



CATERING MENU

restaurant ☉ bakery



www.coupacafe.com

Stanford University & Downtown Palo Alto

catering@coupacafe.com ~ Phone: 650-701-7113





Coupa Café

catering policies

Policies are subject to change without notice.

Office Hours

Monday – Friday: 8:00am– 5:00pm

This is when our office is open to receive phone-calls and emails about catering orders. orders for the following day that are received after hours will be accepted but are not guaranteed to be completed as requested. Orders for Mondays that are received after hours on the Friday or weekend before will be accepted but are not guaranteed to be completed as requested.

For groups of 25 or more persons, please contact us at least 48 hours in advance. for groups of 50 or more persons, please contact us at least 72 hours in advance.

Acceptable Payments

All catering orders must be confirmed by holding a credit card number in advance. Any orders not held with a credit card may not be processed. Payments are processed up to 24 hours before the event.

Delivery Policy

Orders will be delivered up to 30 minutes prior to specified time.

Free delivery on all catering orders on Stanford Campus and within a 3 mile radius of Coupa Café Palo Alto with a \$25.00 minimum order.

Catering orders to be delivered outside of the 3 mile radius of the Palo Alto location (distance according to directions provided by Google Maps) are subject to a delivery fee starting at \$25.00.

Cancellation Policy

Orders cancelled on the same day as the event are subject to the full charge of the order. Catering orders for groups of 100+ cancelled within 72 hours of event may incur a 50% cancellation charge for the order. Orders cancelled within 24 hours of delivery are subject to a 50% cancellation charge for the order.

Catering Charges/Fees

There is a 10% service charge on all catering orders.

Delivery time/clean up time change on the day of the event incurs a \$25.00 fee.

Clean up fee is \$25.00.

Regular delivery hours are between 8:00 am and 5:30 pm, orders outside of this time frame will incur a \$25.00 fee.

Place Settings, Serving Utensils, Etc.

All plates, napkins, utensils, and serving devices are provided in the compostable form at no additional cost. for beverage services, all cups, creamers, sugars, stirrers, etc. are provided in the compostable form at no additional cost.

Please inquire about cost of ceramic and china service items, linens, flatware, etc. for your event with our catering coordinator. to ensure adequate time to have these items available for your event, please contact our catering coordinator a minimum of 72 hours in advance of your event to confirm these needs.

Visit us at any of our locations!

www.coupacafe.com ~ catering@coupacafe.com

Beverly Hills**
419 N. Canon Dr.
Tel: (310) 385-0421

Palo Alto
538 Ramona St.
Tel: (650) 322-6872

Stanford Green Library
571 Escondido Mall
Tel: (650) 331-0672

Stanford Y2E2
473 Via Ortega
Tel: (650) 331-1132

Stanford GSB
655 Knight Way
Tel: (650) 331-0512

**Please visit www.coupacafe.com to see café and catering menus for our Beverly Hills location.



COUPA Café

538 Ramona St. Downtown Palo Alto ~ Catering Phone: (650) 701-7113

Espresso Cart Menu



Espresso, Latte, Cappuccino & Guayoyo

~

Mocha

made with 100% Arabica Coffee and your choice of abuela or spicy maya

~

Abuela Hot Chocolate

a delicious silky rich hot chocolate drink made from grandma's strict recipe blending aromatic and deep flavors of Venezuelan bittersweet chocolate

~

Spicy Maya Hot Chocolate

our discovery of an ancient recipe that delicately balances spices, cayenne peppers, pasilla & cinnamon with premium Venezuelan chocolate

~

Coupa Chai

your choice of tiger spice, elephant vanilla, orca spice or flamingo chai

ESPRESSO CART INCLUDES UNLIMITED BEVERAGES ALL MADE BY AN EXPERIENCED COUPA BARISTA!



espresso cart service

\$250 per hour (minimum 2 hours)

Includes a *coupa* experienced barista that will make to order your: espresso, latte, cappuccino, guayoyo, mocha, abuela hot chocolate, spicy maya hot chocolate, and coupa chai!

