



CouPA Catering

538 Ramona St. • Palo Alto • 650.701.7113

email: events@coupacatering.com

Order catering online @ 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 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,

and 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 \$4.75 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 \$2.75

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

*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

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

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.coupacatering.com/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 (3 minimum)

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, \$55 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*



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

MARQUESA DE CHOCOLATE *a no-bake dessert made with layers of galletas Maria (Marie biscuit) and a delicious Venezuelan dark chocolate* \$8 large ~ \$10 plated

KEY LIME PIE \$7.50 buffet ~ \$10 plated

APPLE PIE \$7.50 buffet ~ \$10 plated

ASSORTED MINI FRENCH PASTRIES
\$4.00 pp

CARROT CAKE LOAF \$26

COUPA CHEESECAKE
\$8 buffet ~ \$10 plated



CHOCOLATE MOUSSE



TRES LECHES

MISCELLANEOUS

FLATWARE

fork, spoon, knives
\$1 each

CERAMIC PLATE

\$2.00 each

MUGS & GLASSES

\$1.50 each

CHAFING DISHES

\$20 each

LINEN NAPKIN

\$2 each

TABLE LINEN

\$25 each

DISPOSABLE LINEN

\$11.00 each

TABLE

\$20 each

PATIO HEATERS

\$100 each

TRASH CANS

\$5 each

SERVERS & BARTENDERS

\$45 per hour



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

ORANGINA \$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

Coupa Catering

IMPORTANT DISCLOSURES & INFORMATION

Please call us or email us at events@coupacatering.com

To place an order, please visit: 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.

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

This is when our office is open to receive phone-calls, faxes, and emails about catering orders. Orders must be confirmed with no further changes by 10:30am the business day before the event. Orders received after 10:30am 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 may not be processed. Payments are processed the day of the event. Orders over \$500 require a 50% deposit due to book the event.

Tastings

For events at one of our locations, we offer our customers the opportunity to have a tasting for two people, of up to four entree menu items (3 meat / 1 vegetarian), four side dishes, and six appetizer selections, for menu planning purposes. We require that the event contract has been signed and the exclusivity fee has been paid for, to be eligible for the free tasting for two people. Additional people will be charged \$25/person to participate in the tasting. Tastings are also available for individuals who have not yet confirmed, however all participants must pay \$45/person to participate in a tasting. Tastings are organized per request. Payments for tastings are due upon request. Requests must be received at least 1 week in advance of tasting date.

Place Settings, Serving Utensils, Etc.

All disposable plates, napkins, utensils & serving devices are provided at no additional cost. For beverage services, all cups, creamers, sugars, stirrers, etc. are provided at no additional cost. Please inquire about cost of ceramic & 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.

Cancellation Policy

Catering orders canceled after 10:30 am the business day before, may incur a 50% cancellation charge for the order. Orders canceled same day as the event, will be subject to the full amount.

Catering Charges/Fees

There is an 20% catering fee on all catering orders. Catering Fees are charged to offset the additional expenses of the catering department, including delivery equipment, supplies, maintenance & insurance. Delivery time/clean up time change on the day of the event incurs a \$30.00 fee. Clean up fee is \$30.00. Regular delivery hours are Monday through Friday, 8:00 am to 5:00 pm. Orders outside of this time frame will incur a \$30.00 fee per hour for every hour after 5:00pm. Weekend catering requires a \$500 minimum. Events with beer and wine will require 12 days for permit processing and a \$25 permit fee. If the event is in less than 12 days, there will be a \$100 permit fee. A non-refundable 50% deposit is required for all beer & wine orders. Beer and wine are never based on consumption for delivery orders.

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 \$30.00 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 \$30.00.

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.