**BREAKFAST**

**PROUDLY SERVING**

**STARBUCKS COFFEE & Tazo Teas**

**AIRPOTS** $15.00

**Cambros** $49.99

w/ freshly baked pastries $1.75pp
w/ bagels & cream cheese $1.75pp.
Small fruit platter $49.99
(serves 16-20)
Large fruit platter $59.99
(serves 25-30)

**Platter Sizes:** (approximate)
- Small - 25 Pieces/ Servings
- Medium - 50 Pieces/Servings
- Large - 75 Pieces/Servings

**BEVERAGES** $1.00-$1.50

- Assorted Sodas
- Alpine Spring Water
- Assorted Juices (Orange, Apple, Cranberry)
- Sparkling Mineral Water

**BUFFETS**

**THE IMPRESSIVE SANDWICH BUFFET** $13.95

(Includes assorted sandwiches, and/or entrée salads, 2 side salads, & dessert)

**PARTY PLATTERS**

Small $45  Medium $80  Large $110
(Unless specified)

**COLD PLATTERS**

**ANTIPASTO DI ITALIA**
Salumi, prosciutto, sweet coppa, provolone, grilled vegetables, sliced tomatoes, olives & pickles served with mini-rolls, herb aioli and mustard

**INSALATA CAPRESE PLATTER**
Fresh mozzarella & ripe tomatoes, sprinkled with a fragrant fresh basil

**CHEESE & FRUIT PLATTER**
The freshest fruits & tastiest cheeses served with crackers & croustades

**PETIT ROLL-UPS**
Florentine roll-ups, club & smoked salmon lavosh

**ASSORTED FINGER SANDWICHES**
Miniature versions of our most popular selections

**THAI SHRIMP**
Jumbo shrimp marinated & grilled
- Small $55  Medium $100  Large $135

**ROASTED VEGETABLE PLATTER**
Roasted vegetables with a fresh herb dip

**CHICKEN SK EWERS**
Citrus marinated skewers with a housemade dip

**SUSHI**
An assortment of freshly made sushi
- Small $60  Medium $110  Large $160

**PREMIUM MEAT & CHEESE PLATTER** $13.95

(Includes rolls, sandwich condiments, 2 side salads, & dessert)

**SIDE SALADS**
- Asian noodle
- Green garden
- Classic potato
- Caesar with big croutons
- Chef’s pasta
- Assorted potato chips
- Fresh seasonal cut fruit

**HOT HORS D’OEUVRES**

**BRIE EN CROUTE**
Creamy French Brie with apricot preserves baked until golden brown in a flaky puff pastry Served with Assorted Crackers (serves 20-25) $60.00

**SAUSAGE EN CROUTE**
With a sweet hot mustard
- Small $55  Medium $90  Large $120

**POT STICKERS & SUI MAI**
With Chinese hot mustard, soy sauce and hot pepper sauce
- Small $60  Medium $100  Large $135

**SWEET TREATS**

**PETITE DESSERTS**
Freshly baked cookies, cakes & bar desserts
Call for Quote

**PETITE FRENCH PASTRIES**
Seasonal assortments guaranteed to delight
- Small $50  Medium $90  Large $125

**THE FINE PRINT:**
- Orders over $750 require a 50% deposit unless you are on our Platinum Customer List
- Price includes plates, napkins, & utensils. Table linens available at extra charge.
- Flower arrangements, balloons, special decorations available upon request.
- All prices are per platter + Sales Tax (minimums & delivery charges may apply)
- Cancellation Policy: Orders under $500 - 2 business days
  Orders over $500 - 3 business days
LUNCH MENU

Drip Coffee Co.
Local Telephone: 650.222.5282
Email: dripcoffee2006@gmail.com

SANDWICH AND SALAD BOX MEALS

<table>
<thead>
<tr>
<th>SANDWICH ONLY — see below</th>
<th>SONOMA BOX $8.50</th>
<th>TRADITIONAL BOX $9.95</th>
<th>EXECUTIVE $13.95*</th>
</tr>
</thead>
<tbody>
<tr>
<td>SALAD ONLY — see below</td>
<td>Includes sandwich, potato chips and whole fruit or a cookie</td>
<td>Includes sandwich, side salad &amp; dessert</td>
<td>Traditional Box plus a beautiful petite tuxedo cheesecake and fresh fruit salad</td>
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FRESH SALADS & ENTREES

**CAESAR SALAD** $7.95
Hearts of romaine with a special homemade Caesar dressing, parmesan cheese and big crunchy croutons
With grilled marinated chicken breast $8.95