coffee service

12 Cup Airpot or coffee traveler (96oz) – \$20
served with cups, creamers, sugars & stirrers

coupa blend

a delicious & bold blend of the finest single estate coffees from Venezuela

decaf

specialty decaffeinated using the swiss water process

chuao hot chocolate

12 Cup Airpot or coffee traveler (96oz) – \$40

abuela hot chocolate

a delicious silky rich hot chocolate drink made from grandma's strict recipe blending aromatic and deep flavors of venezuelan bittersweet chocolate

spicy maya hot chocolate

our rediscovery of an ancient recipe that delicately balances spices, cayenne peppers, pasilla & cinnamon with premium venezuelan chocolate

iced tea service

\$2.50 pp – served with compostable cups

Mango indica (sri lanka)

Organic "Los Andes" Black (guatemala)

assorted cold drinks

fresh orange juice	\$ 3pp
pitcher of orange juice (serves 7)	\$ 21
apple juice	\$ 2pp
fresh lemonade	\$ 2pp
sodas coke, diet coke, and sprite	\$ 2pp
guaraná brazilian soda	\$ 3pp
san pellegrino 250ml	\$ 2pp
orangina	\$ 2pp
iced water pitcher (serves 10)	\$ 5
iced water carafe (serves 20)	\$10

hot tea service

Served with hot water, cups, sugars & stirrers



~ Pyramid Tea Bags \$ 3.00 pp ~

black

orange pekoe (black)

an orange pekoe cut sri lankan black tea

earl grey

an indian black tea, marigold petal & safflower infusion

black currant

a full bodied tea infused with black currant & blackberries

forte

an invigorating blend of ceylon teas with a hint of jasmine

english breakfast

a robust, full bodied, breakfast black tea

decaf english breakfast

delicious decaffeinated black tea from sri lanka

green

oasis

a healing blend of green teas & summer flowers

jasmine green

jasmine infused chinese green tea

herbal (decaf)

flora

a vibrant floral blend with hibiscus flowers & cinnamon stick

ginger

an aromatic tea with ginger & ginseng infused with lemon

chamomile tisane

a soothing chamomile tisane blended with citrus & fruit

citrus mint

a brilliant mint tea with green rooibus and citrus finale

~ Organic Tea Bags \$2.50 pp ~

our eco-friendly filterbags are USDA organic, unbleached, biodegradable & made with 100% recycled paper packaging

chamomile citron

soothing organic chamomile blossoms, lemongrass & a medley of herbs and flowers are melded together for a citrusy infusion

earl grey

first pressed Italian bergamot and sweet orange zest invigorate this classic full-bodied cup with citrus and floral notes

forte breakfast

organic connoisseur grade Assam, robust & malty with an exceptionally smooth finish

green mango peach

organic Chinese Jade Wing green tea blended with green honeybush, juicy mangoes & succulent peaches.

white ginger pear

an exotic blend of white tea & pear, balanced with a note of ginger; a delicate infusion with a naturally sweet finish

hot water service

12 Cup Airpot – \$10

Serves 12 8oz cups. Includes cups, sugars & stirrers

breakfast specialties

Servings:	Slice 1 pc	½ Quiche 4 pcs	Whole Quiche 8 pcs
quiche platter			
spinach	\$8	\$30	\$60
with spinach and mushrooms			
loraine	\$8	\$30	\$60
with bacon, cheese, and onions			
chicken chipotle		\$30	\$60
shredded chicken with chopped cherry tomato halves, cilantro & chipotle			
wild mushroom		\$30	\$60
oyster, portobello & crimini mushrooms			
smoked salmon		\$30	\$60
flaked salmon with chopped green onions			
frittata platter			\$ 8pp
granola platter kingslake & crane premium blend			\$ 7pp
plain white yogurt (with fruit add \$ 1.50)			\$ 5pp
fruit bowl (with yogurt add \$ 1.50)			\$ 6pp
to-go parfait with yogurt, granola & fruit			\$ 6pp
whole fruit			\$1.5pp

