant Balsamic Portabello Mushroom Sandwich with Grapes and Organic Arugula on Mini Croissant  Chocolate Chip Cookie Bottled Water	Street Food  Beef Korean Tacos, Korean Style Slaw with Grilled Spring Vegetables Korean Tofu Tacos, Korean Style Slaw with Grilled Spring Vegetables  Fresh Fruit Bottled Water	American BBQ Series  BBQ Pulled Chicken Sliders with Jo Jo Organic Potato Wedges and Spring Garden Vegetables BBQ Tempeh Sliders with Jo Jo Organic Potatoes and Spring Garden Vegetables  Chocolate Brownie  Bottled Water	Global Adventures Cheese Tortellini in a Tomato, Bacon Cream Sauce with Shaved Parmesan Cheese Cheese Tortellini in a Tomato, Cream Sauce with Shaved Parmesan Cheese  Rice Krispy Treat  Bottled Water	Platillos Latinos  Free Range Chicken Enchiladas with Ranchero Slow Pinto Beans, and Organic Spring Vegetable Medley Grilled Vegetable Enchiladas with Ranchero Slow Pinto Beans and Organic Spring Vegetable Medley  Mini Churro Bottled Water
June 28th	June 29th	June 30th		
American BBQ Series  Grass Fed Beef Sliders, Yukon Gold Potato Wedges and Garden Fresh Broccoli Fitz Farms Organic Mushroom Sliders, Yukon Gold Potato Wedges and Garden Fresh Broccoli  Chocolate Chip Cookie Bottled Water	 Kitchen Table Flat Bread Pizza with Pepperoni and served with Organic Spinach and Strawberry Salad Flatbread Pizza Margherita served with Organic Spinach and Strawberry Salad  Fresh Fruit Bottled Water	 Platillos Latinos Slow Cooked Niman Ranch Carnitas Tacos, Corn Tortillas, Organic Ranchero Black Beans and Oven Roasted Asparagus Organic Quinoa Tacos, Corn Tortillas, Organic Ranchero Black Beans and Oven Roasted Asparagus  Mini Churro Bottled Water		

Archbishop Mitty Café

July 2021 Lunch Menu \$7.00 per meal

Summer Program				
Monday	Tuesday	Wednesday	Thursday	Friday
			July 1st	July 2nd
			Kitchen Table 	American BBQ Series
			Grass Fed Beef Sliders, Yukon Gold Potato Wedges and Garden Fresh Broccoli	BBQ Chicken Quarters House Made Watermelon Potato Salad Wedges
			Mushroom Sliders with Potato Wedges and Fresh Broccoli	
			Fresh Fruit & Bottled Water 	Apple Pie & Bottled Water
July 5th	July 6th	July 7th	July 8th	July 9th
	Kitchen Table 	American BBQ Series 	Global Adventures	Global Adventures 
	Beef Korean Tacos, Korean Style Slaw with Grilled Spring Vegetables	BBQ Pulled Chicken Sliders with Jo Jo Organic Potato Wedges and Spring Garden Vegetables	Cheese Tortellini in a Tomato Cream Sauce with Shaved Parmesan Cheese	Free Range Chicken Enchiladas with Ranchero Slow Pinto Beans, and Organic Spring Vegetable Medley
	Korean Crispy Tofu, Korean Style Slaw with Grilled Spring Vegetables 	BBQ Tempeh Sliders with Jo Jo Organic Potatoes and Spring Garden Vegetables 	Teriyaki Tofu and Organic Steamed Rice Bowl with Organic Broccoli and Carrots 	Grilled Vegetable Enchiladas with Ranchero Slow Pinto Beans and Organic Spring Vegetable Medley 
	Rice Krispy Treat & Bottled Water	Chocolate Brownie & Bottled Water	Chocolate Chip Cookie & Bottled Water	Mini Churro & Bottled Water
July 12th	July 13th	July 14th	July 15th	July 16th
Kitchen Table 	Kitchen Table	Platillos Latinos	Global Adventures 	Kitchen Table
Grass Fed Beef Sliders, Yukon Gold Potato Wedges and Garden Fresh Broccoli	Flat Bread Pizza with Pepperoni and served with Organic Spinach and Strawberry Salad	Slow Cooked Niman Ranch Carnitas Tacos, Corn Tortillas, Organic Ranchero Black Beans and Oven Roasted Asparagus	Free Range Chicken or Grass Fed Beef Teriyaki and Brown Rice Bowl with Match Stick Carrots and Organic Broccoli	Spaghetti & Meatballs with Garden Green Salad and Garlic Bread
Fitz Farms Organic Mushroom Sliders, Yukon Gold Potato Wedges and Garden Fresh Broccoli 	Flatbread Pizza Margherita served with Organic Spinach and Strawberry Salad 	Organic Quinoa Tacos, Corn Tortillas, Organic Ranchero Black Beans and Oven Roasted Vegetables 	Crispy Wo Chong Tofu Teriyaki and Brown Rice Bowl with Match Stick Carrots and Organic Boccoli 	Spaghetti with Marinara with Garden Green Salad and Garlic Bread 
Chocolate Chip Cookie & Water	Fresh Fruit & Water	Mini Churro & Water	Rice Krispy Treat & Water	Brownie & Water
July 19th	July 20th	July 21st	July 22nd	July 23rd
Kitchen Table 	Kitchen Table	Platillos Latinos	Global Adventures 	Kitchen Table
Dim Sum with Pork and Shrimp Shu Mai with Fried Rice and Fortune Cookie	Lemon Pepper Chicken with Orzo Pasta and Seasonal Vegetables	Sloppy Joe Sliders with Tater Tots	Mac n Cheese with Free Range Chicken served with Cheesy Bread and Garden Salad	Grass Fed Hamburger with Cheese, Curly Fries
Vegetarian Spring Rolls and Fried Rice with a Fortune Cookie 	Lemon Pepper Tofu with Orzo Pasta and Seasonal Vegetables 	Eggplant Sliders with Tater Tots 	Mac n Cheese with Cheesy Bread and Garden Salad 	Black Bean Burger with Curly Fries 
Fresh Fruit & Water	Brownie & Water	Mini Churrot & Water	Rice Krispy Treat & Water	Chocolate Chip Cookie & Water

Epicurean Group at Archbishop Mitty High School

General Manager: Robin Brevi

Executive Chef: David Sierra

Kitchen Phone: 408.342.4263

Menu Key



Vegetarian



Gluten Free



Vegan Cage



Free Range



Free Range



Organic



Grass Fed

Allergen Containing



Contains Gluten



Contain Dairy



EPICUREAN GROUP
the natural choice.