



# Caleruega Café

October 23, 2023

### Your Café Team

**Your General Manager:** Oscar Garro oscar@epicurean-group.com  
**Your Executive Chef:** Jesus Zaragoza jesus@epicurean-group.com  
**For Catering, Please Call:** Oscar@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

### October 23, 2023

Breakfast	<b>Hot Cereal</b>	Steel cut Oatmeal
	<b>Breakfast Grill</b>	Cage Free Eggs Made to Order your way or Omelet Station (V)
	<b>Breakfast Booster</b>	Cage Free Scrambled or Cheesy Eggs, Country Potatoes, and Applewood Bacon or Sausage
	<b>Breakfast Bistro</b>	Red Flannel Hash with Diced Pastrami, Red Beets, House Potatoes, Parsley
Lunch	<b>Plant Inspired</b>	Eggplant Cacciatore w/ Polenta and Caramelized Roasted Vegetables
	<b>Global Adventure</b>	Free Range Chicken Cacciatore with Onions, Bell Peppers, and Tomatoes, Creamy Polenta, and Caramelized Roasted Ve
	<b>Market Grill</b>	Grilled Turkey Burgers,with Arugula, Garlic Lemon Aioli, and Del Cabo Tomatoes and French Fries
	<b>Stone Hearth Oven</b>	Epicurean Four Cheese Pizza, Chicken Bacon, Ranch Pizza, or Spinach, Mushroom and Ricotta Pizza
	<b>Platillos Latinos</b>	Beef Chili Colorado with Spanish Rice and Pinto Beans
	<b>Panini</b>	House Roasted Turkey and Brie on Ciabatta or Caprese Sandwich with Fresh Mozzarella, Basil, and Del Cabo Tomatoes
Dinner	<b>Farmer's Street</b>	Local and Organic Produce with Artisan Toppings and House-made Dressings
	<b>Plant Inspired</b>	Sweet and Sour Tofu with Jasmine Rice and Chinese Stir Fried Vegetables
	<b>Kitchen Table</b>	Grass Fed Spicy Mongolian Beef with Scented Jasmine Rice and Chinese Stir Fried Vegetables
	<b>Market Grill</b>	Our Daily Selection of Our Grilled to Order Menu
	<b>Stone Hearth Oven</b>	Epicurean Four Cheese Pizza, Chicken Bacon, Ranch Pizza, or Spinach, Mushroom and Ricotta Pizza
	<b>Farmer's Street</b>	Local and Organic Produce with Artisan Toppings and House-made Dressings

**Today's Soups**  
Split Pea and Hamhock Soup

Creamy Roasted Mushroom Soup

**Monday's Special Features**

**Daily Protein Table**  
**9:00-10:00**

### Tuesday

### October 24, 2023

Breakfast	<b>Hot Cereal</b>	Steel Cut Oatmeal
	<b>Breakfast Grill</b>	Cage Free Eggs Made to Order your way or Omelet Station (V)
	<b>Breakfast Booster</b>	Cage Free Scrambled or Cheesy Eggs, Country Potatoes, and Applewood Bacon or Sausage
	<b>Breakfast Bistro</b>	Huveos Rancheros with Cage Free Eggs, House Salsa, Black Beans and Sour Cream
Lunch	<b>Plant Inspired</b>	Portobello Mushroom Etouffee with Sautéed Mushroom in a Dark Roux Sauce and Dirty Rice
	<b>Kitchen Table</b>	New Orleans Jambalaya with Andouille Sausage, Free Range Chicken, Cajun Shrimp, Sautéed Okra and Slow Cooked Ric
	<b>Market Grill</b>	Fried Shrimp Po' Boy Sandwiches with Shredded Lettuce, Tomato, and Tartar Sauce, served with Cajun Fries
	<b>Stone Hearth Oven</b>	Epicurean Four Cheese Pizza, Grilled Chicken Pizza with Bell Peppers, or Artichoke, Spinach, and Pesto Pizza
	<b>Platillos Latinos</b>	Slow Braised Carnitas with Black Beans and Spanish Rice
	<b>Panini</b>	New Orleans Muffuletta Sandwich with Ham, Salami, Mortadella, Provolone, and Olive Spread
Dinner	<b>Farmer's Street</b>	Local and Organic Produce with Artisan Toppings and House-made Dressings
	<b>Plant Inspired</b>	Vegan Mushroom Stroganoff with Egg Noodles
	<b>Slow Beans</b>	Ham and Chicken Cassoulet with Slow White Beans and Roasted Toybox Carrots
	<b>Market Grill</b>	Our Daily Selection of Our Grilled to Order Menu
	<b>Stone Hearth Oven</b>	Epicurean Four Cheese Pizza, Grilled Chicken Pizza with Bell Peppers, or Artichoke, Spinach, and Pesto Pizza
	<b>Farmer's Street</b>	Local and Organic Produce with Artisan Toppings and House-made Dressings

