

CAFÉ 300 SEPTEMBER 2024



**2
SEP**

LABOR DAY
Open regular hours

CHEF APRECIATION
Join us all week for Chef Appreciation Week, drop a comment about your awesome chefs!

**8-14
SEP**

CHEF'S TABLES
9/10 PM Chefs Table
9/12 Chef's Table by Anthony Moore
9/19 PM Chef's Table

**SEP
10,12
& 19**

HISPANIC HERIAGE MONTH
Classic Hispanic dishes from South America!

**27
SEP**

<http://eurestcafes.compass-usa.com/samsung>

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1	2 HAPPY LABOR DAY! NATIONAL COCONUT DAY Coconut shrimp at ATX	3	4 NATIONAL MACADEMIA NUT DAY Macadamia nut cookie sandwich at the dessert station	5 NATIONAL CHEESE PIZZA DAY Personal cheese pizza at New American	6 HISPANIC HERITAGE MONTH CHECK OUT OUR HISPANIC SNACK DISPLAY	7 
8 	9 NATIONAL STEAK AU POIVRE DAY Brisket au poivre at ATX	10  NIGHTTIME CHEF'S TABLE Asian express style Chef's Table by Sous Chef Peter	11  NATIONAL RICE KRISPIES TREAT DAY	12  CHEF'S TABLE Beef and cheese pupusas by Anthony Moore	13 NATIONAL PEANUT DAY Grilled peanut butter and jelly with banana at Taste of Asia	14 
15 	16 NATIONAL GUACAMOLE DAY Chips and guac at ATX!	17 NATIONAL MONTE CRISTO DAY Monte Cristo on grill	18  NATIONAL RICE KRISPIES DAY Assorted rice Krispie desserts	19  NIGHTTIME CHEF'S TABLE Italian style Chef's Table by Sous Chef Peter	20 NATIONAL QUESO DAY Nacho cheeese station takeover at Expo station	21 
22 	23	24 WHOLE GRAIN REV quinoa tabouli, couscous with farro, parsley grain salad at New American	25  PLANTS FOR A CHANGE Superfood salads at New American	26  OKTOBERFEST Brats, pretzel, queso, and root beer at ATX	27 HISPANIC HERITAGE MONTH Foods from South America at ATX	28 
29	30	1	2 PRE ORDER STEAK Online pre orders only 9/24 + 9/26	3	4	5

Whole grains, which retain the entire grain kernel, offer more fiber, protein, and essential nutrients