



# Coupa Catering

538 Ramona Street • Palo Alto

(650) 701-7113

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[www.coupacatering.com](http://www.coupacatering.com)



## COFFEE

### COUPA BLEND COFFEE

*a mixture of the finest high altitude coffees, rich, well balanced, full bodied & complex with moderate acidity, fruity aroma & hints of chocolate & caramel \$30 per traveler (96 oz) (12 cups)*

### COUPA DECAF COFFEE

*guatemalan, swiss water process, well balanced & mellow, smooth texture, caramel & honey sweetness, with vanilla cinnamon \$30 per traveler (96 oz) (12 cups)*

## HOT CHOCOLATE

### SPICY MAYA HOT CHOCOLATE

*an ancient recipe that balances spices, cayenne peppers, pasilla & cinnamon with premium venezuelan chocolate \$50 per traveler (96 oz) (12 cups)*

### DELUXIOUS HOT CHOCOLATE

*delicious silky rich hot chocolate drink, aromatic & deep flavors of venezuelan bittersweet chocolate \$50 per traveler (96 oz) (12 cups)*

## MISCELLANEOUS

**HOT WATER SERVICE** *serves 12 8oz cups. includes cups, sugars & stirrers \$10*

**ESPRESSO CART SERVICE** *certified barista serving espresso, latte, cappuccino, guayoyo, hot chocolate & chai \$375*

## HOT TEAS

*served with cups, creamers, sugars & stirrers pyramid tea bags - \$3.50 pp*



## BLACK TEAS

**EARL GREY** *organic assam leaves with an aromatic liquoring of citrus bergamot*

**BLACK CURRANT** *a full bodied tea infused with black currant & blackberries*

**ENGLISH BREAKFAST** *organic dark & rich assam black tea*

## GREEN TEAS

**JASMINE GREEN** *organic jasmine infused chinese organic green tea*

## HEARBAL TEAS (CAFFEINE FREE)

**GINGER LEMONGRASS** *organic aromatic tea with ginger & ginseng infused with lemon*

**CHAMOMILE TISANE** *organic chamomile tisane blended with citrus & fruit*



## BREAKFAST

### ASSORTED BAGELS \$3.50

with cream cheese

### MINI BAGELS \$2.25

with cream cheese

### ENGLISH MUFFIN \$2.50

with butter & jam

### TOAST \$1.50

with butter, jam or peanut butter

### YOGURT PARFAIT (12oz) plain yogurt,

fresh fruit, granola \$7.25

### FRESH FRUIT PLATTER S \$40 R \$70 L \$115

### WHOLE FRUIT \$2.50 each

### FRENCH TOAST (minimum 15 pieces)

\$4.50 each

### PANCAKES (minimum 15 pieces)

with butter & maple syrup \$3.50

### SCRAMBLED EGGS

- plain \$3.75 pp,

- tomatoes, onions & mushrooms \$4.00 pp

- ham & cheese \$4.00 pp

### BACON \$3.75 pp

### COUNTRY STYLE POTATOES \$3.75 pp

### LOX PLATTER smoked salmon, red onion,

capers & lemon wedges L \$70 L \$115

## ASSORTED PASTRIES

### CROISSANTS plain \$4.50 each,

chocolate \$4.50 each, almond \$4.50 each,

ham & cheese \$4.75 each

### MINI CROISSANTS plain \$2.50 each,

chocolate \$2.50 each, almond \$2.50 each

ham & cheese \$3.00 each

### ASSORTED SCONES chocolate chip or

blueberry \$4.50 each

### GLUTEN-FREE SCONES apricot \$4.50 each

### ASSORTED MINI MUFFINS lemon poppy

seed or chocolate \$2.50

### ASSORTED DANISH cheese, cinnamon raisin,

blueberry or apricot \$4.50 each

### MINI DANISH cheese, cinnamon raisin,

blueberry or apricot \$2.50 each

### ASSORTED PASTRIES croissants & danishes

\$4.50 each (excludes ham & cheese croissant)