from the coupa bakery

croissant	\$ 3pp
almond croissant	\$ 3pp
ham & cheese croissant	\$ 4pp
pain au chocolate	\$ 3pp
apple chausson	\$ 3pp
apple cranberry tart	\$ 6pp
blueberry or bran muffin	\$ 3pp
bear claw	\$ 3pp
brownie	\$ 4pp
baklava	\$ 3pp
palmier	\$ 3pp
chocolate chip & oatmeal raisin cookies	\$ 2pp
assorted scones (<i>chocolate chip & blueberry</i>)	\$ 3pp
almond, pecan or chocolate biscotti	\$ 2pp
danish	\$ 3pp
chocolate mini muffins	\$ 1pp
coupa cupcake	\$ 3pp
mini brownies	\$ 1pp
assorted ½ sized pastries	\$ 2pp
poppy seed twist	\$ 3pp
assorted bagels (<i>with cream cheese</i>)	\$ 1.5pp

breakfast packages

coupa breakfast

Serves 10–12 people

\$50

- 1 airpot of coupa blend coffee
- 1 pitcher of fresh orange juice
- 12 assorted bagels with cream cheese



cardinal breakfast

Serves 10–12 people

\$80

- 1 airpot of coupa blend coffee
- 1 pitcher of fresh orange juice

- 8 assorted pastries (*plain croissant, almond croissant, chocolate croissant, apple chausson, bear claw, muffins, palmier, scones, danish, or poppy seed twists*)
- 4 assorted bagels with cream cheese
- 6 small (7oz) parfaits (*yogurt, granola & fruit*)



big game breakfast

Serves 10–12 people

\$100

- 1 airpot of coupa blend coffee
- 1 pitcher of fresh orange juice
- 8 small quiche (*spinach or loraine*)
- 8 assorted pastries (*plain croissant, almond croissant, chocolate croissant, apple chausson, bear claw, muffins, palmier, scones, danish, or poppy seed twists*)
- 6 small (7oz) parfaits (*yogurt, granola & fruit*)

bite-size appetizers

bruschetta with fresh tomatoes & parmesan cheese	\$ 1 ea	goat cheese canapes with sundried tomato	\$ 1 ea
eggplant bruschetta with eggplant, fresh tomatoes & parmesan cheese	\$ 1 ea	mini cachapas traditional venezuelan corn griddle pancake topped with fresh queso loleta & nata	\$ 1 ea
mozzarella bocconcini with fresh baby tomato, pesto & topped with basil	\$ 1 ea	mozzarella & sundried tomato crostini with fresh mozzarella & sundried tomatoes topped with chives	\$ 1.5 ea
goat cheese stuffed tomatoes baby tomatoes stuffed with goat cheese, topped with chives	\$ 1 ea	smoked salmon canapes topped with nata & capers	\$ 1.5 ea
prosciutto melon sliced thin with fresh melon	\$ 1 ea	tequenos traditional venezuelan fried white cheese sticks, wrapped in a white flour dough	\$ 1.5 ea
mini tartines with chicken salad & cucumbers	\$ 1 ea	arepitas mini arepas with loleta cheese, topped with nata	\$ 1.5 ea

appetizers platters

Small: 7 People / Medium: 15 People / Large: 25 People

	S / M / L
hummus platter with homemade pita bread, olive oil & paprika	\$25 / \$45 / \$75
baba ganoush platter with homemade pita bread & olive oil	\$25 / \$45 / \$75
mediterranean platter hummus, baba ganoush, olives, salad & homemade pita bread	\$30 / \$50 / \$80
assorted gourmet cheese platter with fresh berries, grapes & sliced baguette	\$30 / \$50 / \$80

salad platters

made with fresh organic lettuces from local farmers coupa café supports sustainable agriculture

Small: 3 Full Portions or 6 Half Portions
Medium: 5 Full Portions or 10 Half Portions
Large: 10 Full Portions or 20 Half Portions

