



Caleruega Café

November 16, 2020

Your Café Team

Your General Manager: Mayra Palacios mayra@epicurean-group.com
 Your Executive Chef: Jose Rodriguez jose@epicurean-group.com
 For Catering, Please Call: jim@epicurean-group.com

Café Hours

Breakfast: 7:30 AM-9:30 AM
Lunch: 11:30 AM-1:30 PM
Dinner: 5:00 PM-7:30 PM
Friday Dinner: 5:00 PM-6:30 PM

Monday November 16, 2020

Breakfast	Hot Cereal	Oatmeal
	Breakfast Grill	Cage Free Eggs Made to Order your way, or choice of gourmet Omelette
	Breakfast Booster	Cage Free Scrambled or Cheesy Eggs, Breakfast Potatoes and Bacon
Lunch	Breakfast Bistro	Fresh Chilaquiles with Sour Cream, Queso Fresca and Pico De Gallo
	Plant Inspired	Creamy Polenta Cakes with Zesty Marinara, Parmesan Cheese and Roasted Meyer Lemon Capay Farm Broccoli
	Route 66 Adventure	Ozark Mountain Beef Stew with Mashed Sweet Potatoes and Roasted Winter Vegetable Medley
	Market Grill	Sloppy Joe Sliders with Crispy Onions and Curley Fries
	Stone Hearth Oven	Choice of Four-Cheese Pizza or Pepperoni Pizza
Dinner	Jose's Platillos Latinos	Pollo Asada Fajitas with Spanish Rice, Black Beans and Corn Tortillas
	Panini	House Roasted Turkey and Brie on Ciabatta or Vegetarian Caprese on Artisan French Roll
	Farmer's Street	Seasonal and Organic Local Produce with Artisan Toppings and Scratch-made Dressings
	Plant Inspired	Sweet Potato Chickpea Buddha Bowl
	Kitchen Table	Beef Stroganoff with Fitz Farm Mushrooms, Organic Egg Noodles and Roasted Brussels Sprout and Toybox Carrots
	Market Grill	Grilled Grass Fed Beef Sliders, Cage Free Turkey Sliders, and Miniature Chicken Sandwiches
	Stone Hearth Oven	Choice of Four-Cheese Pizza or Buffalo Blue Cheese Pizza
Jose's Platillos Latinos	Pollo Asada Fajitas with Spanish Rice, Black Beans and Corn Tortillas on the Side	

Today's Soups
Chicken Noodle Soup

Monday's Special Features
type in your specials of the day, such as a dessert or other features

Tuesday November 17, 2020

Breakfast	Hot Cereal	Oatmeal
	Breakfast Grill	Cage Free Eggs Made to Order your way, or choice of gourmet Omelette
	Breakfast Booster	Cage Free Scrambled or Cheesy Eggs, Breakfast Potatoes and Bacon or Breakfast Sausage
Lunch	Breakfast Bistro	Sun's Up Sandwich on English Muffin with Sausage, Cage Free Egg and Cheese
	Plant Inspired	BBQ Hawaiian Tofu Bowl
	Global Adventure	Free Range Chicken Chow Mein with Garlicky Noodles and Organic Stir Fried Vegetable Medley
	Market Grill	Pat's Philadelphia Cheesesteak Sandwich with Gilroy Garlic Fries
	Stone Hearth Oven	Four Cheese Pizza or Sweet Chili Chicken Pizza with Asian Vegetables
Dinner	Jose's Platillos Latinos	Chili Pork Shoulder Colorado with Cilantro Rice and Corn Tortillas
	Panini	Italian Sub or Balsamic Vegetable Panini
	Farmer's Street	Seasonal and Organic Local Produce with Artisan Toppings and Scratch-made Dressings
	Plant Inspired	Meatless Pasta Bar to include: Linguini, Thirty Hour Marinara, Vegan Alfredo, Pesto and Garden Ratatouille
	Kitchen Table	Lasagna Bolognese with Gilroy Garlic Bread and Garden Ratatouille
	Market Grill	Grilled Grass Fed Beef Sliders, Cage Free Turkey Sliders, and Miniature Chicken Sandwiches
	Stone Hearth Oven	Four Cheese Pizza or Margarita Pizza with Fresh Basil
Jose's Platillos Latinos	Chili Pork Shoulder Colorado with Cilantro Rice and Corn Tortillas	

Today's Soups
Brentwood Corn Chowder

Tuesday's Special Features
type in your specials of the day, such as a dessert or other features

Wednesday November 18, 2020

Breakfast	Hot Cereal	Oatmeal	
	Breakfast Grill	Cage Free Eggs Made to Order your way, or choice of gourmet Omelette	
	Breakfast Booster	Cage Free Scrambled or Cheesy Eggs, Breakfast Potatoes and Bacon or Breakfast Sausage	
Lunch	Breakfast Bistro	Charizo Breakfast Burrito with Papas, Cage Free Eggs, Sour Cream and Pico De Gallo	
	Plant Inspired	Bang Bang Broccoli with Organic Brown Rice and Bang Bang Broccoli Sauce	\$6.00
	Izakaya	Japanese Ramen Bowl with Cage Free Egg, Free Range Chicken, Wo Chong Tofu, Organic Sprouts and Shishito Peppers	\$7.00
	Market Grill	Free Range Turkey Melt with Clover Swiss, Russian Dressing and Crispy Onion Rings	\$8.00
	Stone Hearth Oven	Four Cheese Pizza or Pesto Chicken Pizza	\$9.00
Dinner	Jose's Platillos Latinos	Pollo Asada Tacos with Refried Beans and Cilantro Lime Onions	\$10.00
	Panini	Ham and Clover Cheddar on Whole Wheat Bun or Mushroom, Spinach and Provolone on Artisan Ciabatta	\$11.00
	Farmer's Street	Seasonal and Organic Local Produce with Artisan Toppings and Scratch-made Dressings	\$12.00
	Plant Inspired	Vegan Seitan Fajitas with Grilled Peppers, Onions and Organic Black Beans	\$13.00
	Kitchen Table	Free Range Turkey Pot Pie with Sauteed Blue Lake Green Beans and Skillet Cornbread	\$4.00
	Market Grill	Grilled Grass Fed Beef Sliders, Cage Free Turkey Sliders, and Miniature Chicken Sandwiches	\$15.00
	Stone Hearth Oven	Four Cheese Pizza and Meat and Veggie Combo Pizza	\$16.00
Jose's Platillos Latinos	Pollo Asada Tacos with Refried Beans and Cilantro Lime Onions	\$17.00	