### COOKIES chocolate chip or oatmeal \$2.75 each

## BREAKFAST PACKAGES

### CONTINENTAL \$95

1 Coupa Blend 96 oz  
1 Orange Juice Pitcher  
6 Assorted Pastries  
6 Bagels

### DELUX \$155

1 Coupa Blend 96 oz  
1 Orange Juice Pitcher  
6 Assorted Pastries  
6 Bagels  
1 Reg Fruit Bowl  
- yogurt & granola + \$55

### DOUBLE CONTINENTAL \$185

2 Coupa Blend 96 oz  
2 Orange Juice Pitchers  
12 Assorted Pastries  
12 Bagels

### DOUBLE DELUX \$280

2 Coupa Blend 96 oz  
2 Orange Juice Pitcher  
12 Assorted Pastries  
12 Bagels  
1 LG Fruit Bowl  
- yogurt & granola + \$110

### MINI CONTINENTAL \$75

1 Coupa Blend 96 oz  
1 Orange Juice Pitcher  
6 Mini Assorted Pastries  
6 Mini Bagels

### MINI DELUX \$130

1 Coupa Blend 96 oz  
1 Orange Juice Pitcher  
6 Mini Assorted Pastries  
6 Mini Bagels  
1 Reg Fruit Bowl  
- yogurt & granola + \$55

### MINI DOUBLE CONTINENTAL \$145

2 Coupa Blend 96 oz  
2 Orange Juice Pitcher  
12 Mini Assorted Pastries  
12 Mini Bagels

### MINI DOUBLE DELUX \$250

2 Coupa Blend 96 oz  
2 Orange Juice Pitcher  
12 Mini Assorted Pastries  
12 Mini Bagels  
1 LG Fruit Bowl  
- yogurt & granola + \$110

## WRAPS

\$10 each

### HUMMUS VEGGIE ✓

hummus, tomatoes, cucumbers, arugula, fresh mozzarella, avocados, flour tortilla

### CHICKEN CAESAR

romaine hearts, grilled chicken, parmesan cheese, caesar dressing, flour tortilla

### TURKEY AVOCADO

oven roasted turkey, mixed greens, tomatoes, avocados, mayonnaise, dijon mustard, flour tortilla

## AREPAS

gluten-free traditional venezuelan stuffed cornmeal griddle delight  
\$10 each

### LOLETA ✓

local fresh white cheese & nata

### CALIFORNIA MOZZARELLA ✓

sun dried tomatoes & basil

### QUESO AMARILLO ✓

dutch gouda cheese

### CARNE MECHADA

shredded beef stew

### REINA PEPIADA

chicken salad with mayonnaise & avocado



REINA PEPIADA AREPA

## PANINIS

fresh ingredients on organic wheat flour ciabatta baked daily (paninis are not pressed)  
\$10 each



OVEN ROASTED TURKEY PANINI

### CAPRESA ✓

fresh mozzarella, tomatoes, pesto

### BETABEL ✓

beets, avocado, queso fresco, baby spinach, fresh pesto

### HUMMUS AVOCADO ✓

hummus, avocado, spinach, feta cheese, sun-dried tomatoes

### VEGAN DELIGHT ✓

sauteed sliced cucumbers, olives, red peppers, onions, mushrooms, spinach

### OVEN ROASTED TURKEY BREAST

swiss cheese, mixed greens, tomatoes, mayonnaise, dijon mustard

### ROSEMARY CHICKEN

tomatoes, swiss cheese, mixed greens, mayonnaise, dijon mustard

### MEDITERRANEAN

grilled chicken, fresh mozzarella, mixed greens, sun-dried tomatoes, pesto

### CHICKEN CHIPOTLE

spicy chipotle chicken, gouda cheese, mixed greens

### BLACK FOREST HAM

swiss cheese, mixed greens, tomatoes, mayonnaise, dijon mustard

### TUNA ALBACORE SALAD

tuna with mayonnaise, chopped celery, mixed greens, tomatoes

*coupa cafe supports local, organic, sustainable & family run farms  
everything we serve is made with fresh and local ingredients*

## FARMS WE WORK WITH

- clover stornetta farms • county line harvest • ratto brothers • durst organics
  - west lake fresh • cabrillo farms • dwelley farms • del fresh mushrooms
  - babe farms • giusti farms • glaum egg ranch • country line harvest
- .....