**ASIAN NOODLE SALAD** $8.95
Red and green cabbage, asian noodles, crunchy bell peppers, snow peas with sweet spicy garlic-cilantro dressing
With grilled marinated chicken breast $9.95

**LEMON-TARRAGON SALAD** $8.95
Chicken breast gently mixed with red onion, celery, parsley and citrus mayonnaise with fresh tarragon

**GRILLED SHRIMP AND ASPARAGUS SALAD** $9.95
Tender baby spinach with grilled asparagus, roasted shitake mushrooms with orange segments, jicama and english cucumbers

**GREEN SALAD** $7.95
Baby greens, spinach, red bell peppers, sweet jicama, golden raisins, toasted sunflower seeds with balsamic vinaigrette dressing

**PARMESEAN CHICKEN BREAST** $8.95
Dijon marinated breast of chicken with a light asiago cheese crumble on a bed of baby lettuces with celery, red and green peppers, jicama and cucumber

**PROTEIN POWER SALAD** $8.95
Roasted turkey, cheddar cheese, hard-boiled egg over a bed of baby lettuce and spinach with red and green peppers, roma tomatoes and pepperoncini

TRADITIONAL SANDWICHES $5.95

**TURKEY FESTA AMERICANO**
Roasted turkey with stuffing, cranberry sauce and tender hearts of romaine lettuce

**CUBAN PANINI**
Roasted turkey and honey cured ham with swiss cheese, sliced pickles and a housemade chipotle dijonaise

**TURKEY NUDO (NAKED TURKEY)**
Roasted turkey with romaine hearts on grand panini bread mustard and mayonnaise are served on the side

**CRANBERRY TURKEY PESTO**
Roasted turkey, whole cranberries, basil pesto dressing on grand panini bread

**MOZZARELLA FRESCA**
Fresh mozzarella, plum tomatoes, fresh basil leaves and romaine hearts on freshly baked focaccia with a sun-dried tomato dressing

**CHICKEN ITALIANO**
Lemon and garlic marinated grilled chicken breast, smoked mozzarella, crumbled bacon aioli with caramelized onions served on a crusty seeded michetta roll

**HONEY CURED HAM**
Honey cured ham with swiss cheese, sweet honey mustard served on sliced fennel roll

**ARROSTO BEEF RAFANO (ROAST BEEF)**
Roast beef with horseradish cheddar cheese, caramelized onions and spicy remoulade on a onion and poppy seed torpedo roll

**MEDITERRANEAN TUNA**
A sesty tuna blend with crunchy red and green bell peppers, golden raisins with a light curry dressing

**EGG SALAD SANDWICH**
Hard boiled eggs mixed with chopped basil, green onions and mayonnaise on a grand panini bread

**VERRY VEGGIE**
Cucumber, vine-ripened tomatoes, sweet grated carrots, daikon sprouts with a chive cream cheese spread on organic multi-grain bread

**NORTH BEACH**
Genoa salami, sweet coppa, mortadella and provolone with baby greens and plum tomatoes served on a traditional Italian ciabatta roll

**FLORENTINE WRAP**
Baby spinach, shitake mushrooms, roasted red peppers and sweet roasted onions with dilled havarti cheese in a spinach tortilla wrap

**LAVOSH CLUB (AKA ARAM ROLL)**
Honey cured ham and roasted turkey with crispy bacon in a traditional lavosh

**THAI WRAP (CHICKEN OR TOFU)**
Thai marinated chicken or tofu with tender brown rice, thai peanut sauce, julienne carrots, cucumbers and bell peppers bundled in a chipotle wrap

UPPERCRUST SANDWICHES

**SMOKED SALMON ADD $2**
Delicate smoked salmon with cream cheese, french capers, shaved red onions and vine ripe tomatoes

**WALDORF VERMONT CHEDDAR ADD $1**
Sharp Vermont cheddar accented with our version of a crunchy Waldorf salad

**CHICKEN ATHENA ADD $1**
Freshly grilled chicken breast and french feta cheese with roasted red peppers, english cucumbers with a sun-dried tomato aioli

**RUSTIC HAM WITH CREAMY BRIE ADD $1.50**
Thilly sliced ham with baby lettuces and dijon mustard served on pain de mie

**MESQUITE TURKEY WITH APPLEWOOD SMOKED BACON ADD $1**
Served with a sharp cheddar, basil aioli, sweet red onion, tender hearts of romaine and sliced tomatoes

**OVEN ROASTED EGGPLANT AND PORTOBELLO ADD $1**
Red peppers, arugula, provolone cheese and fresh basil pesto