



JUNE 9TH – JUNE 13TH

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



-sweet chili pork loin
-orange chicken
-**chili garlic portabella**
plus 2 sides:
-steamed broccoli
-steamed white rice
-chow mein noodles
-baby bok choy

TUESDAY



Plant-based Protein available

choice of herbed
chicken, shredded tuna
or **plant-based** tossed
with vegetables, pasta
in creamy with sauce
topped with parmesan
cheese served with
toasted bread.

WEDNESDAY



Plant-based Protein available

-machu peru bowl+
variety of ingredients
-mezze rice bowl + a
variety of ingredients

topped with choice of:
-chicken souvlaki
-pulled pork
-**plant-based chicken**

THURSDAY



Plant-based Protein available

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

FRIDAY



marinated roasted
chicken served over a bed
of romaine/arugula mix
with apples, fennel,
carrots & onions tossed in
an apple vinaigrette
topped with feta cheese
and candied walnuts.

MONDAY

BREAKFAST

breakfast buffet with a variety of changing options to choose.

\$0.61/oz.

CHEF TABLE

chipotle chicken salad- roasted chipotle chicken, fresh vegetables
tossed w/arugula & romaine mix with chipotle ranch dressings.

\$9.99

ENTRÉE

sweet chili pork loin/orange chicken/**chili garlic portabellas** + more

\$10.49

SOUP

vegetarian white bean chili / chicken dumpling

TUESDAY

BREAKFAST

breakfast buffet with a variety of changing options to choose.

\$0.61/oz.

CHEF TABLE

creamy chicken or tuna pasta tossed in a white sauce w/veggies + more

\$10.49

ENTRÉE

tortas- citrus braised pork, chili lime chicken or **plant-based steak** on
warm bread w/bean & avocado spread, lettuce & tomato served w/side.

\$10.49

SOUP

vegetarian cuban black bean / broccoli cheddar

WEDNESDAY

BREAKFAST

breakfast buffet with a variety of changing options to choose.

\$0.61/oz.

CHEF TABLE

herb roasted salmon served over roasted rainbow potatoes and roasted
asparagus topped w/a lemon dill cream sauce and fresh dill sprigs.

\$10.49

ENTRÉE

new concept featuring flavors & grains from around the world !

\$10.49

SOUP

vegetarian garden vegetable / lemon chicken orzo

THURSDAY

BREAKFAST

breakfast buffet with a variety of changing options to choose.

\$0.61/oz.

CHEF TABLE

yakisoba - chicken/shrimp/**plant-based steak** with an assortment of
vegetables with yakisoba noodle in a stir-fry sauce topped w/scallions.

\$10.49

ENTRÉE

banh mi sandwich- lemongrass pork or gochujang chicken + more

\$10.49

SOUP

vegetarian cuban black bean / broccoli cheddar

FRIDAY

BREAKFAST

breakfast buffet with a variety of changing options to choose.

\$0.61/oz.

CHEF TABLE

apple fennel chicken salad- herb roasted chicken w/apple vinaigrette.

\$9.99

ENTRÉE

pulled pork/spicy chicken/**plant-based chicken** sandwich + 2 sides:

\$10.49

coleslaw - roasted potatoes - chips - mixed fruit.

SOUP

vegetarian garden vegetable / ivars clam chowder

QUESTIONS?

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