



Public Market



Monday, May 07, 2018

BREAKFAST

- Farmer's Street** Organic Locally Grown Seasonal Whole and Cut Fruit (VEG/GF)
- Breakfast Grill** Cage Free Petaluma Farms Fresh Eggs Made to Order Omelet Station
- Breakfast Bar** Chef's Selection of Flavored Yogurts with House Made Granola and Artisan Baked Breads
- Breakfast Bistro** Breakfast Egg Sandwich with Smithfield Ham and Clover Cheddar Cheese
- GLUTEN FREE** Local Artisan Baked Gluten Free Breads, Muffins and Breakfast Pastries

LUNCH

- Farmer's Street** Organic Locally Grown Garden Greens and Toppings featuring House Made Dressings
- Tossed** Ratto Brother Farms Classic Caesar Salad with Asiago Croutons & Parmesean Cheese
- Deli Creations** House Made Egg Salad on Toasted Pano-Rama Bread
- Stone Hearth Oven** Margarita Pizza or Epicurean Group Four Cheese Pizza (V)(GF Crust Available)
- Kitchen Table** Pasta Bar with Choice of House Made Alfredo, Classic Marinara or Bolognese Sauce with Garlic Toast
- Kitchen Table** Cage Free Chicken Milanese with Grilled Polenta and Lemon Broccolini

DINNER

- Farmer's Street** Organic Locally Grown Garden Greens and Toppings featuring House Made Dressings
- Tossed** Ratto Brother Farms Classic Caesar Salad with Asiago Croutons & Parmesean Cheese
- Stone Hearth Oven** Margarita Pizza or Epicurean Group Four Cheese Pizza (V)(GF Crust Available)
- Market Grill** Peruvian Lomo Saltado with French Fries and Ratto Brother Farms Peppers and Onions
- Kitchen Table(GF)** House Cage Free Chicken Tenders with Ranch and BBQ Sauce

Tuesday, May 08, 2018

BREAKFAST

- Farmer's Street** Organic Locally Grown Seasonal Whole and Cut Fruit (VEG/GF)
- Breakfast Grill** Cage Free Petaluma Farms Fresh Eggs Made to Order Omelet Station
- Breakfast Bar** Chef's Selection of Flavored Yogurts with House Made Granola and Artisan Baked Breads
- Breakfast Bistro** Banana Walnut Pancake
- GLUTEN FREE** Local Artisan Baked Gluten Free Breads, Muffins and Breakfast Pastries

LUNCH

- Farmer's Street** Organic Locally Grown Garden Greens and Toppings featuring House Made Dressings
- Tossed** Old Grain Quinoa and Roasted Corn Salad with a Jalapeno Dressing
- Deli Creations** House Roasted Ham & Swiss On Pano-Rama Bread
- Stone Hearth Oven** Combination Pizza or Epicurean Group Four Cheese Pizza (V)(GF Crust Available)
- Platillos Latinos** Patatas Bravasserved with Roasted Tomato and Garlic Aioli
- Platillos Latinos** Taco Tuesday with Carnitas, Polo Asado or Tofu with Flour or Corn Tortillas

DINNER

- Farmer's Street** Organic Locally Grown Garden Greens and Toppings featuring House Made Dressings
- Tossed** Old Grain Quinoa and Roasted Corn Salad with a Jalapeno Dressing
- Stone Hearth Oven** Combination Pizza or Epicurean Group Four Cheese Pizza (V)(GF Crust Available)
- Kitchen Table** Southwestern Chicken Pasta Bake with Seasonal Vegetable from Ratto Farms
- Global Adventure** Tostadas Al Pastor with a Fresh Pineapple Salsa

Wednesday, May 09, 2018

Brunch

- Farmer's Street** Organic Locally Grown Seasonal Whole and Cut Fruit (VEG/GF)
- Breakfast Grill** Cage Free Petaluma Farms Fresh Eggs Made to Order Omelet Station
- Breakfast Bar** Chef's Selection of Flavored Yogurts with House Made Granola and Artisan Baked Breads
- Breakfast Bistro** Chocolate Chip Pancakes
- #REF! #REF!**

Brunch

- Farmer's Street** Organic Locally Grown Garden Greens and Toppings featuring House Made Dressings
- Carvery** Carved to Order Herb Roasted Turkey with Roasted Potatoes and Yellow Squash
- Kitchen Table** Pasta Primavera with Seasonal Vegetable
- 0 0
- 0 0
- 0 0

DINNER

- Farmer's Street** Organic Locally Grown Garden Greens and Toppings featuring House Made Dressings
- Tossed** Ratto Brother Farms Classic Caesar Salad with Asiago Croutons & Parmesean Cheese
- Market Grill** BBQ Pulled Pork Sliders with Crispy Onions and French Fries
- Stone Hearth Oven** Pepperoni & Olive Pizza or Epicurean Group Four Cheese Pizza (V)(GF Crust Available)
- Kitchen Table** Chicken Alfredo Bake with Artisan Rolls

Hours of Operation

MONDAY - FRIDAY

- BREAKFAST*** 7:30am - 9:30am
- LUNCH** 11:30am - 2:00pm
- DINNER** 5:00pm - 7:30pm

WEEKENDS - HOLIDAYS

- BRUNCH*** 10:30am - 1:00pm
- DINNER** 5:00pm - 7:00pm

**Breakfast Bistro Station
Closes 15 Minutes Before Door*



HOLY NAMES UNIVERSITY
Since 1868

Epicurean Group Team

Christian Hainry

General Manager
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Ernestine Dyas