**Today's Soups**  
Vegetarian Gumbo

Cajun Corn Chowder

**Tuesday's Special Features**

**Daily Protein Table**  
**9:00-10:00**

### Wednesday

### October 25, 2023

Breakfast	<b>Hot Cereal</b>	Steel Cut Oatmeal
	<b>Breakfast Grill</b>	Cage Free Eggs Made to Order your way or Omelette Station (V)
	<b>Breakfast Booster</b>	Cage Free Scrambled or Cheesy Eggs, Country Potatoes, and Applewood Bacon or Sausage
	<b>Breakfast Bistro</b>	Roasted Tomato, Sausage, and Spinach Strata Bake
Lunch	<b>Plant Inspired</b>	Wildwood Tofu Curry with Saffron Basmati Rice, Roasted Eggplant and Lentil Dal
	<b>Passage to India</b>	Free Range Chicken Tikka Masala with Saffron Basmati Rice, Kashmiri Style Dweley Farms Eggplant, and Naan Bread
	<b>Market Grill</b>	San Francisco Patty Melt, Grilled Onions, Thousand Island Dressing, and Swiss Cheese, with Garlic Fries
	<b>Stone Hearth Oven</b>	Epicurean Four Cheese Pizza, Classic Pepperoni Pizza, or Deluxe Vegetarian Pizza
	<b>Platillos Latinos</b>	Steak Ranchero with Bell Peppers, Jalapenos, and Onions, with Spanish Rice and Refried Beans
	<b>Panini</b>	Ham and Cheddar Panini on Whole Wheat Roll, or Sautéed Mushroom, Spinach, and Provolone Cheese on Ciabatta
Dinner	<b>Farmer's Street</b>	Local and Organic Produce with Artisan Toppings and House-made Dressings
	<b>Plant Inspired</b>	Vegan Lemongrass Quinoa Bowl with Black Rice, Green Onions, Red Cabbage, Shredded Carrots and Lemongrass Dressin
	<b>Kitchen Table</b>	Roasted Carved Turkey with Yukon Gold Potato, Cornbread Stuffing, Giblet Gravy, Cranberry Sauce and Roasted Fitz Farr
	<b>Market Grill</b>	Our Daily Selection of our grilled to order menu
	<b>Stone Hearth Oven</b>	Epicurean Four Cheese Pizza, Classic Pepperoni Pizza, or Deluxe Vegetarian Pizza
	<b>Farmer's Street</b>	Local and Organic Produce with Artisan Toppings and House-made Dressings

