

BISTRO

Week of May 13th

SYNOPSYS®



Available Daily! Rotisserie Chicken

pick up for hear 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, Salmon, Sushi Rice

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

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

TUESDAY

Taco Cantina

Street 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 Soyrito

WEDNESDAY

Entrée – nilgiri chicken curry & raju gari kodi pulao

Vegetarian Entrée – aloo khurma & soya cashew pulao

Side – all dishes served w/ naan, cauliflower masala & sabhudhana kheer

Add on Sides – samosa

THURSDAY

Pupusas

FRIDAY

Spaghetti with Garlic Bread

Choice of Sauce: Spicy Marinara, Pesto Cream, or Combination

Proteins: Shrimp, 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

Citrus Hoisin Rotisserie Pork

Forbidden Black Rice With Ginger And Garlic, Roasted Peppers And Onions With White Sauce

WEDNESDAY

Vietnamese Rotisserie Caramelized Salmon (Ca Hoi Kho)

Steamed Bamboo Rice, Roasted Vegetable Medley, Pickled Carrot And Daikon, Peanut Sauce

THURSDAY

Chef Juan Specialty

Crying Tiger steak, Thai chimichurri sauce, cold ramen, mango salad, ginger rice, garlic green beans

THIS WEEKS ROTISSERIE

- Whole Chicken
- Mahi Mahi
- Pork Butt
- Leg of Lamb
- Seasonal Vegetables
- Escabeche Bean Salad
- Spanish Rice
- Cilantro Rice
- Roasted Potatoes
- Refried Beans
- Spicy Black Beans

BISTRO

SYNOPSYS®

SALAD BOWL

SALAD SPECIALS FOR THE WEEK

Shaved Fennel Salad mixed greens, orange segments, shredded carrots, and green onions, with honey citrus vinaigrette (v)

Waldorf Spinach Salad spinach, sliced celery, dried cranberries, sliced green apple, blue cheese crumble, toasted almonds, pear cider vinaigrette (V)

Asparagus Mushroom Salad organic spinach, herb-marinated oyster mushrooms, roasted red peppers, parmesan cheese, toasted walnuts champagne vinaigrette (v)

Gazpacho Salad mixed greens, heirloom tomato, sliced mini peppers, cucumber, red onion, shredded carrot, garbanzo beans, cilantro leaves, feta cheese, balsamic dressing (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

Cauliflower Buffalo Wrap Spinach Tortilla, Shredded Romaine, Blue Cheese, Celery Carrot Slaw, Buffalo Roasted Garbanzo Beans, Roasted Cauliflower (V)

Shrimp Banh Mi in French Torpedo Firebrand bread, garlic ginger aioli, poached shrimp, cucumber slices, pickled daikon and carrots, sliced jalapeno, cilantro sprigs

Sundried Tomato Chicken Salad Sandwich Firebrand Ciabatta Bread With Pesto Aioli, Sundried Tomato Chicken Salad, Goat Cheese, Mixed Greens

Italian Hoagie Firebrand Rustic Sweet Baguette, Butter, Pepperoni, Genoa Salami, Mortadella, Provolone, Shredded Lettuce, Sliced Pepperoncini

Lamb And Beef Gyro Pita Bread, Hummus Spread, Shredded Lettuce, Diced Tomato, Feta Cheese, Kalamata Olives, Tzatziki Sauce

SOUPS OF THE DAY

MONDAY

- Chicken Tortilla Soup
- Garden Vegetable (V)

TUESDAY

- Italian Wedding with Italian Sausage
- Chipotle Black Bean & Sweet Potato(V)

WEDNESDAY

- Pork Posole
- Cauliflower Cheddar (V)

THURSDAY

- Lamb Birria
- Vegetable Minestrone (V)

FRIDAY

- Calabacita (Mexican Beef Stew)
- Asparagus, Spinach, and Goat Cheese (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
Chapman@synopsys.com

Assistant Manager

Sol Ramirez
Mariar@synopsys.com

Executive Chef

Wesley Matthews
Wesleym@synopsys.com

Supervisor & Breakrooms

Samuel Torres
Samuelt@synopsys.com

CATERING

CATERING DIRECTOR

Betsy Allen
elisabet@synopsys.com



Order Catering
Scan the QR code

Scan me!



VEGAN



VEGETARIAN