



MARCH 30<sup>TH</sup> – APRIL 3<sup>RD</sup>

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



orange chili chicken  
orange-peel shrimp  
**plant-based** orange chili  
choice of 2 sides:  
white cheddar mac  
roasted brussel spouts  
southern creamy polenta  
braised nappa cabbage

TUESDAY



choice of chicken  
tinga/citrus pork/**chorizo**  
**tofu** wrapped in a warm  
tortilla with rice, beans &  
cheese topped with a red  
chili sauce and sour  
cream drizzle served  
tortilla chips.

WEDNESDAY



choice of: herb roasted  
turkey or **stuffed acorn**  
**squash**  
served with:  
cider glazed carrots,  
mashed potatoes, classic  
stuffing, fresh cranberry  
sauce and poultry gravy.

THURSDAY



blackened salmon  
served in warm tortillas  
topped with a spiced  
corn slaw and a dill  
cream sauce served with  
cumin scented black  
beans and cilantro lime  
rice.

FRIDAY



Plant-based Protein available

base:  
vegetable pancit  
calrose rice  
protein:  
filipino bbq chicken  
filipino bbq pork  
**plant-based**  
side:  
chicken lumpia  
kamote (sweet potato)

MONDAY

**BREAKFAST**

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

**CHEF TABLE**

green spring salad- herb chicken, asparagus, snap peas, broccoli & greens tossed in a lemon herb vin. topped w/avocado & parmesan. \$10.49

**ENTRÉE**

good mood monday mash-up:two familiar dishes-one surprising offering! \$10.49- \$10.99

**SOUP**

**vegetarian** root vegetable / lemon chicken orzo

TUESDAY

**BREAKFAST**

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

**CHEF TABLE** *Plant-based Protein available*

classic chicken fettuccini- roasted chicken tossed w/pasta & broccoli in a creamy garlic white sauce topped w/parm served w/toasted bread. \$10.49

**ENTRÉE**

wet burritos-choice of chicken tinga/citrus pork/chorizo tofu + more. \$10.49

**SOUP**

**vegetarian** tomato basil bisque / chicken tortilla

WEDNESDAY

**BREAKFAST**

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

**CHEF TABLE**

herbed cod potato soup- herb roasted cod served over a hot flavorful broth filled w/honey gold potatoes/aromatic vegetables served w/bread. \$10.99

**ENTRÉE**

turkey day replay platter! a taste of all your thanksgiving favorites! \$10.99

**SOUP**

**vegetarian** cuban black bean / lemon chicken orzo

THURSDAY

**BREAKFAST**

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

**CHEF TABLE**

salmon tacos- blackened salmon served in warm tortillas + more. \$10.99

**ENTRÉE**

banh-mi sandwich-gochujang chicken/lemongrass pork or plant-based served in warm bread w/choice of spreads & toppers served w/sides. \$10.49

**SOUP**

**vegetarian** tomato basil bisque / chicken tortilla

FRIDAY

**BREAKFAST**

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

**CHEF TABLE**

classic chicken caesar salad-warm herbed chicken tossed w/romaine, croutons & parmesan in caesar dressing served w/lemon wedge. \$10.49

**ENTRÉE**

turo turo- filipino cuisine, fusion of multiple cuisines w/unique flavors. \$10.49

**SOUP**

**vegetarian** chili & root vegetable / ivars clam chowder

QUESTIONS?

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