## SALADS

*Small: serves 6 ~ Medium: serves 12 ~ Large: serves 24*

### MESCLUN GREENS ✓

*mixed greens, tomatoes, dijon mustard  
vinaigrette S \$40, M \$70, L \$115*

### FRESH CAPRESA ✓

*sliced tomatoes, fresh mozzarella,  
basil leaves S \$45, M \$80, L \$140*

### GOAT CHEESE ✓

*mixed greens, goat cheese, walnuts,  
sun-dried cranberries, honey vinaigrette  
S \$45, M \$80, L \$140*

### COLONNADE ✓

*baby spinach, shredded carrots, garbanzo  
beans, hard boiled egg, croutons, feta  
cheese, lemon vinaigrette S 45, M \$80, L \$140*

### GARDEN ✓

*mixed greens, apples, grapes, pears,  
cucumbers, toasted walnuts, goat cheese,  
honey vinaigrette  
S \$50, M \$85, L \$150*

### ARUGULA & AVOCADO ✓

*arugula, avocados, quinoa, pumpkin  
seeds, parmesan cheese, lemon  
vinaigrette S \$50, M \$85, L \$150*

### PALO ALTO CHOPPED ✓

*mixed greens, carrots, avocados, quinoa,  
cucumbers, garbanzo beans, feta cheese,  
lemon vinaigrette S \$50, M \$85, L \$150*

### CAESAR ✓

*romaine hearts, parmesan cheese,  
housemade croutons, caesar dressing  
S \$40, M \$70, L \$115*

### COBB

*mixed greens, oven roasted turkey,bacon, blue  
cheese, tomatoes, avocados,hard boiled egg,  
ranch dressing S \$50, M \$85, L \$150*

### BEVERLY HILLS CHOPPED

*mixed greens, romaine lettuce, grilled chicken,  
tomatoes, olives, asparagus, avocados, gouda  
cheese, dijon mustard vinaigrette  
S \$50, M \$85, L \$150*

### ASIAN CHICKEN

*romaine hearts, grilled chicken, sliced almonds,  
mandarins, cilantro, crispy noodles,  
sesame-ginger dressing S \$50, M \$85, L \$150*



COBB SALAD

**INDIVIDUAL LUNCH BOXES**

*add a cookie or soft drink for 2 pp  
add both a cookie and a soft drink for 3 pp  
\$12 each*

**FULL SALAD – BOXED LUNCH**

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

**FULL PANINI – BOXED LUNCH**

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

**AREPA – BOXED LUNCH**

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

**WRAP – BOXED LUNCH**

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



**LUNCH PACKAGES**

*gives each person half a sandwich & a half portion of salad, beverage & dessert.  
you may add items a la carte to accomodate larger appetites!*

**UNIVERSITY LUNCH**

*any 5 paninis  
any regular salad  
10 assorted soft drinks/water  
10 mini cookies or mini brownies  
\$140 (serves 8-10)*

**PALO ALTO LUNCH**

*any 10 paninis  
any large salad  
20 assorted soft drinks/water  
20 mini cookies or mini brownies  
\$260 (serves 15-20)*

**SNACKS** \$2 each

• SUNCHIPS • ASSORTED NUTS • POP CHIPS

CLIFF BARS • M&M'S • SNICKERS • FRUIT SNACKS

## APPETIZERS

served cold  
(12 minimum)

### BRUSCHETTA ✓

with fresh tomatoes & parmesan cheese  
\$2.75 each

### MOZZARELLA BOCCONCINI ✓

with fresh baby tomato, pesto &  
topped with basil \$2.75 each

### CHICKEN MINI TARTINES

reina pepiada, topped with cucumber  
\$2.75 each

### CUCUMBER MINI TARTINES ✓

cucumber & goat cheese  
\$2.75 each

### WILD SMOKED SALMON MINI TARTINES

topped with nata  
\$2.50 each



WILD SMOKED SALMON MINI TARTINES



TEQUEÑOS

## APPETIZERS

served hot  
(12 minimum)

### TEQUEÑOS ✓

traditional venezuelan fried white cheese sticks,  
wrapped in a white flour dough, served with  
venezuelan sauces \$3.50 each

