Summer 2022

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. You can purchase such gift cards from your local drugstore or grocery (i.e. Visa/Mastercard). 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.

ARCHBISHOP MITTY SUMMER PROGRAM

Breakfast Menu & Pricing

Bagel $1.95 with Cream Cheese $2.50

Donut Holes $2.75

Muffins $2.00

Breakfast Sandwiches $3.50

Breakfast Burrito $3.25

Fruit Parfait $3.50

Seasonal Fresh Fruit Cup $3.95

Whole Fruit $1.25

Bottled Juice $1.75

Bottled Water $1.25

Snack Menu & Pricing

Clif Bars $2.95

Churros $1.50

3 oz. Cookies $1.75

Pretzels $1.75

Rice Krispy Treats $1.50

Brownies $1.50

Snack Cups $2.00

Ice Cream $2.50

Specialty Ice Cream $3.50

Assorted Chips $1.25

Kettle Chips $2.00

Fruit Smoothie $3.50

Archbishop Mitty Café

June 2022 Lunch Menu - $ 7.00 per meal

Summer Program

Monday	Tuesday	Wednesday	Thursday	Friday
June 13th	**June 14th**	**June 15th**	**June 16th**	**June 17 th**
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	**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 Seasonal Whole Fresh Fruit Bottled Water	**Global Adventures** 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 Broccolini Mushroom Sliders with Potato Wedges and Fresh Broccolini Rice Krispy Treat Bottled Water	
June 20th	**June 21st**	**June 22nd**	**June 23rd**	**June 24th**
	Global Adventure Bassian Farms Beef Stroganoff over Egg Noodles with a Garden Green Salad & Breadstick Vegetable Stroganoff over Egg Noodles with a Garden Green Salad & Breadstick Fresh Whole Fruit Bottled Water	**Street Food** All Beef Hot Dog with Tater Tots Black Bean Burger with Tater Tots Chocolate Brownie Bottled Water	**Platillos Latinos** Free Range Chicken Enchiladas with Ranchero Beans and Spanish Rice Three Cheese Enchilads with Ranchero Beans and Spanish Rice Mini Churro Bottled Water	**Kitchen Table** Cheese Tortellini in a Tomato Cream Sauce with Bacon and Shaved Parmesan with Garlic Bread and Caesar Salad Cheese Tortellini in a Tomato Cream Sauce with Shaved Parmesan and Caesar Salad Rice Krispy Treat Bottled Water
June 27th	**June 28th**	**June 29th**	**June 30th**	**July 1st**
Kitchen Table Seared Free Range Chicken in Champagne Cream Sauce with Steamed Rice and Seasonal Vegetables Zucchini Boats with Steamed Rice Seasonal Vegetables Chocolate Chip Cookie Bottled Water	**Global Adventure** Flat Bread Pizza with Pepperoni and a Organic Spinach & Strawberry Salad Flat Bread Margherita with Organic Spinach & Strawberry Salad Seasonal Whole Fresh Fruit Bottled Water	**Platillos Latinos** Carnitas Tacos with Black Beans and Cactus Salad Roasted Eggplant Tacos with Black Beans and Cactus Salad Mini Churro Bottled Water	**Kitchen Table** Free Range Chicken Salad with Grapes and Organic Arugula on a Croissant Balsamic Portobello Mushroom with Organic Arugula on a Croissant Chocolate Chip Cookie Bottled Water	

Archbishop Mitty Café

July 2021 Lunch Menu - Summer Program $ 7.00

Monday	Tuesday	Wednesday	Thursday	Friday
				July 1st
July 4th	**July 5th**	**July 6th**	**July 7th**	**July 8th**
	Global Adventures	**Kitchen Table**	**Global Adventures**	
	BBQ Grass Fed Burgers Or All Beef Hot Dogs with Potato Salad and Corn on the Cob	Chicken Parmesan with Mashed Yukon Gold Potatoes and Seasonal Vegetables	Dim Sum with Pork Buns, Shrimp Shu Mai, Vegetarian Spring Rolls with Fried Rice and Fortune Cookies	Grass Fed Meatballs with Spaghetti in Marinara with a Garden Salad & Garlicky Cheesy Bread
	Black Bean Burger on a Wheat Bun with Potato Salad and Corn on the Cob	Vegetarian Napoleon with Mashed Yukon God Potatoes and Seasonal Vegetables	Veggie Potstickers, Vegetarian Spring Rolls with Fried Rice and Fortune Cookie	Spaghetti in Marinara with Seasonal Vegetables with a Garden Salad & Garlicky Cheesy Bread
	Watermelon Wedge	Chocolate Brownie & Bottled Water	Chocolate Chip Cookie	Rice Krispy Treat
	Bottled Water	Bottled Water	Bottled Water	Bottled Water
July 11th	**July 12th**	**July 13th**	**July 14th**	**July 15th**
Street Tacos	**Kitchen Table**	**BBQ Series**	**Global Adventures**	**Kitchen Table**
Chile Verde Street Tacos with Cilantro Lime Rice and Refried Beans	Free Range Chicken Pot Pie with Puff Pastry and Garden Green Salad	Grass Fed Beef Sliders with Yukon Gold Potato Wedges	All Meat Calzones with House Caesar Salad	
Grilled Vegetable Tacos with with Cilantro Lime Rice and Refried Beans	Vegetarian Pot Pie with Puff Pastry with Garden Green Salad	Eggplant Sliders with Yukon Gold Potato Wedges	Roasted Vegetable Calzones with House Caesar Salad	
Mini Churros	Chocolate Chip Cookie	Rice Krispy Treat	Chocolate Brownie	
Bottled Water	Bottled Water	Bottled Water	Bottled Water	
July 18th	**July 19th**	**July 20th**	**July 21st**	**July 22nd**
Global Adventure	**Kitchen Table**	**Global Adventure**	**Kitchen Table**	
Hoisin Pork with Fried Rice and Roasted Cabbage	Grass Fed Meat Loaf with Mashed Potatoes, Gravy and Seasonal Vegetables	Lemon Pepper Chicken Wings with Tater Tots	House Roasted Beef with Burgundy Brown Sauce, Rice Pilaf & Steamed Vegetables	
Hoisin Tofu with Fried Rice and Roasted Cabbage	Lentil Meat Loaf with Mashed Potatoes & Seasonal Vegetables	Mac n Cheese Grilled Cheese with Tater Tots	Grilled Vegetable Skewers with Rice Pilaf & Steamed Vegetables	
Rice Krispy Treat	Chocolate Brownie	Mini Churro	Chocolate Chip Cookie	
Bottled Water	Bottled Water	Bottled Water	Bottled Water	