

BISTRO

Week of April 29th

SYNOPSIS®



Pasta

Available Daily! Rotisserie Chicken

pick up for here or home
great for a family meal

BISTRO BAR BREAKFAST

BREAKFAST SANDWICHES

- turkey sausage egg and herb boursin cheese croissant
- applewood smoked bacon egg and fontina cheese croissant
- egg and brie cheese croissant
- firebrand sprouted spelt avocado toast with, heirloom tomato, burrata cheese, and micro arugula with balsamic reduction glaze (v)

Crêpe's Made to Order

- turkey pesto with provolone cheese
- apple brie and bacon
- chocolate hazelnut spread with bananas and berries

Featuring Local Coffee By:



Pastries Provided By:



RICE & ROLL & FOOD WORKS

MONDAY

Poke Bowl: Ahi tuna, Salmon, Sushi Rice

Vegetables: Cucumber, Carrots, Seaweed Salad, Avocado, Radish, Jalapeno

Toppings: Kimchi, Pickled Ginger, Wasabi, Sesame Seeds, krispy Won Ton

TUESDAY

Taco Cantina

Individual Tacos Topped With Chopped Onions And Cilantro With Side Of Salsa, Lime Wedges, And Radish Slices

Choices: Carne Asada (Beef)
Halal Chicken
Peppers & Pappas With Soyrizo

WEDNESDAY

Entrée konaseema chicken curry & raju gari pulao

Vegetarian Entrée – beerakai senagapappu & aloo gobi palao

Side naan, okra kolumbu, & gulab jamun

Add on Sides malai chicken kabab

THURSDAY

Thai Curry Rice Bowl

Green Curry Coconut Tofu (V) Or Red Curry Coconut Thai Shrimp

Served Over Jasmine Steamed Rice With Carrots, Bok Choy, Shitake Mushrooms, Celery, Bamboo Shoots

FRIDAY

Cheese Ravioli or Spaghetti with Garlic Bread

Choice of Sauce: Spicy Marinara, Pesto Cream

Proteins: Meatballs, Herb-roasted Salmon, Impossible Meatballs (VG)

Ficelle Sandwiches

The Frenchman firebrand rustic sweet baguette, butter, Milano genoa salami, Soppressata salami, prosciutto, rouge et noir brie

The Turkey Roast firebrand rustic sweet baguette, butter, provolone cheese, deli sliced roasted turkey breast

The Spanish Bocadillo firebrand rustic sweet baguette, butter, Manchego cheese, deli sliced Serrano ham, roasted piquillo pepper salad (crushed heirloom tomatoes, garlic, olive oil)

WORLD OF COMFORT

Whole, Half, or Quarter Chickens Available all Week

Rotisserie whole halal chicken, herb roasted fingerling potatoes, seasonal roasted vegetables, herb chicken velouté

TUESDAY

Rotisserie Salisbury Steak

Carrots Vichy(vg), Roasted Potatoes (vg), Mushroom Gravy (v), Cucumber Herb Side Salad (vg) with Champaign Vinaigrette (v)

WEDNESDAY

Hoisin Roasted Pork Belly Boa buns

Pickled Vegetable Slaw (vg), Sesame Roasted Broccoli (vg), Red Quinoa (vg) Asian Slaw (vg), Sweet Chili Sauce (vg)

THURSDAY

Lemon Oregano Rotisserie Leg of Lamb

Braised Chard with Garbanzo Beans (vg), Greek Farro Salad with Feta Cheese (v), Tzatziki Sauce (vg), Pita Bread (vg)

THIS WEEKS ROTISSERIE

- Whole Chicken
- Ground Beef
- Pork Belly
- Leg of Lamb
- Seasonal Vegetables
- Quinoa Slaw
- Jasmine Rice
- Carrots
- Roasted Potatoes
- Braised Chard
- Roasted Broccoli

BISTRO

SYNOPSIS[®]

SALAD BOWL

SALAD SPECIALS FOR THE WEEK

Little Gem Spring Salad bib lettuce, red bell peppers, Cucumber, Red Onion, Red Onion, Carrot, Parmesan, Avocado, Balsamic Vinaigrette (V)

Curried Cauliflower Salad Mixed Greens, roasted sweet potatoes, pitted dates, diced mango, green onion, red bell peppers, cucumber, candied pecans, Mango Curry Vinaigrette (V)

Cobb Salad Mixed Greens, Chopped Romaine, diced tomato, hard-boiled egg, avocado, chopped bacon, green onion (V) without bacon or egg

Sorghum and Quinoa Power Bowl Salad Mixed Greens, Swiss Chard, Basil, diced red peppers, tomato, kalamata olives, cucumber, goat cheese, pumpkin seeds, sesame turmeric vinaigrette (V)

Classic Caesar Caesar Dressing, Chopped Romaine, Parmesan Cheese, Garlic Croutons (Contains Anchovies)

ADD PROTEIN TO YOUR SALAD

- Herb Roasted Tofu (V)
- Blackened Rotisserie Salmon
- Lemon Oregano Rotisserie Chicken
- Herb Roasted Tri-Tip Beef
- Poached Shrimp

CITY DELI

FULL AND HALF SANDWICHES

Roasted Vegetable Veggie Wrap Spinach Tortilla, pesto aioli, baby spinach, heirloom tomato, burrata cheese, balsamic reduction, red onions, roasted zucchini, peppers, and mushrooms (V)

Crab Louis Salad on Brioche toasted Brioche, butter, bib lettuce, heirloom tomato, crab salad (celery, shallots, tarragon, chives, mayo)

Cilantro Lime Chicken Torta on Telera Roll refried beans, shredded lettuce, tomato, pickled jalapeno, thinly sliced chicken breast

Cubano On Telera Roll Dijon mustard, fire-roasted pulled pork, sliced ham, dill pickle

Italian Hoagie On Torpedo Firebrand Bread, Dijon Aioli, pepperoni, salami, black forest ham, provolone, shredded lettuce, sliced tomato, red onion, olive oil,

SOUPS OF THE DAY

MONDAY

- Chicken Tortilla with Garbanzo
- Asparagus, Spinach, and Goat Cheese (V)

TUESDAY

- Italian Wedding
- Curried Rice and Lentil (V)

WEDNESDAY

- Vegetable Beef and Barley
- Cauliflower Cheddar (V)

THURSDAY

- Chicken with Wild Mushroom and Rice
- Vegetable Minestrone (V)

FRIDAY

- Ground Beef and Cabbage
- Garden Vegetable (V)

CAFÉ WEBSITE

Order & Pay for food through the website. Check out the daily and weekly menu. See what fun is happening in our café monthly! Scan the QR code----->



Cafe Website

FEEDBACK



CONNECT

General Manager

Viviana Chapman
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VEGAN



VEGETARIAN