

# welcome to the café

*December 5th – December 9th*

Bienvenido, Bienvenue, 歡迎, 欢迎, Velkommen, Welkom,  
Καλώς ορίσατε, Shalom, Willkommen, Benvenuto, Aloha



# MENU

## marina heights

Café is now open for breakfast at 7:00 am!!

### cafe 450



**New Station!**  
Earth Bowl

Veggie Bowl - \$5.99  
Add Carved Meat - \$2.99



chicken or steak - \$7.99



### the fresh fork

SEASONAL CATERING. QUALITY SERVICE.

now offering hot food!

jacquie nye  
catering manager  
@ marina heights

480.341.1795

[jacquie.nye@compass-usa.com](mailto:jacquie.nye@compass-usa.com)  
<https://marinaheights.catertrax.com>

### au bon pain

#### soups

- mon: vegetarian chili
- tues: tomato basil bisque
- wed: baked potato soup
- thur: chicken noodle
- fri: clam chowder

	<b>monday</b>   Dec-05
<b>toast:</b> ham, swiss, and egg sandwich	\$4.99
<b>flame:</b> green chili burger with pepper jack and chipotle aioli	\$6.99
<b>mercato:</b> pasta bolognese	\$4.99
<b>butcher &amp; baker:</b> buffalo chicken sandwich, swiss, ranch	\$7.79
<b>urban market:</b> tri-tip and roasted chicken	\$7.99
<b>chef's table:</b> mac & cheeseology	\$6.99

	<b>tuesday</b>   Dec-06
<b>toast:</b> chorizo buritto	\$4.99
<b>flame:</b> green chili burger with pepper jack and chipotle aioli	\$8.99
<b>mercato:</b> pasta bolognese	\$4.99
<b>butcher &amp; baker:</b> caprese sandwich on sundried tomato focaccia	\$7.79
<b>urban market:</b> chimichurri flank steak	\$7.99
<b>chef's table:</b> mac & cheeseology	\$6.99

	<b>wednesday</b>   Dec-07
<b>toast:</b> chiliquiles	\$4.99
<b>flame:</b> green chili burger with pepper jack and chipotle aioli	\$6.99
<b>mercato:</b> pasta bolognese	\$4.99
<b>butcher &amp; baker:</b> harvest ham	\$7.79
<b>urban market:</b> bbq ribs	\$7.99
<b>chef's table:</b> mac & cheeseology	\$6.99

	<b>thursday</b>   Dec-08
<b>toast:</b> chiliquiles	\$4.99
<b>flame:</b> green chili burger with pepper jack and chipotle aioli	\$6.99
<b>mercato:</b> pasta bolognese	\$4.99
<b>butcher &amp; baker:</b> roast beef, rosemary aioli, blue cheese spread	\$7.79
<b>urban market:</b> adobo pork loin	\$7.99
<b>chef's table:</b> mac & cheeseology	\$6.99

	<b>friday</b>   Dec-09
<b>toast:</b> chiliquiles	\$4.99
<b>flame:</b> green chili burger with pepper jack and chipotle aioli	\$6.99
<b>mercato:</b> pasta bolognese	\$4.99
<b>butcher &amp; baker:</b> pulled pork sandwich	\$7.79
<b>urban market:</b> brisket	\$7.99
<b>chef's table:</b> mac & cheeseology	\$6.99

general manager aaron caulk | [aaron.caulk@compass-usa.com](mailto:aaron.caulk@compass-usa.com)  
 catering manager jacquie nye | [jacquie.nye@compass-usa.com](mailto:jacquie.nye@compass-usa.com)  
 executive chef damian murphy | [damian.murphy2@compass-usa.com](mailto:damian.murphy2@compass-usa.com)



follow us: **café450**

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

# Market D Menu for the week of 11.14.16



## Monday

Pastrami, Swiss, and 1000s Island Sandwich  
Mediterranean Turkey Wrap, hummus  
Roast beef, provolone, arugula, horseradish  
Buffalo Chicken Sandwich, Swiss, Ranch

## Tuesday

Sicilian Combo on Italian Baguette  
Chicken Caesar Wrap  
Rotisserie Turkey with Chipotle Aioli on Ciabatta  
Buffalo Chicken Sandwich, Swiss, Ranch

