Caffé Central

A Unique Catering Experience

order online or email
caffécentral.com • info@caffecentral.com
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.

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

**Experience**  
845 market  
530 parnassus  
133 o’farrell  
2855 stevens creek
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**
- Eight (8) assorted breakfast pastries.
- Choice of: butter croissant, almond croissant, chocolate croissant, danish, or muffin.

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

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

Add-ons

**Organic Fruit Bowl**
- Fresh seasonal fruits.
- Suggested for groups of 8-12 people.

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

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

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

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

**Cold Brew**
- One (1) gallon Central cold brew.
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** ✓
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**

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

- **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.

**Wild Salmon Roll**
Avocado and cucumber.

**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.
Vegetarian Sushi Roll Tray  
- Twelve (12) pieces of vegetarian rolls

Maki Sushi Platter A (64 pieces)  
- 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)

Maki Sushi Platter B (82 pieces)  
- Sixteen (16) pieces of California roll (crab, mayonnaise, avocado & cucumber)  
- Twelve (12) pieces of tuna roll  
- Twelve (12) pieces of salmon roll  
- Sixteen (16) pieces of Philadelphia roll (salmon, cream cheese & cucumber)  
- Twelve (12) pieces of spicy tuna roll (cucumber, avocado, sriracha, soy sauce & chili oil)  
- Eight (8) pieces of mango & salmon roll (salmon, avocado, cucumber & mango sauce)  
- Eight (8) pieces of Tijuana roll (yellowtail, pickled onions, avocado, Jalapeno, cucumber & sriracha).

Gourmet Maki Sushi Platter (82 pieces)  
- 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).

Side of Edamame  
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 ✔

a unique catering experience
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
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
**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**

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.*