	S / M / L
corn and black bean salad corn, black beans, tomatoes, red onions & cilantro	\$26 / \$43 / \$86
mesclun greens mixed organic greens from the local farmer's market, with tomatoes & a dijon mustard vinaigrette	\$26 / \$43 / \$86
caesar salad romaine hearts with shredded parmesan, homemade croutons, and a caesar dressing	\$27 / \$45 / \$90
california salad baby spinach served with roasted walnuts and freshly shaved parmesan, tossed in a lemon vinaigrette	\$30 / \$50 / \$100
fresh capresa sliced tomatoes with fresh mozzarella, topped with fresh basil leaves and pesto	\$30 / \$50 / \$101
fresh eggplant capresa sliced tomatoes with fresh mozzarella, topped with grilled eggplant, fresh basil leaves and pesto	\$31 / \$51 / \$102
goat cheese salad a bed of mixed greens topped with lara chanel goat cheese, fresh walnuts, sun dried cranberries tossed in a honey vinaigrette	\$31 / \$51 / \$102
blue cheese salad organic mixed greens with sliced apples, pears, pine nuts, and blue cheese tossed with honey vin.	\$33 / \$55 / \$110
cobb salad mixed greens with oven roasted turkey, bacon, blue cheese, tomatoes, and avocado, topped with slices of a hard boiled egg, served with ranch dressing	\$33 / \$55 / \$110
garden salad a variety of garden greens tossed with apples, grapes, pears, cucumbers, toasted walnuts, and topped with lara chanel goat cheese tossed in a honey vinaigrette	\$33 / \$55 / \$110
mediterranean salad a bed of lettuces with tomatoes, cucumbers, french feta cheese, and bell peppers, topped with olives, capers, walnuts tossed with a lemon vinaigrette	\$33 / \$55 / \$110
nicoise salad a mix of lettuces with tuna, tomatoes, cucumber, hard boiled eggs, french feta cheese & capers, served with a lemon vinaigrette	\$33 / \$55 / \$110
beverly hills chopped salad chopped mesclun greens, romaine, chicken, tomatoes, olives, asparagus, and avocado topped with gouda cheese and tossed in a dijon mustard vinaigrette	\$34 / \$56 / \$113

arepa platters

\$8 Per Person - (wheat & gluten free)

defined as tradicional venezuelan thin white cornmeal griddle cakes, arepas in venezuela are like bread in other countries. it is a dish that you can eat anytime, everywhere and with whatever you want. it is the fashion among young people in Venezuela to go to an *arepera* after they leave a disco or late night gatherings.

loleta

local fresh white cheese & nata

california mozzarella

with sun dried tomatoes & basil

laura chenel goat cheese

with sun dried tomatoes & mild adjvar

queso amarillo

dutch gouda cheese

black forest ham

freshly sliced black forest ham & gouda cheese

grilled eggplant

with tomatoes & nata

norwegian smoked salmon

with nata & chives

carne mechada

venezuelan homemade shredded beef stew

pelua

with carne mechada & queso amarillo or white cheese

reina pepiada

venezuelan style chicken salad with mayonnaise & avocado

*nata is the venezuelan style sour cream traditional in the arepa

wrap platters

\$8 Per Person

caesar salad wrap

with freshly grilled chicken

black forest ham wrap

freshly sliced black forest ham & gouda cheese

vegetarian wrap

with eggplant, fresh mozzarella, tomatoes & pesto

hummus veggie wrap

with homemade hummus, fontina cheese, mesclun greens, tomatoes, onions, cucumbers & bell peppers

panini platters

\$10 Per Person

fresh ingredients on an **organic** wheat flour ciabatta baked daily

capresa

fresh mozzarella, tomato, basil leaves and fresh pesto

black forest ham

thin sliced black forest ham, swiss emmenthal cheese, lettuce, tomatoes, mayonnaise, & french dijon

oven roasted turkey breast

sliced turkey with sliced swiss emmenthal cheese, tomatoes, lettuce, mayonnaise, and french dijon

rosemary chicken

freshly prepared rosemary chicken with sliced swiss cheese, tomatoes, lettuce, mayonnaise and dijon

grilled eggplant, mozzarella & tomato

grilled eggplant with fresh mozzarella, a mix of lettuces, sliced tomatoes, and fresh pesto

salami

sliced salami topped with lettuce, tomatoes, mayonnaise, and french dijon

mediterranean

chicken breast with fresh mozzarella, mixed greens, sun-dried tomatoes, and pesto with a lemon vinaigrette

tuna albacore salad

tuna with mayonnaise, chopped celery, mixed greens, and tomatoes

norwegian smoked salmon

thin slices of fresh smoked salmon, nata, a mix of lettuces, and chives

mechada

homemade shredded beef stew with red peppers, grilled onions & french dijon

delectable eggplant

with grilled eggplant, roasted red bell peppers, swiss cheese mixed lettuces, sliced tomatoes & fresh pesto

greek

grilled zucchini, eggplant, red bell peppers, and onions with a balsamic spread

vegan delight

sautéed thin sliced cucumbers, olives, red peppers, onions & mushrooms with organic spinach leaves

chicken chipotle

chicken breast with spicy chipotle sauce, melted fontina cheese & mesclun greens



Individual Boxed Lunches

\$12 Per Person

Add a cookie or soft drink for \$2pp
Add both a cookie and a soft drink for \$3pp

