



Tiger Café



Monday January 14, 2019

Breakfast Bistro Cage Free Scrambled Eggs with Hash Browns and Country Sausage

Garden Organic Side Roasted Capay Farms Cauliflower

Sandwich favorite Roasted Turkey on Ciabatta with Lettuce and Tomato

Kitchen Table Herb Roasted All Natural Chicken with Roasted Potatoes with Dill and Rosemary

Live Well Herb Roasted Tofu with Roasted Potatoes with Dill and Rosemary

Tossed Fresh Fruit Salad

Café Service Hours

Breakfast 7:30-8:00

Morning Snack 9:20-9:30

Lunch 11-11:50

Afternoon Snack 1:20-1:30



Tuesday January 15, 2019

Breakfast Bistro Chorizo Breakfast Burritos with Cage Free Eggs, Hash Browns and Cheddar Cheese with Fresh Salsa

Garden Organic Side Sautéed Italian Vegetable Medley

Sandwich Favorite Build Your Own Sandwich Bar with a Variety of Meat, Cheese and Bread with Lettuce, Tomato

Kitchen Table Tuscan Cheese Tortellini with Marinara Sauce, Fresh Parmesan and Sautéed Italian Vegetable Medley

Live Well Pesto Primavera Whole Wheat Pasta with Fresh Parmesan

Tossed Organic Mixed Green Salad with Carrots, Cherry Tomatoes and English Cucumbers with Lemon Herb Vinaigrette

Soup de Jour

Monday

Homestyle Chicken Noodle Soup

Tuesday

Classic Minestrone Soup with Fresh Basil

Wednesday

Spicy Beef and Bean Chili with House Made Corn Bread

Thursday

Cream of Fitz Farms Mushroom

Friday

Classic Clam Chowder



Wednesday January 16, 2019

Breakfast Bistro Blueberry Pancakes with Fresh Whipped Cream and Applewood Smoked Bacon

Garden Organic Side Steamed Green Beans

Sandwich Favorite Roasted Fitz Farms Portobello Mushroom and Fresh Mozzarella on Herb Focaccia with Organic Mixed Greens

Platillos Latinos Diestel Turkey and Cheese Enchiladas with Lettuce, Salsa and Sour Cream

LiveWell Organic Pinto Bean and Potato Enchiladas with Lettuce and Salsa

Tossed Orange and Pomegranate Salad with Earthbound Farms Spinach and a Balsamic Dressing

Sweet Treats Cinnamon and Sugar Churros

Café Promotions

Join us in the café for special January promotions!

[Dessert is Served Every Wednesday](#)

This week it's Cinnamon and Sugar Churros

Thursday January 17, 2019

Breakfast Bistro Cinnamon French Toast with Fresh Whipped Cream and Maple Syrup

Garden Organic Side Oven Roasted Tri-Color Cauliflower

Panini Build Your Own Sandwich Bar with a Variety of Meat, Cheese and Bread with Lettuce, Tomato

American BBQ Series Slow Cooked BBQ Ribs with Mac & Cheese and Oven Roasted Tri-Color Cauliflower

LiveWell BBQ Glazed Tofu with Mac & Cheese and Oven Roasted Tri-Color Cauliflower

Tossed Rosemary Roasted Squash and Mushroom Salad with Sunflower Seeds, Cherry Tomatoes with Herb Dressing

Friday January 18, 2019

Breakfast Bistro Suns Up Breakfast Sandwich with Bacon, Cage Free Eggs and Cheddar Cheese

Garden Organic Side Steamed Broccoli

Planet Wrap Hummus Wrap with Cherry Tomatoes, Cucumbers and Organic Spinach

Global Adventure Panko Crusted Chicken Katsu with Organic Jasmine Rice and Steamed Broccoli

LiveWell Crispy Tofu with Sweet Chili Sauce and Organic Jasmine Rice and Steamed Broccoli

Tossed Ratto Ranch Farms Chopped Romaine with Garlic Croutons, Caesar Dressing and Fresh Parmesan

Epicurean Group at Notre Dame

Executive Chef Leo Quintero
leo.quintero@Epicurean-Group.com

Catering Manager Rachael Thompson
rachael@Epicurean-Group.com



Menu Key

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