



OCTOBER 20TH – OCTOBER 24TH

Café 10-20

Monday – Friday

7:00 a.m. – 9:00 a.m. Breakfast

11:00 a.m. – 1:00 p.m. Lunch

7:00 a.m. – 1:15 p.m. Retail Scan & Pay

ENTERPRISE
FOOD
SERVICES

 Visit us for more plant-based options

QUESTIONS about our INGREDIENTS or
HOW WE PREPARE our FOODS?
Ask our Café Manager, we're here to help!

MONDAY



build your perfect bowl !!
starting with your choice
of grains, then vegetables,
next your protein,
followed by a sauces and
finally toppers!

TUESDAY



Plant-based Protein available

roasted herb chicken,
plant-based chicken or
seasoned herb tuna tossed
in a creamy white sauce
with pasta, carrots, celery,
onions and peas topped
with toasted panko served
with bread.

WEDNESDAY



Plant-based Protein available

lemongrass pork/**plant-based** or gochujang
chicken served in house
baked bread with choice of
spread, pickled
carrots/daikon, jalapenos
& cilantro served with a
cucumber salad, slaw or
chips.

THURSDAY



juicy shrimp, andouille
sausage, potatoes, corn
and lemons simmered in
flavorful spiced broth
served over rice with
warm bread on the side.

FRIDAY



Plant-based Protein available

fattoush salad-
a blend of
romaine/arugula tossed in
pomegranate vinaigrette
with fresh vegetables
topped with herb roasted
chicken, a dash of sumac
spice and pita chip
crumbles.

MONDAY

BREAKFAST

breakfast buffet with a variety of changing options to choose.

\$0.61/oz.

CHEF TABLE

classic chef salad- diced turkey, ham and hard-boiled egg with an
assortment of vegetables tossed in a french dressing topped w/cheddar

\$9.99

ENTRÉE

earth bowls- build your perfect bowl with all your favorite ingredients.

\$0.61

SOUP

vegetarian tomato / beef barley

TUESDAY

BREAKFAST

breakfast buffet with a variety of changing options to choose.

\$0.61/oz.

CHEF TABLE *Plant-based Protein available*

celebrate national pasta month with us! deconstructed pot pie pasta

\$10.00

ENTRÉE

ropa vieja / **plant-based** or mojo chicken served with 2 sides: yellow
rice- seasoned black bean- jalapeno slaw or fried plantains.

\$10.49

SOUP

vegetarian cauliflower bisque / broccoli cheddar

WEDNESDAY

BREAKFAST

breakfast buffet with a variety of changing options to choose.

\$0.61/oz.

CHEF TABLE

nori rolls- juicy shrimp or fresh avocado cucumber wrap in nori filled
with sushi rice & avocado served with a side of miso soup + more.

\$11.49

ENTRÉE

banh mi sandwich- gochujang chicken, lemongrass pork/plant-based.

\$10.49

SOUP

vegetarian tomato / beef barley

THURSDAY

BREAKFAST

breakfast buffet with a variety of changing options to choose.

\$0.61/oz.

CHEF TABLE *Plant-based Protein available*

seafood boil- made with shrimp, andouille sausage + more.

\$11.49

ENTRÉE

miso cod/honey miso chicken or plant-based served with 2 sides: baby
bok choy- white or brown rice- broccolini- lo mien noodles.

\$11.49

SOUP

vegetarian cauliflower bisque / broccoli cheddar

FRIDAY

BREAKFAST

breakfast buffet with a variety of changing options to choose.

\$0.61/oz.

CHEF TABLE

fattoush salad- herb roasted chicken or plant-based + more.

\$9.99

ENTRÉE *Plant-based Protein available*

baked potato bar! 1-pound potatoes topped with butter, sour cream &
choice of proteins and variety fresh toppers for to choose from.

\$9.99

SOUP

vegetarian cuban black bean / clam chowder

QUESTIONS?

Alex Aguilar | Executive Chef | alex.aguilar@compass-usa.com
<https://eurestcafes.compass-usa.com/boeingcafes>