



Public Market



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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Tyler Warner

Executive Chef

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Ernestine Dyas

Catering Manager

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Menu Key

Vegetarian

Organic

Cage Free

Free Range

Gluten Free

Grass Fed

Monday, November 26, 2018

BREAKFAST

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

Breakfast Grill Petaluma Farms Cage Free Eggs Omelette Station

Breakfast Bar Chef's Selection of Straus Family Creamery Yogurts with Granola

Breakfast Bistro Buttermilk Pancakes with Warm 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 Classic Caesar Salad with Asiago Croutons & Housemade Caesar Dressing

Deli Creations Antibiotic Free Chicken Salad on Toasted Panarama Wheat Bread

Stone Hearth Oven Chicken Club, Epicurean Four Cheese or Pepperoni

Kitchen Table Pasta Bar with a Choice of Classic Marinara or Hearty Meat Sauce with Artisan Rolls and Butter

Market Grill Petaluma Farms Maple & Thyme Roasted Chicken with Webb Ranch Brussel Sprouts & Charred Broccoli

DINNER

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

Tossed Classic Caesar Salad with Asiago Croutons & Housemade Caesar Dressing

Stone Hearth Oven Classic Margarita, Epicurean Four Cheese or Pepperoni

Kitchen Table Bassian Farms Steak au Poivre with Roasted Yukon Gold Potatoes & Bluelake Green Beans

Kitchen Table Pepper Crusted Leno Seco Farms Pork Loin with Herbed Rice Pilaf and Market Vegetables

Tuesday, November 27, 2018

BREAKFAST

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

Breakfast Grill Petaluma Farms Cage Free Eggs Omelette Station

Breakfast Bar Chef's Selection of Straus Family Creamery Yogurts Granola

Breakfast Bistro Thick Cut French Toast with Driscoll Farms Berries

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

Ancient Grains Quinoa and Kale with Roasted Beets, Goat Cheese & Toasted Almonds with Balsamic Dressing

Deli Creations Roasted Turkey with Clover Cheddar on Toasted Panarama Wheat Bread

Stone Hearth Oven Steak & Bleu, Epicurean Four Cheese or Pepperoni

Global Adventure Kalua Pork with Steamed Rice & Pineapple Salsa

Global Adventure Antibiotic Free Huli Huli Chicken with Chili Roasted Bok Choy & Creamy Coleslaw

DINNER

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

Tossed Quinoa and Kale with Roasted Beets, Goat Cheese & Toasted Almonds with Balsamic Dressing

Stone Hearth Oven Steak & Bleu, Epicurean Four Cheese or Pepperoni

Kitchen Table Grilled Atlantic Salmon with English Pea Risotto & Crispy Leeks

Kitchen Table Kung Po Prawns with Steamed Jasmine Rice and Egg Rolls

Wednesday, November 28, 2018

BREAKFAST

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

Breakfast Grill Petaluma Farms Cage Free Eggs Omelette Station

Breakfast Bar Chef's Selection of Straus Family Creamery Yogurts with Granola

Breakfast Bistro Cheese Blintz with Driscoll's Farms Fresh Berries and Chocolate Sauce

#REF! #REF!



LUNCH

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

Tossed Spinach Salad with Cage Free Eggs, Tomatoes, Bacon, Torpedo Onions with Lemon Dressing

Deli Creations Cage Free Egg Salad on Toasted Panarama Wheat Bread

Stone Hearth Oven Combination, Epicurean Four Cheese or Pepperoni

Market Grill Bassian Farms Grass Fed Burgers with Fries

Market Grill Millers 100% Beef Hot Dogs with Fries

DINNER

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

Tossed Spinach Salad with Cage Free Eggs, Tomatoes, Bacon, Torpedo Onions with Lemon Dressing

Stone Hearth Oven Combination, Epicurean Four Cheese or Pepperoni



Kitchen Table Petaluma Farms antibiotic Free Chicken Teriyaki with Steamed Rice & Dwelley Farms Broccoli

Market Grill Char Siu (Chinese Pork) with Organic Brown Rice and Market Stir Fried Vegetables

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

Thursday, November 29, 2018


BREAKFAST

- Farmer's Street** Organic Locally Grown Seasonal Whole and Cut Fruit (VEG/GF)
- Breakfast Grill** Petaluma Farms Cage Free Eggs Omelette Station 
- Breakfast Bar** Chef's Selection of Straus Family Creamery Yogurts with Granola
- Breakfast Bistro** Smithfield Ham & Clover Cheddar Cheese 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** Curried Lentils with Roasted Root Vegetables & Curry Vinaigrette.
- Deli Creations** 3 Cheese Grilled on Toasted Panarama Wheat Bread
- Stone Hearth Oven** BBQ Chicken, Epicurean Four cheese or Pepperoni
- Global Adventure** Antibiotic Free Chicken Tandori with Coconut Rice & Curried Market Vegetables
- Global Adventure** Paneer Curry with Basmati Rice and Garlic Naan Bread

