

AUGUST 18TH - AUGUST 22ND

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





Visit us for more plant-based options

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



Plant-based Protein available

MONDAY

build your perfect bowl!! there is an assortment of options...starting with your choice of grains, then vegetables, next your protein, followed by a sauces and finally, toppers!

TUESDAY



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.



Plant-based Protein available

WEDNESDAY



Plant-based Protein available

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

THURSDAY



entrees: butter chicken matar paneer bases: jeera rice vegetable palao rice sides: spinach dal chana masala



Plant-based Protein available

FRIDAY -cheese pizza -pepperoni pizza -hawaiian pizzaham/pineapple -meat lovers pizzapepperoni/sausage bacon

*brushed garlic & herb butter crusts

BREAKFAST

breakfast buffet with a variety of changing options to choose. \$0.61/oz. CHEF TABLE PEACH OF THIS Plant-based Protein available

summer peach chicken salad-fresh peaches, blueberries & vegetables \$9.99 tossed w/greens in white peach vinaigrette topped w/almonds & feta.

ENTRÉE

earth bowl- where grains /vegetables are the stars, followed by proteins \$0.61/oz. **SOUP**

vegetarian curried lentil / corn chowder

BREAKFAST

breakfast buffet with a variety of changing options to choose. \$0.61/oz.

CHEF TABLE

cheese tortellini in a roasted red pepper sauce w/spinach, tomatoes & \$10.49 olives topped with parmesan cheese served with seasoned garlic bread.

ENTRÉE

little lime - taco platter-your choice of soft or crunchy tacos + more. \$10.49

vegetarian cuban black bean / broccoli cheddar

BREAKFAST

breakfast buffet with a variety of changing options to choose. \$0.61/07.

CHEF TABLE

\$10.49 shrimp toast-flaky croissant layered w/cream cheese, fresh avocado & shrimp served w/frisee salad, lemon vinaigrette & poached egg.

ENTRÉE

banh mi sandwich- gochujang chicken, plant-based or lemongrass pork \$10.49

vegetarian curried lentil / lemon chicken orzo

BREAKFAST

breakfast buffet with a variety of changing options to choose. \$0.61/oz.

mediterranean wraps- marinated chicken/steak or plant-based served \$10.49 in warm pita bread w/hummus, tzatziki, fresh vegetables & feta cheese

ENTRÉE

LHURSDAY

dhaba-flavors of india-butter chicken or matar paneer + more \$11.99

vegetarian cuban black bean / broccoli cheddar

BREAKFAST

breakfast buffet with a variety of changing options to choose. \$0.61/oz.

CHEF TABLE

personal pizzas -made with 3-cheese blend/marinara sauce + toppings \$9.99

ENTRÉE

salisbury steak-lemon chicken-mushroom steak served with 2 sides: \$10.49 mashed potatoes- wild rice- green beans or peas/carrots.

SOUP

vegetarian pozole / ivars clam chowder