



BREAKFAST

(10 PERSON MINIMUM)

ALL-INCLUSIVE BREAKFAST - \$9.95

Breakfast sandwiches or wraps served with orange juice and seasonal fruit. All sandwiches come with egg and your choice of ham and cheese, bacon, baby spinach and avocado, or onions, tomato, and jalapeño.

GRAND BREAKFAST - \$12.95

Coffee service, orange juice, house pastries, seasonal fruit, and yogurt with granola.

CONTINENTAL BREAKFAST - \$10.95

Coffee service, orange juice, and assorted house pastries.

SNACKS & CRUDITÉ

CHEESE AND FRUIT PLATTER - \$66.00

Imported and domestic cheese and fresh seasonal fruit platter with your choice of bread.

FRUIT PLATTER - \$67.00

Freshly sliced seasonal fruits.

CHEESE AND CRUDITÉ PLATTER - \$60.00

Imported and domestic cheese and crudité platter with a choice of bread or crackers.

CRUDITÉ PLATTER - \$56.00

Fresh-cut vegetables served with a choice of ranch buttermilk dressing or blue cheese dip.

SNACK PLATTER - \$9.95

Two tea sandwiches per person with a choice of tuna salad, tomato, basil, and mozzarella, roasted vegetables, turkey or ham, chicken salad, or roast beef. (10 person minimum)

MEXICAN VEGGIE MIX PLATTER - \$59.00

Corn, zucchini, poblanos, garlic onions, and mushrooms served with a tomato sauce pasta.

GREEK SPREADS PLATTER - \$65.00

Tzatziki, hummus, and baba ghanoush garnished with kalamata olives and served with assorted pita bread.

BOXED LUNCHES

(10 PERSON MINIMUM)

SANDWICH BOXED LUNCH - \$15.95

Turkey, ham, chicken salad, tuna salad, roasted tomato and mozzarella, roasted veggie and tofu, and/or roast beef assembled with lettuce, tomato, avocado, or mayonnaise on your choice of croissants, 9-grain, sourdough, french rolls, or gluten-free bread (+\$2).

WRAP BOXED LUNCH - \$15.95

Chicken Caesar and parmesan, spicy Mexican, chicken, turkey, roasted veggies with cheese, ham, chicken salad, and/or tuna salad wraps assembled on whole wheat tortillas with lettuce, cheese, and tomatoes.

BOWL BOXED LUNCH - \$16.95

Choose from chicken with red or green Thai curry, vegetables with red or green curry, or chicken teriyaki or vegetable teriyaki served with jasmine steamed rice or brown rice. Minimum ten servings of one curry per order.

SALAD BOXED LUNCH - \$15.95

Choose from the Provencal, Athenian, Caprese, Roasted Veggie, Hail Caesar, Tropicana, Sweet Baby, or Super Kale Salad. Option to add kale, farro, dried apricots, slivered almonds, fresh blueberries, shallot vinaigrette (\$1), grilled chicken, crispy tofu, quinoa, or farro (\$3), and/or salmon (\$5).

SALADS

SERVES 8 - 10

CAPRESE SALAD PLATTER - \$65.00

Fresh mozzarella, basil, and tomato slices served with balsamic vinaigrette.

GREEK SALAD PLATTER - \$65.00

Bell peppers, cucumbers, tomatoes, feta, and kalamata olives dressed with a Meyer lemon vinaigrette.

PROVENCAL SALAD PLATTER - \$65.00

Pear, apple, baby spinach, goat cheese, and walnuts served with honey creole mustard vinaigrette.

SWEET BABY SALAD PLATTER - \$65.00

Spring mix, candied pecans, dried cranberries, cherry tomatoes, and crumbled blue cheese served with honey creole mustard vinaigrette.

SALADS

ATHENIAN SALAD - \$65.00

Fresh herb-marinated red and gold beets, spring mix, pine nuts, and goat cheese, dressed with balsamic vinaigrette.

HAIL CAESAR PLATTER - \$65.00

Romaine hearts, shaved Parmesan, chipotle croutons, tossed with housemade Caesar dressing.

KALE SALAD WITH FARRO PLATTER - \$65.00

Kale, almond slivers, dried apricots, fresh blueberries, farro, vinaigrette. Can be gluten-free with quinoa.

