



SEPTEMBER 8TH – SEPTEMBER 12TH

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



herb chicken tossed
with romaine lettuce,
parmesan cheese and
croutons in creamy
caesar dressing served
with a lemon wedge.

Plant-based Protein available

TUESDAY



2 tacos with choice
steak, chicken or
plant-based topped
with onions cilantro
and house made salsas
served with a side of
rice and beans.

WEDNESDAY



Plant-based Protein available

Smothered pork chop,
lemon chicken or **plant-
based steak** served
with choice of 2 sides:
-mashed potatoes
-roasted carrots
-herbed wild rice
-steamed broccoli

THURSDAY



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

FRIDAY



Plant-based Protein available

marinated chicken,
steak or **plant-based**
tossed with variety of
fresh vegetables topped
with blue or parmesan
cheese. Choice of blue
cheese dressing or
balsamic.

MONDAY

BREAKFAST

breakfast buffet with a variety of changing options to choose.

\$0.61/oz.

CHEF TABLE

classic caesar salad- made with roasted herb chicken + more

\$9.99

ENTRÉE

huli huli platter- marinated chicken, pork or tofu served with white or
brown rice, island slaw, macaroni salad and roasted pineapple bites.

\$10.49

SOUP

vegetarian tomato / chicken noodle

TUESDAY

BREAKFAST

breakfast buffet with a variety of changing options to choose.

\$0.61/oz.

CHEF TABLE *Plant-based Protein available*

beef stroganoff- juicy steak/plant-based tossed w/egg noodles in a
creamy mushroom sauce topped w/parmesan/parsley served with bread

\$10.49

ENTRÉE

street tacos- marinated steak, chicken or plant-based + more

\$10.49

SOUP

vegetarian minestrone / lemon chicken orzo

WEDNESDAY

BREAKFAST

breakfast buffet with a variety of changing options to choose.

\$0.61/oz.

CHEF TABLE

tomato basil shrimp over creamy polenta topped with a medley of
roasted tomatoes & olives, garnished w/fresh basil-served with focaccia

\$10.49

ENTRÉE

smothered pork chop or lemon chicken served with choice of 2 sides

\$10.49

SOUP

vegetarian curried lentil / chicken noodle

THURSDAY

BREAKFAST

breakfast buffet with a variety of changing options to choose.

\$0.61/oz.

CHEF TABLE

Fajitas- steak, chicken or plant-based in warm tortillas with
peppers/onions served with of rice, beans, sour cream & guacamole.

\$10.49

ENTRÉE

custom subs and wraps with choice of fillings served with chips or fruit.

\$10.49

SOUP

vegetarian minestrone / lemon chicken orzo

FRIDAY

BREAKFAST

breakfast buffet with a variety of changing options to choose.

\$0.61/oz.

CHEF TABLE

steak/chicken salad- marinated chicken/steak/plant-based + more

\$9.99

ENTRÉE *Plant-based Protein available*

chile colorado or chicken verde with choice of 2 sides: cilantro lime rice-
corn salad- jalapeno black beans or side salad, served w/ warm tortillas

\$10.49

SOUP

vegetarian pozole / ivars clam chowder

QUESTIONS?

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