DINNER

- Farmer's Street** Organic Locally Grown Garden Greens and Toppings featuring House Made Dressings 
- Tossed** Classic Caesar Salad with Asiago Croutons & Creamy Housemade Dressing
- Kitchen Table** Taco Thursday with a Choice of Pollo Asado or Carne Asada, Spanish Rice, Pinto Beans
- Kitchen Table** Chef's Selection

Friday, November 30, 2018


BREAKFAST

- Farmer's Street** Organic Locally Grown Seasonal Whole and Cut Fruit (VEG/GF)
- Breakfast Grill** Petaluma Farms Cage Free Eggs Omelette Station 
- Breakfast Bar** Chef's Selection of Straus Family Creamery Yogurts with Granola
- Breakfast Bistro** Cage Free Egg & Smithfield Ham 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
- Tossed** Classic Caesar Salad with Asiago Croutons & Creamy Housemade Dressing
- Deli Creations** Smithfield Farms Ham & clover Swiss on Toasted Panarama Sourdough Bread
- Stone Hearth Oven** Combination, Epicurean Four Cheese or Pepperoni
- Market Grill** Coffee Rubbed Pork Shoulder with Sauteed Bluelake Green Beans & Toybox Baby Carrots
- Kitchen Table** Antibiotic Free BBQ Chicken with Herbed Rice Pilaf & Market Vegetables

DINNER

- Farmer's Street** Organic Locally Grown Garden Greens and Toppings featuring House Made Dressings 
- Tossed** Classic Caesar Salad with Asiago Croutons & Creamy Housemade Dressing
- Stone Hearth Oven** Combination, Epicurean Four Cheese or Pepperoni
- Market Grill** Bassian Farms Grilled Marinated Tri Tip with Buttermilk Mashed Potatoes, Roasted Cauliflower
- Kitchen Table** Calabarian Chili Fried Chicken with Baked Beans & Jalapeno Corn Bread

Saturday, December 01, 2018

BRUNCH




- Farmer's Street** Organic Locally Grown Seasonal Whole and Cut Fruit (VEG/GF)
- Breakfast Grill** Petaluma Farms Cage Free Eggs Omelette Station 
- Breakfast Bar** Chef's Selection of Straus Family Creamery Yogurts with Granola
- Breakfast Bistro** Buttermilk Pancakes with Warm Maple Syrup
- Carvery** Bassian Farms Pepper Crusted Eye Round of Beef with Demi Glace
- 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 

DINNER

- Farmer's Street** Organic Locally Grown Garden Greens and Toppings featuring House Made Dressings
- Kitchen Table** Beer Battered Fish and Chips with Creamy Coleslaw and Tartar Sauce
- Kitchen Table** Chef's Selection

Sunday, December 02, 2018

BRUNCH

- Farmer's Street** Organic Locally Grown Seasonal Whole and Cut Fruit (VEG/GF)
- Breakfast Grill** Petaluma Farms Cage Free Eggs Omelette Station 
- Breakfast Bar** Chef's Selection of Straus Family Creamery Yogurts with Granola
- Breakfast Bistro** Cage Free Scrambled Eggs with Locally Sourced Vegetables
- Carvery** Scratch Made Biscuits & Gravy
- Farmer's Street** Organic Locally Grown Garden Greens and Toppings featuring House Made Dressings 
- Kitchen Table** Cajun Pasta Bake with Locally Sourced Vegetables
- GLUTEN FREE** Local Artisan Baked Gluten Free Breads, Muffins and Breakfast Pastries 

DINNER

- Farmer's Street** Organic Locally Grown Garden Greens and Toppings featuring House Made Dressings
- Kitchen Table** Cage Free Herb Marinated Chicken Breast with Roasted Root Vegetables & Cream Corn
- Market Grill** Cheese Tortellini with Creamy Alfredo Sauce & Dinner Rolls with Butter
- Sweet Treats** Ice Cream Bar with Local Assorted Toppings

Epicurean Group

champions of environmental responsibility



Soup du Jour

Monday, November 26, 2018

Creamy Carrot Ginger

Tuesday, November 27, 2018

Split Pea with Ham

Wednesday, November 28, 2018

Turkey & Wild Rice

Thursday, November 29, 2018

Roasted Cauliflower

Friday, November 30, 2018

Chef Tyler Pumpkin Soup

UPCOMING EVENTS

Friday, November 30th, 2018

Chef Tyler favorite ancient recipe of the Pumpkin Soup



Price

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