

EAT. DRINK. SOCIALIZE.

PALM BEACH GARDENS MARKETPLACE

Johnson & Johnson

Breakfast 7:30 am – 10:00 am

Lunch 11:00 am – 1:30 pm

JANUARY 13TH – JANUARY 17TH

SOMETHING
DELICIOUS
AWAITS YOU

Great Choice!



ALL MENU ITEMS FIT HEALTHY EATING GUIDELINES!



RISE & SHINE

- breakfast potatoes (v) & hot cereal (v)
- breakfast meats
- assorted pastries (v)
- Tuesday, Wednesday and Thursday: made to order eggs and omelets with a variety of vegetables, meats and cheese

WEEKLY FEATURES

- wheatberry salad with orange vinaigrette (v)
- assorted on the go sandwiches
- yogurt parfait (v)

• Thompson Executive Chefs Spotlight for breakfast on Thursday

Featuring a recipe from this month's highlight cookbook:

“Warm Your Bones Cookbook”

Stuffed French Toast : with browned butter pears and toasted hazelnuts

CONNECT WITH US

Instagram: eurest_jj

Website: <http://eurestcafes.compass-usa.com/jnj>

PROMOTIONS



THOMPSON EXECUTIVE CHEF CAMILLE JACKSON

Chef Camille Jackson has 15 years of experience in the Hospitality industry. Camille grew up as an Army child and has been settled in Charlotte, NC for 10 years. During her time in Charlotte, she has worked across many avenues of the culinary and hospitality field, including owning and operating her own restaurant.

Her love of cooking started at just 5 years old when her great grandmother taught her how to crack eggs and sift flour for cakes. Camille's great grandmother told her "If you can crack all the eggs without getting any shells in the batter, then I will teach you something new the next day". These moments with her great grandmother inspired Camille to take culinary courses at high school which led her to be the founder of her high school's first Culinary Club.

With the knowledge and skills learned, Camille started providing catering for weddings & local parties at just 15 years old. Camille's passion and commitment has earned her two degrees from the prestigious Johnson & Wales University. Camille's motto is that "food made with love will always be delicious."



MON

tajin bone in chicken, lemon pepper haddock, cornbread stuffing (v), green beans almondine (v)

TUES

crispy peruvian shrimp, lomo saltado, french fries (v), jasmine rice (v), sweet plantains (v), huacatay dipping sauce (v)

WED

carolina gold chicken wings, cauliflower bites (v), sweetsmoke potato wedges (v), macaroni salad (v)

THURS

turkey picadillo, pork verde, spanish rice (v), roasted zucchini (v), jicama slaw (v)

FRI

meatloaf, mojo pork, mashed potatoes (v), yuca fries (v), creamy broccoli bacon salad