Catering Manager
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Menu Key

Vegetarian

Organic

Cage Free

Free Range



Gluten Free

Grass Fed

menu items subject to availability - dietary and nutrition needs can be communicated to chef or manager

Thursday, May 10, 2018


BRUNCH

- Farmer's Street** Organic Locally Grown Seasonal Whole and Cut Fruit (VEG/GF)
- Breakfast Grill** Cage Free Petaluma Farms Fresh Eggs Made to Order Omelet Station 
- Breakfast Bar** Chef's Selection of Flavored Yogurts with House Made Granola and Artisan Baked Breads
- Breakfast Bistro** Bassian Farms Corned beef Hash
- GLUTEN FREE** Local Artisan Baked Gluten Free Breads, Muffins and Breakfast Pastries 

BRUNCH



- Farmer's Street** Organic Locally Grown Garden Greens and Toppings featuring House Made Dressings
- Tossed**
- Deli Creations**
- Stone Hearth Oven**
- Market Grill** Smithfield Pork Loin with Buttermilk Mashed Potatoes and Roasted Cauliflower
- Kitchen Table** Spring Vegetable Ham and Cheese Frittata

DINNER

- Farmer's Street** Organic Locally Grown Garden Greens and Toppings featuring House Made Dressings 
- Tossed**
- Deli Creations**
- Stone Hearth Oven**
- Market Grill**
- Kitchen Table** Cage Free Buttermilk Fried Chicken with Market Vegetable
- Platinos Latinos** Beef Birria

Friday, May 11, 2018


BRUNCH

- Farmer's Street** Organic Locally Grown Seasonal Whole and Cut Fruit (VEG/GF)
- Breakfast Grill** Cage Free Petaluma Farms Fresh Eggs Made to Order Omelet Station 
- Breakfast Bar** Chef's Selection of Flavored Yogurts with House Made Granola and Artisan Baked Breads
- Breakfast Bistro** Chorizo and Cage Free Egg Burritos
- GLUTEN FREE** Local Artisan Baked Gluten Free Breads, Muffins and Breakfast Pastries 

BRUNCH


- Farmer's Street** Organic Locally Grown Garden Greens and Toppings featuring House Made Dressings
- Tossed** Classic Caesar Salad with Asiago Croutons & Parmesean
- Deli Creations** 0
- Stone Hearth Oven** BBQ Chicken or Epicurean Group Four Cheese Pizza (V)(GF Crust Available)
- Platinos Latinos** Huevos Rancheros
- Platinos Latinos** Baked Macaroni and Cheese Bar with the Chef's Selection Of Toppings

DINNER



- Farmer's Street** Organic Locally Grown Garden Greens and Toppings featuring House Made Dressings 
- Tossed** Ratto Farms Classic Caesar Salad with Asiago Croutons & Parmesean
- Stone Hearth Oven** BBQ Chicken or Epicurean Group Four Cheese Pizza (V)(GF Crust Available)
- Market Grill** Blackened Catfish with Rtto Brother Farms Mustard Greens and Creamy Polenta
- Platinos Latinos** Green Chili and Chicken Quesadillas with Spanish Rice and Pinto Beans

Saturday, May 12, 2018

BRUNCH




- Farmer's Street** Organic Locally Grown Seasonal Whole and Cut Fruit (VEG/GF)
- Breakfast Grill** Cage Free Petaluma Farms Fresh Eggs Made to Order Omelet Station 
- Breakfast Bar** Chef's Selection of Flavored Yogurts with House Made Granola and Artisan Baked Breads
- American BBQ** GrilledMarinated Tri Tip with Roasted Red Potatoes and Watsonville Asparagus
- Carvery** 0

DINNER

- Farmer's Street** Organic Locally Grown Garden Greens and Toppings featuring House Made Dressings 
- #REF! #REF!**
- GLUTEN FREE** Local Artisan Baked Gluten Free Breads, Muffins and Breakfast Pastries 
- Farmer's Street** Organic Locally Grown Garden Greens and Toppings featuring House Made Dressings
- Platinos Latinos** Beef Picadillo with a Choice of Corn or Flour Tortilla
- Kitchen Table** Nacho Bar with the Chef's Selection of Toppings

Sunday, May 13, 2018

BRUNCH

- Farmer's Street** 0
- Breakfast Grill** 0 
- Breakfast Bar** THE MARKET PLACE CAFÉ
- Breakfast Bistro** 0
- Carvery** 0
- Farmer's Street** IS 
- Kitchen Table** 0
- GLUTEN FREE** 0 

DINNER

- Farmer's Street** CLOSED NOW
- Kitchen Table** 0
- Market Grill** 0
- Sweet Treats** HAVE A BLESSED AND SAFE SUMMER

Epicurean Group

champions of environmental responsibility



Soup du Jour

- Monday, May 07, 2018**
Creamy Roasted Tomato Soup
- Tuesday, May 08, 2018**
- Wednesday, May 09, 2018**
- Thursday, May 10, 2018**
- Friday, May 11, 2018**

UPCOMING EVENTS

- Thursday, June 01, 2017**
Event 1
- Friday, June 02, 2017**
Event 2
- Saturday, June 03, 2017**
Event 3



Price

- Breakfast \$7.25
- Lunch \$8.75
- Dinner \$10.00
- Brunch \$10.00
- Children (-10) \$5.00