



Caleruega Café

May 2, 2022

Your Café Team

Your General Manager: Jim Julian Jim@epicurean-group.com
Your Executive Chef: Phil Wright Phil@epicurean-group.com
For Catering, Please Call: im@epicurean-group.com

Café Hours

Breakfast: 7:30 - 9:30
Lunch: 11:30 - 1:30
Afternoon Break: 4:30-7:00
Dinner: 4:30-6:30

Monday

May 2, 2022

Breakfast	Hot Cereal	Steel Cut Oatmeal
	Breakfast Grill	Cage Free Eggs Made to Order your way or Omelet Station (V)
	Breakfast Booster	Cage Free Scrambled or Cheesy Eggs, Country Potatoes, and Applewood Bacon or Sausage
	Breakfast Bistro	Sun's Up Egg Sandwich w/ Canadian Bacon and Clover Cheddar
Lunch	Plant Inspired	Lentil Zucchini Stew with Creamy Polenta (made with Soy Milk), served with Roasted Sweet Potato Fries
	Street Food	Vietnamese Pork Bahn Mi Sandwich with Daikon Slaw and Glass Noodle Salad
	Market Grill	Coney Island All Beef Hot Dog with House-made Sauerkraut and Crispy French Fries
	Stone Hearth Oven	Pulled Pork and Pineapple Pizza or Gourmet Four Cheese Pizza
	Platillos Latinos	Grass Fed Beef Tostadas with Organic Refried Beans, shredded Little Gem Lettuce, Queso Fresco and Garden Salsa Fresca
	Deli Creations	New Orleans Muffuletta: Salami, Ham, Mortadella, Provolone and Olive Tapenade on French Roll
Dinner	Farmer's Street	Seasonal Local and Organic Produce with Artisan Toppings and Scratch-made Dressings
	Plant Inspired	Vegan Kung Pao Tofu with Ratto Ranch Broccoli
	Kitchen Table	Grass Fed Meatloaf with Yukon Gold Mashed Potatoes, Wild Mushroom Gravy and Braised Winter Greens
	Market Grill	Nightly MTO Grill: featuring Grass Fed Burgers, Free Range Chicken Sandwich, Impossible Burger and Vienna Dogs
	Stone Hearth Oven	Pulled Pork and Pineapple Pizza or Gourmet Four Cheese Pizza
	Tossed	Seasonal Local and Organic Produce with Artisan Toppings and Scratch-made Dressings

Today's Soups

Homestyle Chicken
Noodle with Gluten Free
Noodles

Monday's Special Features

Training Table
9:00-10:00

Tuesday

May 3, 2022

Breakfast	Hot Cereal	Steel Cut Oatmeal
	Breakfast Grill	Cage Free Eggs Made to Order your way or Omelet Station (V)
	Breakfast Booster	Cage Free Scrambled or Cheesy Eggs, Country Potatoes, and Applewood Bacon or Sausage
	Breakfast Bistro	Chocolate Chip Pancakes w/ Vanilla Crema and Fresh Fruit
Lunch	Plant Inspired	Vegetable Lo Mein with Rice Noodles, Stir Fried Baby Bok Choy and Sautéed Wo Chong Tofu
	Route 66 Adventure	Chicago: Chicago Smoked Brisket w/ Sweet Potato Mash and Garlic Green Beans
	Market Grill	Char Grilled Chicken Quesadilla with Queso Fresco, served with House Made Tortilla Chips, Sour Cream and Fresh Guacamole
	Stone Hearth Oven	BBQ Chicken Calzone and Spinach and Mushroom Calzone
	Platillos Latinos	Pork Carnitas wrapped in Banana Leaves, served with Spanish Rice, Organic Black Beans, Cheddar Cheese, House Made Salsa Fresca
	Farmer's Street	Seasonal Local and Organic Produce with Artisan Toppings and Scratch-made Dressings
Dinner	Plant Inspired	Dominican Vegetarian Pasta Bar: Featuring Thirty Hour Marinara, Vegan Alfredo, Pesto, Impossible Meatballs, Garden of Eatin' Greens
	Kitchen Table	Classic Spaghetti and Meatballs
	Market Grill	Our Nightly Selection of MTO: Burgers, Chicken Sandwiches and More!
	Stone Hearth Oven	Chef's Selection of Antipasti
	Tossed	Classic Caesar Salad with House Made Caesar and Croutons, Parmesan Cheese