Today's Soups
Turkey Rice

Wednesday's Special Features
type in your specials of the day, such as a dessert or other features

Thursday November 19, 2020

Breakfast	Hot Cereal	Oatmeal	\$1.00
	Breakfast Grill	Cage Free Eggs Made to Order your way, or choice of gourmet Omelette	\$2.00
	Breakfast Booster	Cage Free Scrambled or Cheesy Eggs, Breakfast Potatoes and Bacon or Breakfast Sausage	\$3.00
Lunch	Breakfast Bistro	Eggs Benedict with Toasted English Muffin, Canadian Bacon, Poached Egg and Hollandaise Sauce	\$4.00
	El Paso Plant Inspired	Organic Pasta Primavera with Fall Vegetable Medley and Cheesy Garlic Bread	\$6.00
	Austin Kitchen Table	Stiles Switch BBQ: El Dorado Green Chile Brisket Casserole with Salsa Verde and Cheesy Corn	\$7.00
	West Texas Grill	LaBarbeque: Texas Pulled Pork Sandwich on Buttermilk White Bread with Housemade Pickles and Crispy Onion Rings	\$8.00
	El Paso Oven	Double Dave's Pizza Works: Lt. Dave's BBQ Chicken Pizza or Veggie Alfredo Pizza	\$9.00
Dinner	El Paso Platillos Latinos	Pappasito's Cantina: Chicken Tinga Quesadillas with Ranchero Beans and Spanish Rice	\$10.00
	Panini	Roast Beef and Pepper Jack or Peanut Butter, Banana and Nutella Panini	\$11.00
	Farmer's Street	Seasonal and Organic Local Produce with Artisan Toppings and Scratch-made Dressings	\$12.00
	Plant Inspired	Three Bean Vegan Chili with Jalapeno Cornbread	\$13.00
	Kitchen Table	New Orleans Chicken and Sausage Jambalaya with Dirty Rice and Sauteed Okra	\$14.00
	Market Grill	Grilled Grass Fed Beef Sliders, Cage Free Turkey Sliders, and Miniature Chicken Sandwiches	\$15.00
	Stone Hearth Oven	Cajun Vegetable Pizza or Four Cheese Pizza	\$16.00
Jose's Platillos Latinos	Shredded Pork Verde and Kimchi Tacos with Pickled Radish	\$17.00	

Today's Soups
Organic Garden Vegetable

Thursday's Special Features
type in your specials of the day, such as a dessert or other features

Friday November 20, 2020

Breakfast	Hot Cereal	Oatmeal	\$1.00
	Breakfast Grill	Cage Free Eggs Made to Order your way, or choice of gourmet Omelette	\$2.00
	Breakfast Booster	Cage Free Scrambled or Cheesy Eggs, Breakfast Potatoes and Bacon or Breakfast Sausage	\$3.00
Lunch	Breakfast Bistro	Salmon, Cream Cheese and Avocado Frittata with Green Onions	\$4.00
	Plant Inspired	Crispy Buffalo Seitan with Roasted Jo Jo Potatoes and Roasted Dweley Farms Broccoli	\$6.00
	Kitchen Table	Organic Mac and Cheese Bar with Artisan Gourmet Toppings	\$7.00
	Market Grill	Jersey Diner Italian Sausage with Spicy Marinara and Provolone Cheese	\$8.00
	Stone Hearth Oven	Four Cheese Pizza or Jalapeno BBQ Chicken Pizza	\$9.00
Dinner	Jose's Platillos Latinos	Tacos De Pollo with Spicy Salsa Verde, Cilantro Onions, Lime Wedge and Jalapenos	\$10.00
	Panini	Smoked Turkey Sandwich with Alabama BBQ Sauce and Pickled Red Onions	\$11.00
	Farmer's Street	Seasonal and Organic Local Produce with Artisan Toppings and Scratch-made Dressings	\$12.00
	Plant Inspired	Dominican Baked Potato Bar with Gourmet Vegetarian Toppings	\$13.00
	Kitchen Table	Grilled Hangar Steak with Sauteed Wild Mushrooms, Au Gratin Potatoes and Grilled Fitz Farm Asparagus	\$14.00
	Market Grill	Grilled Grass Fed Beef Sliders, Cage Free Turkey Sliders, and Miniature Chicken Sandwiches	\$15.00
	Stone Hearth Oven	Four Cheese Pizza or Jalapeno BBQ Chicken Pizza	\$16.00
Jose's Platillos Latinos	Tacos De Pollo with Spicy Salsa Verde, Cilantro Onions, Lime Wedge and Jalapenos	\$17.00	

Today's Soups
Manhattan Clam Chowder with House Croutons
Vegetarian Split Pea

Friday's Special Features
type in your specials of the day, such as a dessert or other features

Epicurean Group is... fresh. honest. Local.