## Wednesday

House Roasted Turkey BLT, garlic Aioli  
Ham and smoked gouda  
Southwest Steak Fajita Hoagie with Peppers and Onions  
Buffalo Chicken Sandwich, Swiss, Ranch

## Thursday

Capricola, turkey, caramelized onion brie melt  
Sundried tomato pesto Chicken on Focaccia w/Fresh Mozzarella, olives  
Not so Classic Reuben, Sauerkraut, Rye roll  
Buffalo Chicken Sandwich, Swiss, Ranch

## Friday

Greek Style Tuna Wrap, Olives, Tomato, Cucumber, Feta  
Ham, Havarti cheese, apple onion relish, rosemary aioli  
Turkey, Sage Stuffing, cranberry aioli  
Buffalo Chicken Sandwich, Swiss, Ranch

Specials this week! Quesadilla!!

**Tuesday** –

Chicken and Pico Quesadilla

**Wednesday** –

Steak and Guacamole

Quesadilla

**Thursday** –

Kickin Chicken

Quesadilla

breakfast menu daily in market d – hot sandwiches & coffees

**specials this week ~ bottled 20 oz. water \$1.25 w/ any sandwich**

# meet your manager

inspire through food

David Warchot

General Manager | Matt's Big Breakfast



David grew up in Scottsdale, Arizona and started in the hospitality business while in high school.

After several years in restaurants and resorts in the Scottsdale and Phoenix area he transitioned to the golf business working at clubs such as The Tournament Players Club Scottsdale, Dove Valley Ranch, The Golf Club Scottsdale and Scottsdale National. As well as consulting at other country clubs in the valley, Desert Highlands and Wildfire GC.

He enjoys fishing, organic gardening and poorly playing golf in his spare time.

His wife Jude is an artist specializing in pottery. They have 3 son's and six grandchildren that live in the Midwest.

He is excited about the opportunity at Matt's Big Breakfast. He looks forward to working with the finest ingredients possible, while providing warm friendly service.



# DEBUTING IN DECEMBER!!



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

## 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.*

# NOW SERVING FOR THE HOLIDAY SEASON

*Sips* FOR THE  
**HAPPIEST**  
of **HOLIDAYS**

*Holiday* SPICE  
FLAT WHITE

*New* SPICED  
SWEET CREAM  
NARINO 70  
COLD BREW

STARBUCKS



STARBUCKS

MADE FOR YOU FOR THE  
SEASON OF DELIGHT

*Ginger*  
BREAD  
LOAF

SNOW  
*Man*  
COOKIE

CRAN  
BERRY  
*Bliss*  
BAR

## Starbucks Hours

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

Sat - 6:30am to 3:30pm

Sun - closed

*Starbucks will be closed 12/26*



# the fresh fork

SEASONAL CATERING. QUALITY SERVICE.

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 below. CaterTrax makes your ordering easy and is connected to our staff here at Marina Heights.

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

Catering Manager: Jacquie Nye  
jacquie.nye@compass-usa.com  
(480) 341-1795



BRING THE BEST FLAVORS OF FALL  
TO YOUR NEXT CATERING EVENT!

