



Public Market



Monday, May 6, 2019

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

Alarm Clock Special Thick Cut French Toast with Housemade Watsonville Strawberry Syrup

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 Salad Spring Bliss Salad with Organic Baby Kale, Driscoll Farms Berries, Quinoa Bleu Cheese and Balsamic Dressing

Deli Special Housemade Antibiotic Free Chicken Salad on Toasted Panarama Sourdough Bread

French Bread Pizza Pepperoni & Sausage or Four Cheese with Gilroy Garlic

Market Grill Bassian Farms Steak au Poivre with Zuckerman Potatoes, Dwelley Farms Asparagus and Peppercorn Sauce

Kitchen Table Crabmeat Macaroni and Cheese, Toasted Bread Crumbs and Fresh Herbs

DINNER

Farmer's Street Organic Locally Grown Garden Greens and Toppings featuring House Made Dressings

Tossed Spring Bliss Salad with Organic Baby Kale, Driscoll's Farms Berries, Quinoa, Bleu Cheese and Balsamic Dressing

French Bread Pizza Pepperoni & Sausage or Four Cheese with Gilroy Garlic

Kitchen Table Petaluma Farms Chicken Madeira with Buttermilk Mashed Potatoes and Charred Dwelley Farms Broccoli

Southern Palate Dijon Glazed Lnano Seco Farms Pork Chops with a Housemade Apple Compote and a Balsamic Brussel Sprouts

Tuesday, May 7, 2019

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 Scrambled Abbotsford Farm Cage Free Egg and Potato Breakfast Burritos

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

Ensalata Mixta Dwelley Farms Asparagus, Bell Pepper, Cucumber, Heirloom Cherry Tomatoes with Cilantro Vinaigrette

Deli Special 3 Cheese Grilled on Toasted Panarama Sourdough Bread

Pane Pepperoni & Pineapple or Classic Margarita

Taste of Espana Petaluma Farms Sante Fe Chicken with Organic Black Beans, Spanish Rice and a Webb Ranch Corn Relish

Street Food Bassian Farms Carne Asada Street Tacos with Pico de Gallo, Sour Cream and Housemade Salsa

DINNER

Farmer's Street Organic Locally Grown Garden Greens and Toppings featuring House Made Dressings

Ensalata Mixta Dwelley Farms Asparagus, Bell Pepper, Cucumber, Heirloom Cherry Tomatoes with Cilantro Vinaigrette

Pane Pepperoni & Pineapple or Classic Margarita

Around the World Thai Curry Petaluma Farms Fried Chicken, Curried Mashed Potatoes, Roasted Seasonal Vegetables

Kitchen Table Pasta Bar a Choice of Creamy Alfredo or Classic Marinara with Rustic Artisan Bread

Wednesday May 8, 2019

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 Blueberry Buttermilk Pancakes with Vermont Maple Syrup

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 Salad Waldorf Salad, Chopped Romaine, Granny Smith Apples, Walnuts, Grapes and Green Goddess Dressing

Veggie Table Jacob Farms Braised Spring Greens

Stone Hearth Oven Pepperoni, Roasted Peppers & Bacon or 3 Cheese

Kitchen Table 0

Kitchen Table 0

DINNER

Farmer's Street Organic Locally Grown Garden Greens and Toppings featuring House Made Dressings

Tossed Waldorf Salad, Chopped Romaine, Granny Smith Apples, Walnuts, Grapes and Green Goddess Dressing

Kitchen Table Petaluma Farms Housemade Chicken Tenders with a Chef's Selection of Dipping Sauces

Plant Based Organic Lentil and Quinoa Loaf with Roasted Bliss Potatoes, Tri Color Cauliflower, Chipotle Tomato Glaze

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

WEEK TWO

menu revised 7/2017 rjq

Hours of Operation

MONDAY - FRIDAY

BREAKFAST* 7:30am - 10:00am

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

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

Thursday, May 9, 2019




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** Smithfield Ham and Clover Cheddar with Cage Free Scrambled Eggs
- 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 Salad** Organic Baby Kale Caesar Salad with Tri Color Quinoa, Housemade Caesar Dressing
- Market fish** Seared Atlantic Lemon Pepper Salmon
- French Bread Pizza** 0
- Land & Sea** 0
- Land & Sea** 0

DINNER

- Tossed Salad** Organic Locally Grown Garden Greens and Toppings featuring House Made Dressings 
- French Bread Pizza** Organic Baby Kale Caesar Salad with Tri Color Quinoa, Housemade Caesar Dressing 
- Taste of Espana** Dwelley Farms Asparagus, Mozzarella & Balsamic Glaze or Heirloom Tomato & Basil 
- Taste of Espana** Petaluma Farms Chicken Flautas with Pico de Gallo and Sour Cream
- Platinos Latinos** Lnano Seco Farms Pork Canitas or Tofu Burritos with Spanish Rice, Pinto Beans and Housemade Salsa

Friday, May 10, 2019


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** Smithfield Ham and Cheddar Breakfast Sandwich on Toasted Panarama Sourdough Bread
- 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 Salad** Dwelley Farms Broccoli and Carrot Salad with Thompson Raisins, Red Onion and Balsamic Dressing
- Taste of Spain** Superior Farms Guajillo Chili Braised Lamb Tostadas
- Pane** 0
- Carvery** 0
- Kitchen Table** 0

DINNER



- Farmer's Street** Organic Locally Grown Garden Greens and Toppings featuring House Made Dressings 
- Tossed Salad** Dwelley Farms Broccoli and Carrot Salad with Thompson Raisins, Red Onion and Balsamic Dressing
- Stone Hearth Oven** Hawaiian or Classic Margarita
- Kitchen Table** Pasta Bar with a Choice of Creamy Alfredo or Hearty Meat Sauce with Garlic Toast
- Platinos Latinos** Nacho Bar with a Choice of Pollo Asado or Carne Asada with Assorted Sides

Saturday, May 11, 2019

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** Cinnamon Sugar Rabanadas with Discroll Farms Berries & Maple Syrup
- Carvery** Superior Farms Garlic & Rosemary Roasted Leg of Lamb

DINNER


- Farmer's Street** Organic Locally Grown Garden Greens and Toppings featuring House Made Dressings 
- Kitchen Table** Petaluma Farms Herbed Chicken Breast with Dwelley Farms Asparagus & Marble Potatoes
- 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
- Market Grill** 0
- Kitchen Table** 0

Sunday, May 12, 2019

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- 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** 0
- Carvery** 0

DINNER

- Farmer's Street** Organic Locally Grown Garden Greens and Toppings featuring House Made Dressings 
- Kitchen Table** 0
- 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
- Kitchen Table** 0
- Market Grill** 0
- Sweet Treats** Sunday Sundaes with Locally Sourced Certified Fair Trade Toppings

Epicurean Group

champions of environmental responsibility



Soup du Jour

Monday, May 6, 2019

Petaluma Farms Chicken Noodle Soup

Tuesday, May 7, 2019

Chicken Tortilla Soup with Crispy Tortilla Strips

Wednesday May 8, 2019

Patuxen Farms Honey Baked with Brown Sugar Glazed

Thursday, May 9, 2019

Bassian Farms Pepper Cruste NewYork Strip Loin

Friday, May 10, 2019

Petaluma Farms Tandori Antibiotic Free Chicken with a Garlic Naan Bread

UPCOMING EVENTS
CONGRATS TO

2019 GRADS

HAVE A GREAT SUMMER



Price

- Breakfast \$7.50
- Lunch \$9.00
- Dinner \$10.00
- Brunch \$10.00
- Children (-10) \$5.00