Today's Soups

Vegan French Onion with
House made Croutons
and Shredded Mozzarella

Tuesday's Special Features

Training Table
9:00-10:00

Wednesday

May 4, 2022

Breakfast	Hot Cereal	Steel Cut Oatmeal
	Breakfast Grill	Cage Free Eggs Made to Order your way or Omelette Station (V)
	Breakfast Booster	Cage Free Scrambled or Cheesy Eggs, Country Potatoes, and Applewood Bacon or Sausage
	Breakfast Bistro	Silva Chorizo or Organic Grilled Vegetables and Cage Free Eggs - Breakfast Wrap with Home Style Potatoes
Lunch	Plant Inspired	Hummus Flatbread with Spinach, Organic Ratatouille and Fire Roasted Tomato Sauce
	Kitchen Table	Blackened Mississippi Catfish w/ Red Beans and Rice and Roasted Southern Squash Medley
	Market Grill	House Made Spicy Black Bean Burger with Chipotle Aioli served with Onion Rings
	Stone Hearth Oven	Ham and Caramelized Onion Flatbread or Pepperoni Pizza or Epicurean Four Cheese Blend Pizza (V)
	Platillos Latinos	Grilled Baja Free Range Chicken Burrito Bowl, served with Spanish Rice, Organic Black Beans, Shredded Romaine Lettuce, and Queso Fresco
	Farmer's Street	Seasonal Local and Organic Produce with Artisan Toppings and Scratch-made Dressings
Dinner	Plant Inspired	Vegan Teriyaki Bowl with Black Rice
	Global Adventure	Chicken Chow Mein with Garlicky Noodles and Stir Fried Vegetables
	Market Grill	Nightly MTO Grill: featuring Grass Fed Burgers, Free Range Chicken Sandwich, Impossible Burger and Vienna Dogs
	Stone Hearth Oven	Ham and Caramelized Onion Flatbread or Pepperoni Pizza or Epicurean Four Cheese Blend Pizza (V)
	Farmer's Street	Seasonal Local and Organic Produce with Artisan Toppings and Scratch-made Dressings

Today's Soups

Creamy Potato Leek Soup
(Contains Dairy)

Wednesday's Special Features

Training Table
9:00-10:00

Thursday

May 5, 2022

Breakfast	Hot Cereal	Steel Cut Oatmeal
	Breakfast Grill	Cage Free Eggs Made to Order your way or Omelet Station (V)
	Breakfast Booster	Scratch Made Waffles with Driscoll Farm Strawberries and Fresh Whipped Cream (V)
	Breakfast Bistro	Cage Free Eggs, Clover Pepper Jack Cheese and Applewood Bacon on Sourdough Bread
Lunch	Plant Inspired	ANCIENT GRAINS- Kamel Pilaf with Butternut Squash, Cauliflower and Slivered Almonds
	Omaha Kitchen Table	801 Chophouse: Nebraska Char Grilled Flank Steak with Sautéed Fitz Farm Mushrooms, Twice Baked Potato and Creamed Corn
	Omaha Market Grill	Ken's Corn Husker Smokehouse: Ken's Pulled Pork Sandwich with Pit Baked Beans
	Omaha Pizza Oven	Guido's Pizzeria: Guido's Deluxe, Sausage, Mushroom, Onion, Green Pepper and Crushed Red Pepper
	Omaha Deli Creation	Schimmel's World Famous Omaha Rueben
	Farmer's Street	Seasonal Local and Organic Produce with Artisan Toppings and Scratch-made Dressings
Dinner	Plant Inspired	Wild Mushroom and Asparagus Risotto with Sourdough Garlic Toast
	Italian Bistro Night	OUR VERY OWN ITALIAN MARKET!!! PIZZA TO ORDER!!! PASTA TO ORDER!!!VIVA ITALIA!!!!!!!
	Market Grill	Nightly MTO Grill: featuring Grass Fed Burgers, Free Range Chicken Sandwich, Impossible Burger and Vienna Dogs
	Stone Hearth Oven	ITALIAN NIGHT!!!!!!
	Farmer's Street	Seasonal Local and Organic Produce with Artisan Toppings and Scratch-made Dressings

Today's Soups

Free Range Turkey
Dumpling

Thursday's Special Features

Training Table
9:00-10:00

Friday

May 6, 2022

Breakfast	Hot Cereal	Steel Cut Oatmeal
	Breakfast Grill	Cage Free Eggs Made to Order your way or Omelet Station (V)
	Breakfast Booster	Huevos Rancheros with Garden Fresh Salsa and Crispy Potatoes
	Breakfast Bistro	Cage Free Eggs and Clover Cheddar Cheese with Sausage and Crisp Potatoes
Lunch	Plant Inspired	Thai Curry Marinated Wo Chong Tofu over Basmati Rice, Fire Roasted Vegetables and Naan Bread (V)
	Global Adventure	Chicken Teriyaki Bowl with Jasmine Rice and Stir Fried Organic Vegetables
	Market Grill	Coho Salmon, Applewood Bacon, Lettuce and Tomato on Ciabatta with Curly Fries
	Stone Hearth Oven	Italian Sausage, Mushroom and Tomato Pizza or Pepperoni Pizza or Epicurean Four Cheese Blend Pizza (V)
	Platillos Latinos	Ropa Vieja (South American Braised Pork Loin), served with Spanish Rice and Organic Black Beans
	Farmer's Street	Seasonal Local and Organic Produce with Artisan Toppings and Scratch-made Dressings
Dinner	Plant Inspired	Lotus Root with Asian Vegetable Stir Fry
	Kitchen Table	Grilled New York Striploin w/ DU Baked Potato Bar and Grilled Ratto ranch asparagus
	Market Grill	Nightly MTO Grill: featuring Grass Fed Burgers, Free Range Chicken Sandwich, Impossible Burger and Vienna Dogs

Today's Soups

New England Clam
Chowder

Friday's Special Features

Training Table
9:00-10:00

Epicurean Group is... fresh. honest. local