



Public Market



Monday April 17, 2023

Hours of Operation

BREAKFAST

Farmer's Street Organic Locally Grown Seasonal Fresh Cut Fruit (VEG/GF)

breakfast grill "Cage Free Petaluma Farms Eggs Made to Order in our Omelette Station"

Jump Start Classic French Toast topped with Fresh Seasonal Berries

GLUTEN FREE Local Artisan Baked Gluten Free Breads, Muffins and Breakfast Pastries



LUNCH

Farmer's Street "Fresh Salad Bar" w/ House Made Dressings

Sweet Treats "Fresh Baked Brownies" Dusting with Powdered Sugar

Passage to India Chicken Shawarma with Israeli Couscous, and Seasonal Vegetables, and Pita Bread

Global Adventure Greek Falafels, with Israeli Couscous, and Seasonal Vegetables, Pita Bread, and Yogurt Tzatziki Sauce

DINNER

Farmer's Street "Fresh Salad Bar" w/ House Made Dressings

Stone Hearth Oven "Pepperoni" or "Quattro Formaggio" with Fresh Herbs

Sweet Treats

Market Grill Cheese Tortellini, with House made Marinara, and Seasonal Vegetables, Garlic Bread

Kitchen Table Roasted Pork Loin, with Apple Chutney, Wild Rice Pilaf, and Seasonal Vegetables

Tuesday April 18, 2023

BREAKFAST

Farmer's Street Organic Locally Grown Seasonal Fresh Cut Fruit (VEG/GF)

Breakfast Grill "Cage Free Petaluma Farms Eggs Made to Order in our Omelette Station"

Breakfast Bistro Hawaiian Breakfast Spam, Cage Free Eggs, and House made Sriracha Sundried Tomato Aioli over Rice

GLUTEN FREE Locally Sourced Muffins and Breakfast Pastries (VEG)



LUNCH

Farm Fresh "Fresh Salad Bar" w/ House Made Dressings

Soup Posole

Deli Special

Sweet Treats

Global Adventure Cuban Mojo Pork, with Cilantro Lime Rice, Black Beans, Mango Salsa, and Seasonal Vegetables

Kitchen Table Pollo Pibil, All Natural Shredded Chicken with Black Beans and Rice

DINNER

Farmer's Street "Fresh Salad Bar" w/ House Made Dressings

Soup Posole

Sweet Treats "Fresh Baked Cookies"

Plant Inspired Chicken Tinga, with Spanish Rice, Black Beans, Seasonal Vegetables

Platinos Latinos Steak Ranchero, with Spanish Rice, Black Beans, Seasonal Vegetables

Wednesday April 19, 2023

BREAKFAST

Farmer's Street Organic Locally Grown Seasonal Fresh Cut Fruit (VEG/GF)

Breakfast Grill "Cage Free Petaluma Farms Eggs Made to Order in our Omelette Station"

Jump Start Breakfast Pizza with White Sauce, Scrambled Eggs, Bacon, and Sausage

GLUTEN FREE Locally Sourced Muffins and Breakfast Pastries (VEG)



LUNCH

BUFFET FOR FOUNDERS DAY

Sweet Treats Strawberry Shortcake

Deli Special Fresh cut Fruit, Artisan Baked Rolls

Kitchen Table Grilled Tri Tip with Chimichurri Sauce, Seasonal Vegetables

Global Adventure Chicken Marsala with a Marsala Wine Sauce, Rotini Pasta, and choice of Alfredo Sauce, or Marinara Sauce

DINNER

Farmer's Street "Fresh Salad Bar" w/ House Made Dressings

Soup

Global Adventure Hawaiian Kalua Pork served with White Rice, and Cabbage

Global Adventure Huli Huli Chicken with Roasted Potatoes, and Seasonal Vegetables