**Today's Soups**  
Classic Chicken and Dumpling Soup

Roasted Cauliflower Bisque

**Wednesday's Special Features**

**What's Hot, What's Not**  
**12:30-1:30 CAL**

### Thursday

### October 26, 2023

Breakfast	<b>Hot Cereal</b>	Steel Cut Oatmeal
	<b>Breakfast Grill</b>	Cage Free Eggs Made to Order your way or Omelet Station (V)
	<b>Breakfast Booster</b>	Scratch Made Waffles with Driscoll Farm Strawberries and Fresh Whipped Cream (V)
	<b>Breakfast Bistro</b>	House made Biscuits and Gravy
Lunch	<b>Roost Houston</b>	Fried Cauliflower "Steak" Drizzled with Miso Dressing and topped with Furikake Seasoning
	<b>Killen's Houston</b>	Slow Smoked BBQ Pork Ribs with Sweet Honey Baked Beans and Creamed Jalapeno Corn
	<b>Taqueria Del Sol</b>	Torta de Barbacoa: Tender BBQ Beef with Little Gem Lettuce , Tomato, Guacamole, and Sour Cream
	<b>Stone Hearth Oven</b>	Epicurean Four Cheese Pizza, Chorizo and Cilantro Pizza, or Nacho Cheese with Pico De Gallo Pizza
	<b>Houston Platillos Latinos</b>	Grilled Free Range Chicken Fajitas with Flour Tortilla, Pinto Beans, and Cilantro Rice
	<b>Panini</b>	House Roasted Beef and Pepper Jack Cheese on Dutch Crunch or Peanut Butter, Nutella, and Banana on White Bread
Dinner	<b>Farmer's Street</b>	Local and Organic Produce with Artisan Toppings and House-made Dressings
	<b>Plant Inspired</b>	Vegan Tofu Quinoa Fajita Bowl with Red Quinoa, Bell Peppers, Wildwood Tofu, Corn, Black Beans, and Fried Tortilla Strips
	<b>Route 66 Adventure</b>	Ozark Mountains: Ozark Mountain Beef Stew w/ Buttermilk Mashed Potatoes and Roasted Toy-box Carrots
	<b>Market Grill</b>	Our Daily Selection of our grilled to order menu
	<b>Stone Hearth Oven</b>	Epicurean Four Cheese Pizza, Chorizo and Cilantro Pizza, or Nacho Cheese with Pico De Gallo Pizza
	<b>Farmer's Street</b>	Local and Organic Produce with Artisan Toppings and House-made Dressings

**Today's Soups**  
Chef's House Chili

Organic Garden Vegetable

**Thursday's Special Features**

**Daily Protein Table**  
**9:00-10:00**

### Friday

### October 27, 2023

Breakfast	<b>Hot Cereal</b>	Steel Cut Oatmeal
	<b>Breakfast Grill</b>	Cage Free Eggs Made to Order your way or Omelet Station (V)
	<b>Breakfast Booster</b>	Scratch Made Waffles with Driscoll Farm Strawberries and Fresh Whipped Cream (V)
	<b>Breakfast Bistro</b>	Apple Cinnamon French Toast with Fresh Whipped Cream (V)
Lunch	<b>Plant Inspired</b>	Tofu Burritos with Green Chile, Salsa Fresca and Organic Black Beans
	<b>Global Adventure</b>	Jerk Spiced Seared Chicken with Tarata Farm Tomato and Avocado Salsa with Steamed Brown Rice and Sauteed Ratto R
	<b>Market Grill</b>	Free Range Turkey Avocado Melt: House Roasted Turkey, Swiss Cheese, Garlic Aioli, and Fresh Avocados on a Ciabatta Ro
	<b>Stone Hearth Oven</b>	Epicurean Four Cheese Pizza, Sausage and Mushroom Pizza, or Tomato and Basil Pizza
	<b>Platillos Latinos</b>	Pork Chile Verde with All Natural Pork, Organic Black Beans and Spanish Rice
	<b>Panini</b>	Slow Roasted Pork and Ham Cubano Sandwich, with House Pickles, Mustard, and Swiss Cheese
Dinner	<b>Farmer's Street</b>	Local and Organic Produce with Artisan Toppings and House-made Dressings
	<b>Plant Inspired</b>	Chickpea and Corn Fritters with Roasted Red Pepper Couliss Sauce and Charred Brussels Sprouts
	<b>Kitchen Table</b>	Slow Roasted Prime Rib w/ DU Baked Potato Bar and Bloomsdale Creamed Spinach
	<b>Market Grill</b>	Our Daily Selection of our grilled to order menu
	<b>Stone Hearth Oven</b>	Epicurean Four Cheese Pizza, Sausage and Mushroom Pizza, or Tomato and Basil Pizza
	<b>Farmer's Street</b>	Local and Organic Produce with Artisan Toppings and House-made Dressings

**Today's Soups**  
New England Clam Chowder

Classic Vegetable-Minestrone (V)

**Friday's Special Features**

**Daily Protein Table**  
**9:00-10:00**

Epicurean Group is... fresh. honest. local