



Tiger Café

Monday

August 18, 2025

Café Service Hours

Breakfast 7:30-9:45

Morning Snack 9:45-9:55

Lunch 11:15-12:10

Afternoon Snack 1:30-1:40



Tuesday

August 19, 2025

Soup de Jour

Monday

Tuesday

Wednesday

Tomato Soup

Thursday

Zucchini Basil Soup

Friday

Tomato Soup



Wednesday

August 20, 2025

Breakfast Bistro Cage Free Egg Breakfast Wrap, Breakfast Potatoes, & Cheese

Garden Organic Side Roasted Summer Squashes

Sandwich Favorite Roasted Turkey Club Sandwich w/ Heirloom Tomato, Bacon, Lettuce, Avocado on a Panarama Ciabbata Roll

Kitchen Table Housemade Crispy Chicken Tenders & Curly Fries with Roasted Summer Squash & Peppers

Global Adventure Teriyaki Grilled Chicken Tenders with Waffle Fries & Roasted Summer Squash & Peppers

Tossed Caesar Salad, Chopped Romaine, Parmesan Cheese, Mini Croutons & Housemade Caesar Dressing

Sweet Treats Peach Cobbler & Fresh Whipped Cream

Thursday

August 21, 2025

Promotions

Breakfast Bistro Cage Free Egg Sandwich on an English Muffin & Applewood Smoked Bacon

Garden Organic Side Steamed Organic Blue Lake Green Beans

Sandwich Favorite Caprese Sandwich, Pesto, Fresh Mozzarella, Heirloom Tomato, on Focaccia Bread

Kitchen Table Cavatappi Pasta Bolognese, with Garlic Breadsticks & Blue Lake Greens Beans

Live Well Red Lentil Gluten Free Penne Pasta with Garden Marinara or Pesto Cream Sauce, Gluten Free Garlic Bread & Green Bean-

Tossed Carrot Medley
Organic Mixed Greens Garden Salad with Heirloom Tomatoes & Hot House Cucumbers, Housemade Golden Balsamic Vinaigrette

Sweet Treats

Friday

August 22, 2025

Breakfast Bistro Cage Free Eggs, Home Style Organic Potatoes Jack Cheese Breakfast Burrito

Garden Organic Side Organic Broccoli Florets

Sandwich Favorite Three Cheese Grilled Cheese on Panarama Sourdough Bread

Kitchen Table Grilled Black Forest Ham and Three Cheese on Panarama Sourdough, Carrot & Celery Sticks, Housemade Blue Cheese or Ranch Dressing

Live Well Grilled Cauliflower Steak with Parsley Golden Yukon Potatoes

Tossed Spaghetti Salad with Roasted Garlic, Chopped Parsley, Olive Oil, Chili Flakes and Parmesan Cheese

Sweet Treats Summer Ice Cream Sundae Bar



Epicurean Group at Notre Dame

Executive Chef Jaime Barillas

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General Manager Lori Lewis

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Vegetarian



Vegan



Made Without Gluten



FOOD-ALLERGIC INDIVIDUALS: Be aware that we handle and prepare egg, milk, wheat, shellfish, fish, soy, peanut, and tree nut products, sesame and other potential allergens in the food production areas of our facility.