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

MONDAY - FRIDAY

BREAKFAST* 7:30am - 9:30am

LUNCH 11:45am - 1:45pm

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

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Menu Key

Vegetarian

Organic

Cage Free

Free Range

Gluten Free

Grass Fed

Thursday April 20, 2023

BREAKFAST	Farmer's Street	Organic Locally Grown Seasonal Fresh Cut Fruit (VEG/GF)	
	Breakfast Grill	"Cage Free Petaluma Farms Eggs Made to Order in our Omelette Station"	
	Alarm Clock Special	Cage Free Egg Chilaquiles with Corn Tortillas and House Made Red Chili Salsa	
	GLUTEN FREE	Local Artisan Baked Gluten Free Breads, Muffins and Breakfast Pastries	
DINNER	Soup		
	Farmer's Street	"Fresh Salad Bar" w/ House Made Dressings	
	French Bread Pizza	"Pepperoni & Sausage" or "Quattro Formaggio"	
	Global Adventure	Japanese Udon Noodle Bowl, with Dashi Broth, Bok Choy, Soy Marinated Chicken	
	Global Adventure	Ginger Orange Glazed Free Range Chicken with Ratto Farm Stir Fried Baby Bok Choy over Steamed Jasmine Rice	
	Sweet Treats	"Fresh Salad Bar" w/ House Made Dressings	
DINNER	Stone Hearth Oven	"Caramel Flan"	
	Platinos Latinos		
	Platinos Latinos	"Pork Carnitas Burrito" Slow Roasted Llano Seco Farms Pork in a Toasted Flour Tortilla with Cilantro Rice, Organic Black B	
	Street Food	"Nachos" Choice of Fajita Vegetables or Pork Carnitas Topped with Cilantro Rice, Refried Beans, Sour Cream, House Made	





Friday April 21, 2023

Breakfast	Farmer's Street	Organic Locally Grown Seasonal Fresh Cut Fruit (VEG/GF)	
	Breakfast Grill	"Cage Free Petaluma Farms Eggs Made to Order in our Omelette Station"	
	Breakfast Grill	Breakfast Sandwich with Cage Free Eggs, Swiss Cheese, Turkey Sausage and Sriracha Aioli on Brioche Bun	
	GLUTEN FREE	Local Artisan Baked Gluten Free Breads, Muffins and Breakfast Pastries	
Lunch	Farmer's Street	"Fresh Salad Bar" w/ House Made Dressings	
	Soup	"Clam Chowder" with Bodega Bay Clams, Red Potatoes & Fresh Chopped Parsley	
	Pane		
	Sweet Treats	#REF!	
	Kitchen Table	Red Wine Braised Beef Tips, with Mushrooms and Onions, Garlic Mashed Potatoes, Seasonal Vegetables	
DINNER	Tossed Salad	"Fresh Salad Bar" w/ House Made Dressings	
	Global Adventure	Pasta Bar Choice of Classic Marinara or Creamy Alfredo Sauce Served with Assorted Pasta's	
	kitchen table	Seared Salmon with Lemon Butter Sauce, Seasonal Vegetables, and Fettuccini	
	Sweet Treats	"Assorted Baked Cookies"	

Saturday, April 22, 2023

BRUNCH	Farmer's Street	Organic Locally Grown Seasonal Fresh Cut Fruit (VEG/GF)	
	Breakfast Grill	"Cage Free Petaluma Farms Eggs Made to Order in our Omelette Station"	
	Breakfast Bistro	"Eggs in Hell" Red Sauce, Cage Free Fried Eggs, Cheddar Cheese & Chives Served with a Flour Tortilla	
	Carvery	"House Roasted Diestel Turkey" Broiled Dwelley Farms Zucchini and Rosemary Pan Gravy	
DINNER	Farmer's Street		
	GLUTEN FREE	Local Artisan Baked Gluten Free Breads, Muffins and Breakfast Pastries	
	Farmer's Street	"Fresh Salad Bar" w/ House Made Dressings	
	Sweet Treats	"Assorted Baked Cookies"	
	Plant Based	"Portabella Mushrooms" Grilled and Slow Roasted with Garlic and Thyme Served with Buttermilk Mashed Potatoes and	

Sunday April 23, 2023

DINNER	Farmer's Street	Organic Locally Grown Seasonal Fresh Cut Fruit (VEG/GF)	
	Breakfast Grill	"Cage Free Petaluma Farms Eggs Made to Order in our Omelette Station"	
	Breakfast Bistro	"Alpine Breakfast Sliders" Grilled Bassian Farms Sirloin Topped with Melted Swiss Cheese, Applewood Smoked Bacon and a Cage	
	Carvery	"Honey Ham" Slow Roasted Pit Ham Topped with Brown Sugar Pineapple Glaze	
	Ancient Grains		
	GLUTEN FREE	Local Artisan Baked Gluten Free Breads, Muffins and Breakfast Pastries	
DINNER	Tossed Salad	"Fresh Salad Bar" w/ House Made Dressings	
	Market Grill	Grilled Tri Tip with Hand Cut Steak Frites, Seasonal Vegetables, Mushroom Demi Glaze	
	Vegetarian	Vegetable Ratatouille Lasagna Slow Roasted Assorted Vegetables Layered with Fresh Mozzarella Cheese and House Mari	
	Sweet Treats		

Epicurean Group

champions of environmental responsibility



Soup du Jour

Monday April 17, 2023

Tuesday April 18, 2023

Posole

Wednesday April 19, 2023

Thursday April 20, 2023

Friday April 21, 2023

Boston Clam Chowder







Slow Food

Price	
Breakfast	\$8.25
Lunch	\$9.75
Dinner	\$10.75
Brunch	\$10.75
Children (-10)	\$5.75