



Eurest at Marina Heights



January 30th – February 5th, 2017



marina heights

MENU

cafe 450

FEATURING:



RICE BOWL
\$7.99

GRILLED PINEAPPLE & SRIRACHA CHICKEN
KOREAN BEEF | CILANTRO LIME SHRIMP

THIRSTY THURSDAY cafe 450



ALL FOUNTAINS DRINKS \$.99

au bon pain

soups

- mon: broccoli cheese
- tues: broccoli cheese
- wed: broccoli cheese
- thur: broccoli cheese
- fri: broccoli cheese

monday Jan-30	
toast:	english muffin, slow cooked prosciutto, egg, local cheese \$3.99
flame:	plain jane burger \$5.99
butcher & baker:	roast beef, balsamic onion confit \$6.99
mercato:	mozzarella cheese and basil \$4.99
urban market:	herb marinated marys chicken/ churrasco marinated tri tip \$7.99
verde:	tacos de al pastor with cabbage and jalapeno crème fraiche \$3.00

tuesday Jan-31	
toast:	chorizo sausage burrito, pork green chili \$4.99
flame:	plain jane burger, local lettuce, tomato, onion \$5.99
butcher & baker:	ham, jarlsberg, stoneground honey mustard , pretzel roll \$6.99
mercato:	pancetta, tomato, mozzarella, parmesan \$5.99
urban market:	herb marinated marys chicken/ rosemary turkey breast \$7.99
verde:	tacos de asada with pickled red onion and queso fresco \$3.00

wednesday Feb-01	
toast:	southwest breakfast scramble, corn, potatoes, peppers, white cheddar \$4.99
flame:	sweet jalapeno burger, pickled jalapeno \$7.99
butcher & baker:	roast beef, sweet hoagie onion confit \$6.99
mercato:	sausage, pepperoni, and mozzarella \$5.99
urban market:	brine herb marinated marys chicken/ churrasco marinated tri tip \$7.99
verde:	chicken tinga tacos with smokey chipotle salsa \$3.00

thursday Feb-02	
toast:	corned beef hash cake, 2 eggs any style \$4.99
flame:	locals only burger, local beef, greens, cheese and bun \$7.99
butcher & baker:	house brined turkey, applewood smoked bacon, cranberry jam \$6.99
mercato:	bbq chicken, red onion, smoked gouda, cilantro \$5.99
urban market:	brine herb marinated marys chicken/ rosemary turkey breast \$7.99
verde:	mole shrimp tacos with queso fresco cabbage and cilantro \$3.00

friday Feb-03	
toast:	apple and raisin baked french toast \$2.99
flame:	plain jane burger, lettuce, tomato, onion \$5.99
butcher & baker:	vegetable wrap, balsamic grilled veggies, hummus aged provolone \$6.99
mercato:	mozzarella cheese, basil \$4.99
urban market:	brine herb marinated marys chicken/ churrasco marinated tri tip \$7.99
verde:	roasted veggie tacos with pickled onions, and roasted tomatillo salsa \$3.00

general manager aaron caulk | aaron.caulk@compass-usa.com
 executive chef damian murphy | damian.murphy2@compass-usa.com
 sous chef cameron cortese | cameron.cortese@compass-usa.com



follow us: café450

café is open Monday - Friday | hours: breakfast 7am to 9:30am | lunch: 10:30am to 2pm

meet your manager



manager:

eric "rick" warchot

bio:

rick has been in the food service worlds for more than 30 years. holding a variety of positions primarily focused on customer service. he joined compass group 1.5 years ago and most recently was assigned here at marina heights to oversee market operations. rick recently won a compass group hero award for service.

Market D Menu 1.16.17 thru 1.20.17

- ☀ **roast beef with balsamic onion confit on a sweet hoagie roll**
- ☀ **ham and gruyere with stoneground honey mustard on a pretzel roll**
- ☀ **house brined roasted turkey with applewood bacon, white cheddar, cranberry jam on 9-grain sliced bread**
- ☀ **capicola, calabrese salame, aged provolone, nola olive relish on telera roll**
- ☀ **buffalo chicken sandwich, swiss cheese, ranch**
- ☀ **quesadilla special featured daily**

breakfast menu daily in market d – hot sandwiches & coffees

NOW OPEN!!



*We think food tastes better
when it's real and honest.*

Update from GM, David Warchot

Matt's is open and so far the reviews have been terrific, the Mayor and city council came by for a tour and a bite. Residents from the area are stopping by and are excited to have the best breakfast in town, so close to home. Matt's is currently still interviewing candidate's to round out the team in service and culinary positions.

Please send feedback and questions to david.warchot@compass-usa.com

We would like to share little history taken from the back of the menu...

For over 10 years, we've made sure that our food represents quality. We cook the old-fashioned way, from scratch. By sourcing prime ingredients, never compromising our ideals and preparing every plate to order, every time, we work hard to exceed our guests' expectations. We believe that food prepared this way isn't only better tasting, but better for you.

Our thick-cut bacon and most of our pork items are crafted by a small local butcher in Queen Creek, Arizona. Other sausages come from another butcher shop just up the street from our original store. We only use cage free eggs, real butter, extra virgin olive oil, organic milk, fresh Kennebec and Yukon Gold potatoes, locally roasted small-batch coffee and artisan-baked breads from a local bakery. We don't own a freezer or a microwave. Citrus is hand-squeezed all day long for our signature honey lemonade and fresh orange juice.

Our "mom and pop" shop has garnered lots of attention from both local and national media. We have received multiple Best of Phoenix awards from the Arizona Republic, Phoenix New Times and Phoenix Magazine and have been featured nationally by The New York Times, USA Today, Bon Appetit, Arizona Highways, Martha Stewart Radio and many others. We have also appeared on the Food Network on The Best Thing I Ever Ate and Guy Fieri's famed Diners, Drive-ins and Dives. As honored as we are by all of this acclaim, we are proudest of the daily support of our tried and true regular customers, many of whom eat at our place several times a week.

It's simple.

Our mission since Day One at our little red-brick store in downtown Phoenix has been to elevate a common meal – breakfast – to an uncommon level.

Thanks for stopping in, Matt and Erenia.

NEW

winter catering menu
now available



the FRESH FORK

SEASONAL CATERING. QUALITY SERVICE.



<https://marinaheights.catertrax.com/>

We are excited to be able to offer catering throughout all of State Farm's growth here at Marina Heights.

Our goal is to exceed your expectations and meet all of your catering needs.

We have a full service menu available and can work to provide any level of service.

Our menu is always meant as a starting point as Eurest realizes the needs of our customers and that every event is special. The link for the Catertrax website is here above. CaterTrax makes your ordering easy and is connected to our staff here at Marina Heights.

catering manager: jacquie nye | jacquie.nye@compass-usa.com | 480.341.1795

general manager : aaron caulk | aaron.caulk@compass-usa.com | 602.690.0065



eurest news and information



cafe **450**
superfood of the month:

SUPERFOOD



CITRUS

stop by and pick up your own recipe cards and start your collection. look out for featured recipes through out the cafe.

THE MARKET

market d will be featuring a

flavored coffee of the week

featured this week:
trattoria italian blend

new product at the market

red bull blue 12oz



Starting Thursday 1/5 – Café450 will be offering THIRSTY THURSDAY! \$0.99 fountain beverages

january

HOLIDAY SPECIALS CONTINUE...



Starbucks Hours

Mon - Fri from 5:30am to 5:30pm

Sat - 6:30am to 3:30pm

Sun - closed

Starbucks will be closed 1/2



Follow us on
Instagram

@cafe450

