



OCTOBER 26TH – OCTOBER 30TH

Café 10-20

Monday – Friday

7:00 am – 9:00 am Breakfast

11:00 am – 1:00 pm Lunch

7:00 am – 1:15 pm 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

BREAKFAST

breakfast buffet with a variety of changing options to choose. \$.64/oz.

CHEF TABLE

tiger squash chicken salad-roasted chicken/roasted tiger squash + more \$10.49

ENTRÉE *Plant-based Protein available*

earth bowls- a vegetable & grain forward concept followed by proteins. \$.64/oz.
a variety of grains, vegetables, proteins & toppers for your perfect bowl.

SOUP

vegetarian thai red curry lentil / chicken dumpling

TUESDAY

BREAKFAST

breakfast buffet with a variety of changing options to choose. \$.64/oz.

CHEF TABLE

cajun pasta-spiced chicken & andouille sausage in a creamy pasta sauce \$10.49
w/pasta, peppers & onions topped w/green onions served with bread.

ENTRÉE

wet burritos-chicken tinga, citrus pork or chorizo tofu w/rice & beans + more \$10.49

SOUP

vegetarian cuban black bean / chicken tortilla

WEDNESDAY

BREAKFAST

breakfast buffet with a variety of changing options to choose. \$.64/oz.

CHEF TABLE

national seafood month! featuring- citrus baked cod, rice & green beans \$10.00

ENTRÉE

banh mi sandwich-gochujang chicken/lemongrass pork/**plant-based** in \$10.49-
warm baked bread w/sauce, daikon/carrots served with 1 or 2 sides. \$11.49

SOUP

vegetarian thai red curry lentil / chicken dumpling

THURSDAY

BREAKFAST

breakfast buffet with a variety of changing options to choose. \$.64/oz.

CHEF TABLE

classic blta sandwich- crispy bacon served on sourdough & more. \$10.49

ENTRÉE *Plant-based Protein available*

salisbury steaks, garlic herb chicken/plant-based + 2 sides: lemon thyme \$10.99

mashed potatoes-butter noodles-steamed broccoli-roasted mushrooms.

SOUP

vegetarian cuban black bean / chicken tortilla

FRIDAY

BREAKFAST

breakfast buffet with a variety of changing options to choose. \$.64/oz.

CHEF TABLE

fall harvest bowl-marinated chicken w/fresh greens-grains-vegetables \$10.49
tossed in apple vinaigrette topped w/candied pecans & goat cheese.

ENTRÉE *Plant-based Protein available*

loaded french fry bar- crispy fried topped with a variety of toppings. \$10.49

SOUP

vegetarian mexican street corn / ivars clam chowder

MONDAY



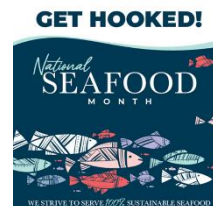
herb chicken, roasted
tiger squash, mixed
greens, pomegranate
arils, apples and fresh
vegetables tossed in
pomegranate dressing
topped with feta.

TUESDAY



chicken tinga, citrus
pork or chorizo tofu
served in a warm
tortilla with rice, beans
and cheese topped with
a red chile sauce
served with chips.

WEDNESDAY



citrus baked cod
served over a bed of
coconut rice and
steamed green beans
topped with pineapple
mango salsa.

THURSDAY



toasted sourdough
bread with a mayo and
avocado spread
layered with crispy
bacon, green leaf
lettuce and sliced
tomato served with
fries or chips.

FRIDAY



crispy french fries with
toppers of your choice:
-variety of proteins
-variety of vegetables
*fresh and cooked
-toppers
ranch-sour cream-bbq
cheese-green onions

QUESTIONS?

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<https://eurestcafes.compass-usa.com/boeingcafes>