Full Salad – Boxed Lunch

your choice of any full sized salad served with a slice of herb slab

Salad Choices: *corn and black bean salad, mesclun greens, caesar salad, goat cheese salad, blue cheese salad, fresh capresa, fresh eggplant capresa, nicoise salad, cobb salad, mediterranean salad, garden salad, california salad, beverly hills chopped salad*

Full Panini – Boxed Lunch

a full panini of your choice with your choice of a mesclun green salad or bag of sun chips

Panini Choices: *capresa, black forest ham, oven roasted turkey breast, rosemary chicken, grilled eggplant, mozzarella & tomato, salami, mediterranean, tuna albacore salad, morwegian smoked salmon, mechada, delectable eggplant, greek, vegan delight, and chicken chipotle*

Arepa – Boxed Lunch

an arepa of your choice with your choice of a mesclun green salad or bag of sun chips

Arepa Choices: *loleta, california mozzarella, laura chenel goat cheese, queso amarillo, black forest ham, grilled eggplant, norwegian smoked salmon, carne mechada, pelua, renia pepiada*

Wrap – Boxed Lunch

A full wrap of your choice with your choice of a mesclun green salad or bag of sun chips

Wrap Choices: *caesar salad wrap, black forest ham wrap, vegetarian wrap, and hummus veggie wrap*

snacks

panino (mini sandwich)	
your choice of salami, capresa or turkey	\$ 5pp
sunchips	\$ 2pp
pop chips	\$ 3pp

large party specialty

venezuelan pabellon
\$19pp

homemade shredded beef stew, black beans, rice,
sweet fried plantains & arepitas
served with a side of loleta cheese & nata

special desserts

assorted mini french pastries	\$3pp
chua chocolate bonbons & truffles	\$2pp
tres leches	\$4pp
chocolate mousse	\$4pp
tiramisu	\$6pp


Miscellaneous

disposable table cloths (red) \$10.00 ea
linen table cloths \$20.00 ea
china & glassware \$4.00 pp

tables and chairs are available prices
vary

server & bartending
services available

please call for quote





beer

anchor steam	\$ 4.	stella artois	\$ 4.	fat tire	\$ 4.
corona	\$ 4.	ommegang	\$ 5.	three philosophers	\$ 6.
heineken	\$ 4.	spaten	\$ 4.	bluemoon	\$ 4.

catering wine list

sparkling

drussian prosecco valdobbiadene	\$ 35.
enrico prosecco valdobbiadene 187ml	\$ 7.

white wine

cousiño macul, riesling, valle del maipo, chile 2006	\$ 28.
veramonte, sauvignon blanc, casablanca valley, chile 2006	\$ 32.
terrapura, sauvignon blanc, central valley, chile 2009	\$ 32.
veramonte, chardonnay, casablanca valley, chile 2003	\$ 32.
casa lapostolle, chardonnay, casablanca valley, chile 2004	\$ 32.
los vascos (rothschild), chardonnay, colchagua, chile 2006	\$ 35.

red wine

terrapura, carmenere, central valley, chile 2008	\$ 32.
veramonte, merlot, casablanca valley, chile 2003	\$ 32.
casa lapostolle merlot, rapel valley, chile 2003	\$ 35.
terrapura, cabernet sauvignon, central valley, chile 2008	\$ 32.
veramonte reserve, cabernet sauvignon, colchagua, chile 2005	\$ 32.
los vascos (rothschild), cabernet sauvignon, colchagua, chile 2005	\$ 30.
koyle, cabernet sauvignon, alto colchagua, chile 2007	\$ 38.
koyle, syrah, alto colchagua, chile 2007	\$ 38.
doña paula, malbec, mendoza, argentina 2005	\$ 39.