

Caffé Central



A Unique
Catering
Experience

order online or email

caffecentral.com • info@caffecentral.com

Fresh

Caffé Central serves 100% organic, fair-trade pour-over coffee and specialty espresso drinks. We also feature a selection of contemporary Californian and Japanese dishes with a focus on health, taste, and quality.



Organic



Our selection is a perfect solution for last minute meetings, large office celebrations, or even the weekly catered lunch. Caffé Central has you covered!

Local

a unique catering experience

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Breakfast

Start your day off right with a fulfilling Caffé Central breakfast. Our platters are carefully assembled with the freshest ingredients; our pastries are baked to perfection. For the full experience, pair the platters with our signature beverages.

Breakfast Trays

European Platter 23.99

Eight (8) assorted breakfast pastries.
Choice of: butter croissant, almond croissant, chocolate croissant, danish, or muffin.

American Platter 41.99

Eight (8) breakfast bagel sandwiches.
Choice of: ham, egg, and cheese or egg and cheese.

Bagel Platter 14.99

Eight (8) locally baked assorted bagels.
Choice of: sesame, everything, or plain.
Served with butter, cream cheese, and preserves.



Add-ons

Organic Fruit Bowl 39.99

Fresh seasonal fruits.
Suggested for groups of 8-12 people.

Organic Parfait Bowl 39.99

Seasonal berries, granola, and Greek yogurt.
Suggested for groups of 8-12 people.

Coffee 18.00

96 oz. Serves 8-10 people.
Famous Caffé Central Drip Coffee.
Included cups and condiments.

Tea 15.99

Eight (8) assorted organic tea bags.
Choice of: Jasmine Spring, Earl Grey, Earl decaffeinated, and English breakfast teas.

Juice 23.00

One (1) gallon, includes cups.
Choose from freshly pressed orange juice, apple juice, grapefruit juice, or carrot juice.

Cold Brew 21.00

One (1) gallon Central cold brew.

Bowls

Our delicious Central Bowls have strong Asian flavors enhanced by a Californian twist.

Individual Central Bowls

7.00

Asian Noodle Bowl

Rice noodles, kale, bell peppers, carrot, red cabbage, green cabbage, and sesame ginger dressing.

Quinoa Bowl

Cooked quinoa with special central sauce, roasted veggies, and tofu.

Tuna Poke Bowl

Tuna, rice, avocado, radish, sesame seed, green onions, and chili oil.

Salmon Poke Bowl

Salmon, rice, avocado, radish, sesame seed, green onions, and chili oil.

Vietnamese Spring Bowl

Choice of: chicken, crab, shrimp, or vegetarian.

Basil, avocado, lettuce, cucumber, pickled carrots, and rice noodles.




Chicken Teriyaki Bowl

Chicken, rice, corn, green onions, sesame seed, and teriyaki sauce.

Tuna Salad Bowl

Yellowfin tuna, lettuce, avocado, carrots, cucumber, sprouts, pepitas, and wasabi dust.

 gluten-free

 vegetarian

 vegan

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2855 stevens creek

Sushi

Fresh seafood is synonymous with the Bay Area. At Caffé Central, we prepare our sushi rolls with traceable seafood caught with sustainable practices. Our sushi chefs have designed each roll with a balance of form and quality.



Custom Sushi Roll Platters 7.00

Customize your own maki sushi roll platter. Each roll is cut into six (6) pieces.

Wild Salmon Roll

Classic Tuna Roll

Veggie Roll

Avocado and cucumber.

Philadelphia Roll

Salmon, cream cheese, and cucumber.

California Roll

Crab, mayonnaise, avocado, and cucumber.

Mango and Salmon Roll

Salmon, avocado, cucumber, and mango sauce.

Smoked Salmon Roll

Smoked salmon, avocado, and cucumber.

Tuna and Salmon Roll

Tuna, salmon, crab, avocado, cucumber, and spicy mayonnaise.

Spicy Tuna Roll

Tuna, cucumber, avocado, sriracha, soy sauce, and chili oil.

Spicy Yellowtail Roll

Tuna, cucumber, avocado, sriracha, soy sauce, and chili oil.

Tijuana Roll

Yellowtail tuna, pickled onions, avocado, Jalapeño peppers, cucumber, and sriracha.

Chicken Teriyaki Roll

Lettuce, cucumber, pickled carrots, teriyaki sauce, and avocado.

Tempura Roll

Shrimp tempura, cucumber, and tempura sauce.

Spicy Salmon Roll

Salmon, cucumber, avocado, sriracha, soy sauce, and chili oil.

Vegetarian Sushi Roll Tray

12.25

- Twelve (12) pieces of vegetarian rolls

Maki Sushi Platter A (64 pieces)

49.99

- Twelve (12) pieces of California roll (crab, mayonnaise, avocado and cucumber)
- Eight (8) pieces of tuna roll
- Eight (8) pieces of salmon roll
- Twelve (12) pieces of Philadelphia roll (salmon, cream cheese and cucumber)
- Eight (8) pieces of spicy tuna roll (tuna, cucumber, avocado, sriracha, soy sauce and chili oil)
- Eight (8) pieces of chicken teriyaki roll (lettuce, cucumber, pickled carrots, teriyaki sauce and avocado)
- Eight (8) pieces of tuna and salmon roll (tuna, salmon, crab, avocado, cucumber and spicy mayonnaise).