### CHEESE EMPANDITAS ✓

gluten free fried white cornmeal empanadas  
filled with white cheese, served with venezuelan  
sauces \$4.00 each

### BEEF EMPANADITAS

gluten free fried white cornmeal empanadas  
filled with ground beef, served with venezuelan  
sauces \$4.00 each

### AREPITAS ✓

mini arepas with loleta cheese, filled with nata,  
served with venezuelan sauces \$2.75 each

### POTSTICKERS

fried, filled with pork, served with soy sauce  
\$3.25 each

### CHICKEN WINGS

spicy wings with sweet chilli, butter & tabasco  
sauce, side of ranch  
\$3.00 each

### SLIDERS

mini burgers with cheddar cheese \$4.00 each

### REINA PEPIADA SLIDERS

chicken salad & avocado \$4.00 each

### SHREDDED BEEF SLIDERS

carne mechada with bbq sauce \$4.00 each

### MEATBALLS

homemade meatballs in marinara sauce  
\$2.50 each

### SPRING ROLLS ✓

oriental rice crepes with vegetable filling,  
deep fried with dipping sauce \$3.50 each

### MUSHROOM CROSTINI ✓

toasted baguette with sauteed mushrooms  
& garlic cream sauce \$2.75 each

## COUPA CATERING REWARDS



**Gets you 1% back on all of your event food and beverage items!**

Use your reward dollars for in store purchases at any of our Coupa Cafe locations.

Learn more at:  
[www.coupacafe.com/catering-rewards](http://www.coupacafe.com/catering-rewards)

### APPETIZER PLATTER

Small (serves 4 - 6) ~ Medium (serves 7-14)  
Large (serves 15 - 25)

#### VEGETABLE CRUDITE PLATTER ✓

assorted raw veggies & ranch  
S \$40, M \$60, L \$95

#### HUMMUS PLATTER ✓

with homemade pita bread, olive oil, paprika, carrots, celery & cucumber  
S \$40, M \$65, L \$95

#### GUACAMOLE ✓

served with chips S \$45, M \$60 L \$100

#### COUPA CHEESE PLATTER ✓

cheddar, gouda, swiss, brie & panela cheese with sliced baguette, crackers, strawberries, grapes S \$45, M \$70, L \$100

### PASTA

Half Pan (serves 10) ~ Full Pan (serves 20)  
(minimum of 2 half pans or 1 full pan)

**FRESH PESTO ✓** *homemade pesto, parmesan cheese, penne pasta ~ Half Pan \$55, Full Pan \$105*

**POMODORO ✓** *fresh mozzarella, homemade tomato sauce, fresh basil, penne pasta  
Half Pan \$55, Full Pan \$105*

**EGGPLANT PARMESAN ✓** *baked eggplant with pomodoro sauce & parmesan cheese  
Half Pan \$65, Full Pan \$110*

**MAC & CHEESE ✓** *classic mac & cheese, white truffle oil, mushrooms ~ Half Pan \$55, Full Pan \$105*

**BOLOGNESE** *beef ragu, tomato sauce, penne pasta ~ Half Pan \$60, Full Pan \$110*

### FLATBREAD

#### MARGHERITA ✓

soft flatbread with tomato sauce, mozzarella cheese, fresh basil \$10

#### FRESH PESTO ✓

soft flatbread with mozzarella cheese, fresh pesto \$10

#### PEPPERONI

soft flatbread with mozzarella cheese, tomato sauce, pepperoni \$12

#### MEATBALL

soft flatbread with mozzarella cheese, tomato sauce, meatballs \$12





## BUFFET & PLATED MEALS

minimum of 12 guests for buffet meals ~ price is per person  
plated meals include a side mixed green salad and dinner roll