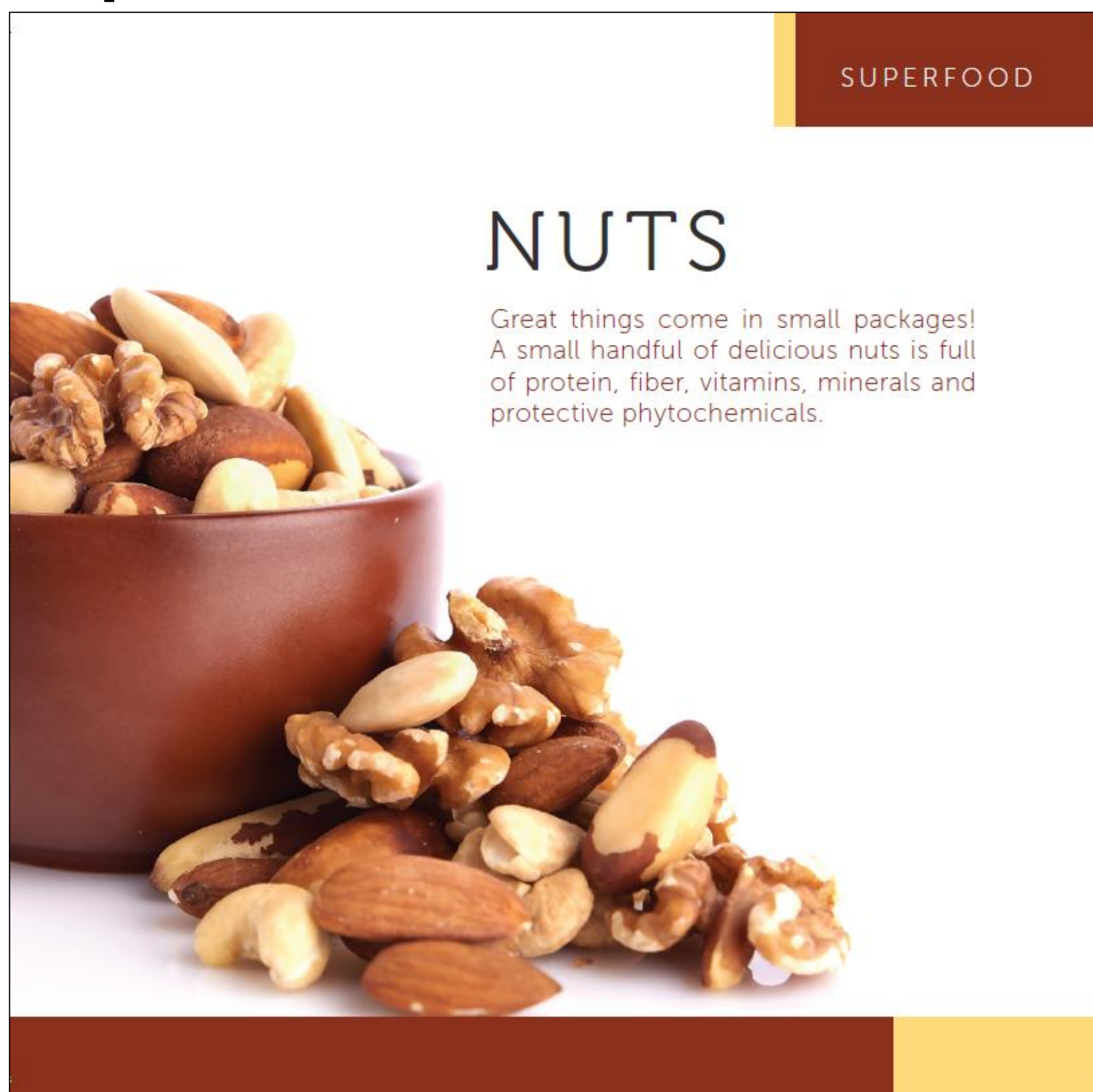
FALL SEASONAL CATERING MENU NOW AVAILABLE



# eurest news and information

## What's new...

### cafe450 – superfood of the month:



stop by and pick up your own recipe cards and start your collection.

look out for featured recipes through out the cafe.



### market b/c/d

- stop by market d & b and enter to win a giant stuffed coca cola bear. drawings will be held on december 22<sup>nd</sup>



-market d will be featuring a *flavored coffee of the week* – starts monday 12/5 featuring a portland coffee house blend

-we will be hosting a *random hand crafted root beer* tasting coming this. more information to come.

want to know more about eurest and compass group? check us out at:  
<http://compass-usa.com/Pages/Home.aspx>

NEW WEBSITE TO BE LAUNCHED SOON... STAY TUNED



# Guest Feedback



*We want  
to hear  
from you!*

It is hard to believe Eurest has been providing services here at Marina Height for over a year now. We started with one Market, and now we have expanded to three Markets, a Café, a Starbucks, and an impending restaurant. We also have a full service Catering Team available to meet your needs.

That doesn't mean we got everything just right, and your input can help us along our way. We want to know how we can better serve you.

If you are looking for something we don't currently carry, please let us know. There may be options already available and we can help direct you to those. Our team works very hard to make sure we are providing great customer service and part of us getting better is knowing what is and isn't working.

Please feel free to draft an email to either manager, Aaron (café), Rick (markets), Kristen (starbucks), Jacquie (catering) via the addresses below. If you'd like to have us contact you, please let us know that as well.

Thank you for your patronage and for your submissions. We really appreciate you taking the time to let us know!

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we're on  
instagram!  
follow us: **@Cafe540**  
for the latest and  
greatest in the café!

