



JUNE 30TH – JULY 4TH

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



marinated chicken, rice
noodles and choice of
fresh vegetables tossed
in a sesame soy
vinaigrette topped with
cilantro.

TUESDAY



Plant-based Protein available

citrus pork, chicken
tinga or chorizo tofu
with rice, beans and
cheese wrapped in a
tortilla covered with a
red chili sauce topped
with lime crema served
with a side of chips.

WEDNESDAY



Plant-based Protein available

bbq chicken
bbq pulled pork
bbq tofu
served with 2 sides:
-potato salad
-mac n cheese
-corn salad
-watermelon wedge

THURSDAY



FRIDAY



MONDAY

BREAKFAST

breakfast buffet with a variety of changing options to choose.

\$0.61/oz.

CHEF TABLE

vietnamese cold noodle salad – seasoned roasted chicken + more.

\$9.99

ENTRÉE

pork chops w/spiced cranberry sauce or herb lemon chicken + 2 sides:
mashed potatoes- steamed green beans-tomato orzo- roasted carrots

\$10.49

SOUP

vegetarian tomato basil / chicken noodle

TUESDAY

BREAKFAST

breakfast buffet with a variety of changing options to choose.

\$0.61/oz.

CHEF TABLE

roasted red pepper pasta- herb roasted chicken with choice of
vegetables tossed in a red pepper sauce topped w/parmesan + bread.

\$10.49

ENTRÉE

wet burritos- citrus pork or chicken tinga with rice and beans + more.

\$10.49

SOUP

vegetarian minestrone / italian wedding

WEDNESDAY

BREAKFAST

breakfast buffet with a variety of changing options to choose.

\$0.61/oz.

CHEF TABLE

cod florentine- herb roasted cod served over a bed herbed orzo with
choice of seasoned vegetables topped w/white sauce, parmesan + bread

\$10.49

ENTRÉE

it grilling season! join us for some backyard bbq favorites.

\$10.49

SOUP

vegetarian tomato basil / clam chowder

THURSDAY

FRIDAY



QUESTIONS?

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