### MEATS

#### TRI TIP

\$27 buffet, \$40 plated

#### NEW YORK STEAK

\$37 buffet, \$30 plated

#### BBQ BEEF RIBS

\$24 buffet, \$32 plated

#### RIB EYE

\$42 buffet, \$55 plated

#### PORK TENDERLOIN

\$42 buffet, \$55 plated

#### PULLED PORK

\$18 buffet, \$24 plated

#### PRIME RIB

\$47 buffet, \$57 plated

#### FILET MIGNON

\$49 buffet, \$59 plated

#### HAMBURGER

\$16 buffet - \$20 plated

#### HOT DOG

\$11 buffet - \$15 plated

#### POLISH DOG

\$12 buffet - \$16 plated

#### SLIDERS

\$14 buffet

### FISH & POULTRY

#### GRILLED SALMON

\$27 buffet, \$40 plated

TUNA \$35 buffet, \$45 plated

HALIBUT \$38 buffet, \$48 plated

SEABASS \$38 buffet, \$48 plated

#### ROASTED CHICKEN

\$28 buffet, \$38 plated

#### FREE RANGE ROASTED CHICKEN

\$34 buffet, \$40 plated

#### CHICKEN MARSALA

\$20 buffet - \$32 plated

#### BBQ CHICKEN

\$20 buffet - \$32 plated

#### GRILLED CHICKEN BREAST

\$18 buffet - \$30 plated

#### CHICKEN PARMESAN

\$20 buffet - \$32 plated

#### CHICKEN TERIYAKI

\$20 buffet - \$32 plated

#### CHICKEN PICATTA

\$20 buffet - \$32 plated

### VEGETARIAN

#### VEGGIE PASTA

\$17 buffet, \$25 plated

#### SEASONAL RAVIOLI

\$18 buffet, \$30 plated

#### EGGPLANT PARMESAN

\$18 buffet, \$35 plated

### BUFFET SIDES

**Buffet Sides include choice of 2:**

Rice, Mashed or Roasted Potatoes,  
Grilled Vegetables (broccoli, carrots  
& zucchini), Mixed Greens Salad

### PREMIUM SIDES

**For Premium Sides -  
Add \$3 to Buffet Price:**

Asparagus, Baby Carrots,  
Baby Zucchini, Plantains, Corn on  
the Cob, Pesto Pasta, Green Beans  
& Bacon Bits

### PABELLON

shredded beef, plantains,  
rice, black beans, arepitas  
(sides are included in pabellon)  
\$23 buffet, \$33 plated



### TACO BAR

steak, chicken, grilled vegetables,  
rice, black beans, salsa fresca  
& corn tortillas \$20 buffet



## COLD DRINKS

### FRESH ORANGE JUICE

\$25 pitcher (serves 7)

\$50 carafe (serves 25)

### FRESH LEMONADE

\$25 pitcher (serves 7)

\$50 carafe (serves 25)

### ICED TEA (organic)

organic "los andes" black (guatemala)

\$25 pitcher (serves 7)

\$50 carafe (serves 25)

### AGUA FRESCA (seasonal flavors)

\$25 pitcher (serves 7)

\$50 carafe (serves 25)

**APPLE JUICE** \$3.00 each

**SAN PELLEGRINO 250ML** \$3.50 each

**CANNED SODA** \$2.25 each

coke, diet coke, sprite

**BOTTLED WATER** \$2.25 each

**ICED WATER PITCHER** \$5

(serves 10)

**ICED WATER CARAFE** \$10

(serves 20)

## BEER

**BLUE MOON** \$7.50 bottle

**STELLA ARTOIS** \$7.50 bottle

**SIERRA NEVADA** \$7.50

can or bottle

**CORONA** \$7.25

can or bottle

## WHITE WINE

### 10 SPAN CHARDONNAY

santa barbara, ca \$40 bottle

### HAY MAKER SAUVIGNON BLANC

new zealand \$25 bottle

### CA'DONINI PINOT GRIGIO italy \$25 bottle

(12 bottle minimum required)

## SPARKLING WINE & ROSE

### MASCHIO PROSECCO italy \$40 bottle

(12 bottle minimum required)

### AUBERGE DU SOLEIL calistoga, ca \$55 bottle

(12 bottle minimum required)

**J ROGET BRUT** \$25 bottle

### AVA GRACE VINEYARDS ROSE ca \$25 bottle

(12 bottle minimum required)

## RED WINE

### HAYES RANCH CABERNET ca \$40 bottle

**LOVE NOIR PINOT NOIR** ca \$25 bottle

### RUTA MALBEC argentina \$40 bottle

(12 bottle minimum required)

### RODNEY STRONG MERLOT

sonoma, ca \$40 bottle

(12 bottle minimum required)



