RESTAURANT WEEK
NOVEMBER 6-10

NOVEMBER 2017!
join us this week to experience a variety of Eurest brands with restaurant-quality flavor!

ALWAYS AVAILABLE

B&B
We feature seasonal sandwiches that incorporate whole grain breads, fresh seasonal produce and lean roasted meats. Offering a daily selection of artisan and made-to-order sandwiches.

crisp
Build a better, smarter salad! Build your own using fresh, seasonal items or enjoy one of our composed salads. We are on a mission to use wholesome ingredients that are harvested in a socially responsible way for the well-being of our customers, team members and the environment.

2.mato
Simplicity at its finest, incorporating modern flavors & styles with hints of tradition, 2.mato features classic Italian favorites like handmade pizza and assorted pasta dishes as well as items that highlight fresh, local ingredients.

American Classics
Home-style cooking and traditional flavors with regional and seasonal favorites. With endless options and a rotating menu of comfort classics for a taste of “home away from home”.

create
Create is an exhibition-style culinary experience. Customize your meal while it’s created right in front of you! Our team embraces culinary diversity to prepare a variety of cuisines that highlight ethnicity, seasonality and creativity.

Monday, November 06, 2017

BREAKFAST
sensible breakfast: egg and cheese on a whole wheat english muffin $2.29
self-serve breakfast items: scrambled eggs and breakfast meats vary
hot breakfast cereal and grits $1.50 / $2.00 / $2.50
LUNCH
soup of the day: garden vegetable $2.80 / $3.80 / $4.80
butcher & baker: asian barbecue chicken sandwich $7.50
entree: falafel pita $8.48
sensible selection grill: grilled fish sandwich $5.99
create: pasta alfredo $8.48
super $6 meal deal: chicken garden pesto wrap $6.00

Tuesday, November 07, 2017

BREAKFAST
sensible breakfast: egg and cheese on a whole wheat english muffin $2.29
self-serve breakfast items: scrambled eggs and breakfast meats vary
hot breakfast cereal and grits $1.50 / $2.00 / $2.50
LUNCH
soup of the day: tomato basil bisque $2.80 / $3.80 / $4.80
butcher & baker: asian barbecue chicken sandwich $7.50
entree: ginger and lemon grilled chicken $8.48
sensible selection grill: grilled fish sandwich $5.99
create: jambalaya $9.48
super $6 meal deal: chicken garden pesto wrap $6.80

Wednesday, November 08, 2017

BREAKFAST
sensible breakfast: egg and cheese on a whole wheat english muffin $2.29
self-serve breakfast items: scrambled eggs and breakfast meats vary
hot breakfast cereal and grits $1.50 / $2.00 / $2.50
LUNCH
soup of the day: curried rice and lentil $2.80 / $3.80 / $4.80
butcher & baker: asian barbecue chicken sandwich $7.50
entree: coconut curry chicken $8.48
sensible selection grill: grilled fish sandwich $5.99
create: revolution noodle $9.48
super $6 meal deal: chicken garden pesto wrap $6.00

Thursday, November 09, 2017

BREAKFAST
sensible breakfast: egg and cheese on a whole wheat english muffin $2.29
self-serve breakfast items: scrambled eggs and breakfast meats vary
hot breakfast cereal and grits $1.50 / $2.00 / $2.50
LUNCH
soup of the day: vegetable beef barley $2.80 / $3.80 / $4.80
butcher & baker: asian barbecue chicken sandwich $7.50
entree: shrimp and sausage tomato cream pasta $8.48
sensible selection grill: grilled fish sandwich $5.99
chef table: steak & here $10.48
super $6 meal deal: chicken garden pesto wrap $6.00

café 31
grilled

The “fast casual” Grill features basic burgers and chicken sandwiches along with a variety of hot hand-held breakfast and lunch items. Our chefs focus on seasonality to add a rotation of grilled specialties featuring fresh ingredients and flavor.

au bon pain

Featuring a selection of Au Bon Pain Signature

Sushi made fresh daily by our in-house sushi chefs.

For appetites “on the go”, choose from a daily selection of pre-packaged salads, sandwiches and wraps as well as a variety of fresh snacks.

Friday, November 10, 2017

closed for veteran’s day- thank you for your service!

café phone number (301)496-6130
food service director Alayna Santiago / alayna.santiago@compass-usa.com
executive chef Oscar Montesinos / oscar.montesinos@compass-usa.com
weekday hours: 6:30am-2:30pm, Monday-Friday

Rescuing Flavor
& Quality.

Imperfect Delicious Produce is a program that utilizes non-retail Grade A fruits and vegetables that have slight cosmetic imperfections. This produce is typically left unharvested in the field or discarded but it would be perfectly suitable for cooking. The IDP program allows Compass chefs to find a home for everything that is good and edible and save thousands of pounds per year from going to waste.

BRING THE FRESHEST FLAVORS TO YOUR NEXT CATERED EVENT!

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the fresh fork

General Office Services