



APRIL 27TH – MAY 1ST

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	frisee/kumquat citrus chicken salad- lemon herb chicken + more.	\$10.49
	ENTRÉE	classic meatloaf/mushroom chicken or plant-based + 2 sides: broccoli-green bean carrot mix- garlic mashed potatoes or herbed wild rice.	\$10.99
	SOUP	vegetarian pozole / chicken tortilla	
TUESDAY	BREAKFAST	breakfast buffet with a variety of changing options to choose.	\$.64/oz.
	CHEF TABLE	grilled cheese month! this week's deal- butter chicken grilled cheese.	\$10.49
	ENTRÉE	cubano platter- ropa vieja (shredded beef) mojo chicken/ plant-based (citrus) served w/spiced black beans, aromatic yellow rice & plantains.	\$10.99
	SOUP	vegetarian minestrone / thai chicken & rice	
WEDNESDAY	BREAKFAST	breakfast buffet with a variety of changing options to choose.	\$.64/oz.
	CHEF TABLE	new york strip w/horseradish cream & coconut shrimp served over lemon thyme mashed potatoes, steamed broccoli topped w/herb oil.	\$10.99
	ENTRÉE	stop food waste day! featuring recipes with little waste.	\$9.99
	SOUP	vegetarian pozole / chicken tortilla	
THURSDAY	BREAKFAST	breakfast buffet with a variety of changing options to choose.	\$.64/oz.
	CHEF TABLE	southwest pasta- marinated beef, chicken/ plant-based tossed in spiced tomato sauce w/choice of vegetables topped w/cheddar cheese + bread.	\$10.99
	ENTRÉE	banh-mi sandwich-gochujang chicken/lemongrass pork or plant-based.	\$10.49
	SOUP	vegetarian minestrone / thai chicken & rice	
FRIDAY	BREAKFAST	breakfast buffet with a variety of changing options to choose.	\$.64/oz.
	CHEF TABLE	endive chicken salad w/poached pears, fresh sliced apples, carrots, onions tossed in a pear vinaigrette topped with blue cheese & walnuts.	\$10.49
	ENTRÉE	nacho bar! build your perfect plate with variety of toppers.	\$10.49
	SOUP	vegetarian root vegetable / ivars clam chowder	

MONDAY



lemon herb chicken with a blend of frisee, radicchio and arugula tossed with sliced kumquats, onions, and craisins topped with toasted almonds.

TUESDAY



sourdough bread layered with a blend of mozzarella/provolone topped with butter chicken, cilantro and red onions toasted to a golden brown.

WEDNESDAY



turkey/cauliflower meatballs in a marinara sauce, pesto chicken or **plant-based** tossed with choice of pasta and roasted or steamed vegetables topped with parmesan cheese.

THURSDAY



choice of gochujang chicken, lemongrass pork or **plant-based** served in warm bread w/choice of spreads & toppers served with a cucumber salad, jalapeno coleslaw or chips.

FRIDAY



start a base of tortilla chips topped your choice beef picadillo/**plant-based** or chili lime chicken, then choose from an assortment of add-ons, finish it off with a variety of toppers.

QUESTIONS?

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