



JUNE 14TH – JUNE 18TH

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

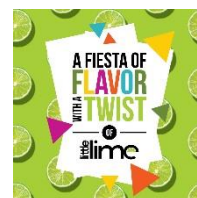
QUESTIONS about our INGREDIENTS or
HOW WE PREPARE our FOODS?
Ask our Café Manager, we're here to help!

MONDAY



smokey flank/plant-based
chili lime chicken
served with 2 sides:
-baked beans
-chipotle corn salad
-jalapeno slaw
-deviled eggs

TUESDAY



Plant-based Protein available

taco platter
served with 2 tacos in a
hard or soft shell and
choice of proteins with
a variety of toppers
served with rice and
beans.

WEDNESDAY



choose from house
baked bread or wraps
filled with fresh
vegetables, sliced
meats, cheeses, a few
spreads and oil/vinegar
to topped it off. served
with a side of chips or
fruit.

THURSDAY



Plant-based Protein available

chicken/steak/**plant-based steak** fajitas
made with peppers &
onions served with a
side of rice & beans
served with warm
tortillas.

FRIDAY



Plant-based Protein available

hot dog / chili dog
bratwurst dog
plant-based dog
hot link dog
choice of 2 sides:
macaroni salad
potato salad / chips
fresh cube melon medley

MONDAY

BREAKFAST

breakfast buffet with a variety of changing options to choose.

\$0.61/oz.

CHEF TABLE

caprese green salad- herb roasted chicken tossed with romaine mix,
tomatoes, fresh mozzarella, onions topped w/croutons & balsamic glaze

\$9.99

ENTRÉE

enjoy some of your favorite backyard dishes!

\$10.49

SOUP

vegetarian curried lentil / corn chowder

TUESDAY

BREAKFAST

breakfast buffet with a variety of changing options to choose.

\$0.61/oz.

CHEF TABLE

garlic alfredo pasta- chicken/steak/**plant-based** tossed w/a variety of
vegetables topped w/parmesan cheese served with garlic bread.

\$10.49

ENTRÉE

little lime taco platter – 2 tacos served w/rice & beans, choice of fillings

\$10.49

SOUP

vegetarian pozole / Italian wedding

WEDNESDAY

BREAKFAST

breakfast buffet with a variety of changing options to choose.

\$0.61/oz.

CHEF TABLE

coconut curry cod- served over coconut rice layered w/edamame &
peppers topped w/toasted coconut flakes and chiffonade basil.

\$10.49

ENTRÉE

custom subs and wraps- house baked bread or wrap w/choice of fillings.

\$10.49

SOUP

vegetarian curried lentil / loaded baked potato

THURSDAY

BREAKFAST

breakfast buffet with a variety of changing options to choose.

\$0.61/oz.

CHEF TABLE

fajitas- chicken/steak/**plant-based steak** served with 2 sides.

\$10.49

ENTRÉE

thai curry- chicken curry or vegetable curry served with 2 sides:
steamed white/brown rice – green beans – papaya salad or spring rolls.

\$10.49

SOUP

vegetarian pozole / Italian wedding

FRIDAY

BREAKFAST

breakfast buffet with a variety of changing options to choose.

\$0.61/oz.

CHEF TABLE

beet medley salad- served over a blend of frisee/arugula/radicchio
w/carrot & onions, sliced red & gold beets topped w/herb chicken.

\$9.99

ENTRÉE

start your weekend with some backyard favorites!

\$10.49

SOUP

vegetarian minestrone / ivars clam chowder

QUESTIONS?

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