Gourmet Maki Sushi Platter (82 pieces)

65.99

- Twelve (12) pieces of California roll (crab, mayo, avocado & cucumber)
- Ten (10) pieces of tuna roll
- Ten (10) pieces of salmon roll
- Twelve (12) pieces of Philadelphia roll (salmon, cream cheese & cucumber)
- Twelve (12) pieces of spicy tuna roll (tuna, cucumber, avocado, sriracha, soy sauce & chili oil)
- Eight (8) pieces of mango & salmon roll (salmon, avocado, cucumber & mango sauce)
- Eight (8) pieces of spicy yellowtail roll (yellowtail tuna, cucumber, avocado, sriracha, soy sauce and chili oil).



Maki Sushi Platter B (82 pieces)

59.99

- Sixteen (16) pieces of California roll (crab, mayo, avocado & cucumber)
- Twelve (12) pieces of tuna roll
- Twelve (12) pieces of salmon roll
- Sixteen (16) pieces of Philly roll (salmon, cream cheese & cucumber)
- Twelve (12) pieces of spicy tuna roll (cucumber, avocado, sriracha, soy sauce & chili oil)
- Eight (8) pieces of chicken teriyaki roll (lettuce, cucumber, pickled carrots, teriyaki sauce & avocado)
- Ten (10) pieces of tuna & salmon roll (crab, avocado, cucumber & spicy mayo)
- Eight (8) pieces of Tijuana roll (yellowtail, pickled onions, avocado, Jalapeno, cucumber & sriracha).

Side of Edamame

5.00

Seasoned with Himalayan sea salt.

Seaweed Salad

7.00

Sandwiches

Practical lunch boxes with tasty sandwich options. A great choice for a lighter yet satisfying meal.

Lunch Box

8.50

Choice of whole fruit (banana or apple), chips, and a bottled water. Sandwiches come on artisan ciabatta bread unless otherwise listed.



Vienna Egg Salad

Boiled organic egg, mayonnaise, shallot, and fresh lemon juice.

Cranberry Chicken

Chicken breast, dried cranberry, green apple, celery, dill pickle, mayonnaise, and sour cream.

Chicken Olivieh

Chicken breast, mayonnaise, green peas, pickle, potatoes, and lemon juice.

Salami & Butter

Italian salami, butter, and cornichon pickles.

Ham & Swiss

Smoked ham, Swiss cheese, aioli sauce, lettuce, and tomato.

Roast Beef

Roast beef, provolone cheese, lettuce, tomatoes, and aioli sauce.

Turkey Club

Smoked turkey, bacon, Swiss cheese, arugula, tomato, and aioli sauce.

Hummus Avocado

Hummus, avocado, cucumber, and tomatoes. Made on wheat bread.

Sandwich Platter

42.00

Six (6) sandwiches of your choice.



gluten-free



vegetarian



vegan

Salads

Our salads are made with fresh, locally sourced ingredients. A nutritious mix of greens, protein, and love.

Individual Salads

7.00

Roasted Beets

Cooked red beets and onions topped with goat cheese.

Slim Fit

Fresh strawberries, sliced almonds, and fresh spinach mildly tossed in raspberry vinaigrette dressing.

Chicken and Arugula

Fresh grapes, arugula, goat cheese, half-walnuts, and organic chicken breast tossed in raspberry vinaigrette dressing.

Raw Yellowfin Tuna Salad

Prepared with yellowfin tuna, lettuce, avocado, carrots, cucumber, sprouts, pepitas, and wasabi dust.

Fruit Salad

Prepared with fresh seasonal fruits.




Quinoa

Lightly cooked red and white quinoa prepared with diced onions, diced cucumber, diced tomatoes, and mild citrus dressing.

Dino Kale and Grilled Chicken

Prepared with lemon-dressed grilled chicken, cooked quinoa, dino kale, Mandarin oranges, and vinaigrette dressing.

 gluten-free

 vegetarian

 vegan

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Pour-Over Drip Bar

Featured Service



At Caffé Central, our coffee is our pride and joy. 100% organic and fair-trade, we micro-roast our beans with careful accuracy. Our flagship pour-over drip bar is now available for your catering needs. A personal barista will brew fresh coffee for your guests and clients.

Our mobile drip bar combines a fresh cup of coffee with a social and artisan experience. We can accommodate requests for up to 100 people.

For a customized quote, please email info@caffecentral.com

Beverages

Couple your delicious meal with any of our beverage selection. From our organic, fair-trade coffee to our freshly pressed juices, we have a variety of drinks to choose from.

Water

Crystal Geyser Water (500ml) 2.50

San Pellegrino Sparkling Water (250ml) 2.99

Purity Coconut Water (17oz) 2.99

Juice 23.00

One (1) gallon, includes cups.
Choose from freshly pressed orange juice, apple juice, grapefruit juice, or carrot juice.

Cold Brew 21.00

One (1) gallon Central cold brew.

Coffee 18.00

96 oz. Serves 8-10 people.
Famous Caffé Central Drip Coffee.
Included cups and condiments.

Tea 15.99

Eight (8) assorted organic tea bags.
Choice of: Jasmine Spring, Earl Grey, Earl decaffeinated, and English breakfast teas.



Desserts

Indulge yourself and your guests with our fresh-baked desserts or our tasty snacks. It's the perfect way to end your meal.

Dessert Platters

39.99

Gluten-free options available

Cookie Platter

Twelve (12) chocolate chip cookies.



Salted Caramel Brownie Platter

Twelve (12) pieces.



Trail Mix

4.00

Pecan, walnuts, almond, dried cranberries, and raisins.

Dried Fruit Mix

4.00

Figs, persimmons, apricots, ginger root, and mango. *Seasonal.*