ROASTED VEGETABLE SALAD PLATTER - \$65.00

Roasted veggies over baby spinach served with balsamic vinaigrette.
For Gluten-Free Pasta, please add \$10 to each platter.

TROPICANA SALAD PLATTER - \$65.00

Spring mix, avocado, mango, and jicama, served with basil cilantro vinaigrette.

PASTA

SERVES 8-10

GLUTEN-FREE PASTA SUBSTITUTIONS ARE AVAILABLE (+\$10)

BOLOGNESE WITH MEATBALLS PASTA PLATTER - \$75.00

Penne pasta served with bolognese sauce, meatballs, and shaved parmesan.

PORTOBELLO MUSHROOM SAUCE PASTA PLATTER - \$75.00

Penne pasta served with creamy portobello mushroom sauce and shaved parmesan.

VEGGIES AND TOMATO BASIL PASTA PLATTER - \$75.00

Penne pasta served with roasted tomato basil sauce, mixed veggies, and shaved parmesan.

GRILLED CHICKEN & MUSHROOM SAUCE PASTA PLATTER - \$75.00

Penne pasta served with grilled chicken, creamy mushroom sauce, and shaved parmesan.

SALMON AND SPINACH PASTA PLATTER - \$85.00

Penne pasta served with creamy mushroom sauce and topped with a salmon filet and shaved parmesan.

FEASTS

MEXICAN FEAST - \$14.95 (10 PERSON MINIMUM)

Choose from Tinga de Pollo, Carnitas, Michoacan-style slow-roasted marinated pork, Mexican vegetarian Estofado, Alambre, vegetarian chiles rellenos, mole poblano, or enchilada pie as a main entrée. Served with guacamole, fresh tortilla chips, pico de gallo salsa, corn and flour tortillas, rice and beans.

PAN-LATIN AMERICAN TAPAS PLATTER - \$ 17.95 (15 PERSON MINIMUM)

Choose up to three tapas options including papas bravas, Argentinian-style beef or spinach empanadas, Salvadorean cheese pupusas, Peruvian-style anticuchos, or Cuban tortita.

Standard serving size includes three finger-sized appetizers per person.

MEDITERRANEAN FEAST - \$17.00 (10 PERSON MINIMUM)

Choose one of the entrée options including souvlaki, risotto, beef or vegetarian moussaka, risotto, couscous, or beef or vegetarian Mediterranean lasagna. Served with Greek salad, pita bread, hummus, tzatziki, and baklava.

LATIN AMERICAN FEAST - \$17.95 (15 PERSON MINIMUM)

Choose one of the entrée options including ropa vieja, Caribbean chicken or vegetarian curry, warm Inca quinoa salad, or Lomo Salt ado. Served with fried plantains, white rice, and black beans.

DESSERT

SALTED CHOCOLATE CHIP COOKIE - \$3.00

DESSERT PLATTER - \$ 8.95 PER PERSON

Pecan brownies, chocolate, mini cheesecakes, fresh fruit tarts, chocolate-covered strawberries, fresh fruit and chocolate skewers, assorted cookies, gluten-free almond teacakes, and vegan banana muffins.

BEVERAGES

COFFEE TRAVELER - \$42.00

HOT TEA TRAVELER - \$35.00

ORGANIC COFFEE SERVICE (PER PERSON) - \$2.50

ORGANIC HOT TEA SERVICE (PER PERSON) - \$2.00

CANNED SODA CATERING - \$2.00

GATORADE - \$3.00

SPA WATER JUG - \$10.00

FRESH AGUA FRESCA JUG - \$55.00

ICED TEA JUG - \$35.00

WATERMELON ICED TEA JUG - \$45.00

LEMONADE JUG - \$35.00

ROSE WATER LEMONADE JUG - \$45.00

VIRGIN MANGO KALE MOJITO JUG - \$55.00

CRAFT BEER, WINE, & MARGARITAS

BOTTLED BEER - \$6.50

WINE GLASS - \$6.00

AGAVE WINE MARGARITA JUG - \$95.00

SANGRIA JUG - \$95.00



CONTACT US!

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