WINE STATION

## DESSERTS

### TRES LECHES

cake soaked in three milks topped with meringue \$2 mini, \$5 medium, \$8 large, \$75 (serves 20), \$130 (serves 40)

### CHOCOLATE MOUSSE

100 % venezuelan chocolate mousse \$2 mini, \$5 medium, \$8 large

### KEY LIME PIE

\$7.50 each

### APPLE PIE

\$7.50 each

### ASSORTED MINI FRENCH PASTRIES

\$4.00 pp

### CARROT CAKE LOAF

\$26 each

### COUPA CHEESECAKE

\$8 each



CHOCOLATE MOUSSE



TRES LECHES

## MISCELLANEOUS

### FLATWARE

fork, spoon, knives  
\$1 each

### CERAMIC PLATE

\$2.00 each

### MUGS & GLASSES

\$1.50 each

### LINEN NAPKIN

\$2 each

### TABLE LINEN

\$25 each

### TABLE

\$20 each

### PATIO HEATERS

\$100 each

### TRASH CANS

\$5 each

### SERVERS & BARTENDERS

\$45 per hour



# Coupa Catering

## IMPORTANT DISCLOSURES & INFORMATION

Please email us at [catering@coupacafe.com](mailto:catering@coupacafe.com)

To place an order, please visit: [www.coupacatering.com](http://www.coupacatering.com)

If you have any questions prior to sending in your order please contact us and we will be happy to help!

Please note that all online orders must be placed 48 hours in advance.

## CATERING POLICIES

Prices and Policies are subject to change without notice.

### On Site Catering Events Payment Policy

Exclusivity Fee Due to reserve and secure the event date. 50% of the Quoted Grand Total (excluding exclusivity fee) is due 60 Days before the event date. Full remaining balance is due 30 days before the event date. If Applicable, on consumption overages are due on the event date.

### On Site Catering Events Cancellation Policy

Exclusivity fees are non-refundable and non-transferable, regardless of the cancellation date or reason.

Guests may cancel their event until 60 days before the event date and receive a credit for payments received (except exclusivity fees).

Guests may cancel their event between 60 days and 30 days before the event date and receive a credit for any payments above 50% of the Quoted Grand Total (excluding exclusivity fees).

Cancellations submitted less than 30 days before the event date are not refundable for any reason.

A Booking is only officially cancelled once the Guest has received confirmation of the cancellation from Coupa Catering. Coupa Catering does not allow events to be postponed or rescheduled.

### Office Hours: Monday – Friday: 9am - 5pm

This is when our office is open to receive phone-calls and emails about catering orders. Orders below \$1000 must be confirmed with no further changes by 10:00am the business day before the event. No changes are allowed within 72 hours for any orders above \$1000. Orders received after 10:00am for the following business day will not be accepted.

### Acceptable Payments

All catering orders must be confirmed by holding a credit card number in advance. Any orders not held with a credit card are not confirmed.

### Pickup & Off Site Delivery Catering Events Payment Policy

*Catering Orders under \$1000*

Full Payment is due 10:00am on the business day before the event date

*Catering Orders over \$1000*

Full Payment is due 10 days before the event date

### Pickup & Off Site Delivery Catering Events Cancellation Policy

*Catering orders under \$1000*

Cancellations submitted after 10:00am the business day before the event date will incur a 50% cancellation charge for the order. Cancellations submitted on the order day are not refundable for any reason.

*Catering Orders over \$1000*

Cancellations submitted less than 10 days before the event date will incur a 50% cancellation charge for the order. Cancellations submitted less than 5 days before the event date are not refundable for any reason.

### Delivery Policy

Orders will be delivered up to 30 minutes prior to specified time. Catering orders to be delivered outside of a 3 mile radius of Downtown Palo Alto (distance according to directions provided by Google Maps) are subject to a delivery fee starting at \$40.00.

**Tips:** All Tips are optional. We only accept tips with check and credit card payments. We do not accept cash tips. We do not force tips or gratuities of any kind.

### Catering Fee

A 20% Fee is added to all On Site & Delivery Catering events. This fee helps cover costs associated with the catering department like insurance, vehicles, technology fees, and facility upkeep.