

Salads

\$12/LB

(3 LB MINIMUM)

APPROXIMATELY 1/4 POUND PORTION PER PERSON

COUNTRY MUSTARD POTATO SALAD

RED POTATOES, RED ONIONS, CAPERS, SWEET RELISH AND PARSLEY WITH A WHOLE GRAIN MUSTARD VINAIGRETTE DRESSING

PISTACHIO PASTA SALAD

FRESH SPINACH, TOMATOES AND PISTACHIO NUTS, PARMESAN WITH AND OREGANO DRESSING

SEASONAL FRESH FRUIT SALAD

CAESAR SALAD SMALL \$45 | LARGE \$85 ROMAINE LETTUCE, CROUTONS, GRATED PARMESAN CHEESE, CAESAR DRESSING

Costeaux Box Lunches \$19.50

A SANDWICH FEATURING ARTISAN BREADS, A SWEET TREAT, UTENSILS AND NAPKIN, SEASONAL FRESH FRUIT, SIDE SALAD, KETTLE CHIPS, MAYONNAISE AND MUSTARD ON THE SIDE

- BLACK FOREST HAM, MULTIGRAIN BREAD, JARLSBERG CHEESE, LETTUCE
- DRY SALAMI, CIABATTA, HOUSE MADE PESTO, TOMATO, LETTUCE, JARLSBERG CHEESE
- ROASTED TURKEY, CROISSANT, AVOCADO, LETTUCE, TOMATO
- MULTIGRAIN BREAD, GRILLED ONION, ROASTED RED BELL PEPPER, CUCUMBER, GOAT CHEESE, ARUGULA

NOTES FOR BOX LUNCH ORDERING

- TOMATOES ARE A SEASONAL ITEM
- PLEASE NO SUBSTITUTIONS OR CHANGES
- 2-DAY NOTICE REQUIRED

Platters

PLATTER SIZE & SERVINGS SMALL (8-12) LARGE (18-24)
CATERING ITEMS PREPARED ON DISPOSABLE CATERING PLATTERS AND BOWLS

FROMAGE & FRUIT

ASSORTMENT OF LOCAL ARTISAN, DOMESTIC AND IMPORTED CHEESES,
CANDIED NUTS, DRIED & SEASONAL FRUITS ACCOMPANIED BY COSTEAUX
WORLD-CLASS BREADS

ANTIPASTO

SMALL \$85 | LARGE \$160

BOUNTIFUL DISPLAY OF SEASONAL GRILLED AND RAW VEGETABLES WITH OUR
ROMESCO DIPPING SAUCE, LOCAL ARTISAN AND IMPORTED CHEESES, OLIVES,
PEPPERONCINI, MARINATED ARTICHOKE HEARTS, AND CURED MEATS
ACCOMPANIED BY COSTEAUX WORLD-CLASS BREADS

SEASONAL FRESH FRUIT

SMALL \$60 | LARGE \$100

NOTES FOR ORDERING

- 2-DAY NOTICE REQUIRED
- MUST BE PAID IN FULL 1-DAY PRIOR TO EVENT DATE
- DELIVERY SERVICE AVAILABLE ADDITIONAL DELIVERY FEES APPLY

Host your evening event at our bakery cafe and experience the Costeaux dedication to quality and service. Costeaux is a stellar location for private, on-sight catered events for groups from 20-100 people.



Sandwich Trays

PETITE GOURMET SANDWICH (MINIMUM OF 12) \$5.5 EACH ASSORTMENT OF ARTISAN ROLLS FILLED WITH CHEESE, TOMATOES (SEASONAL), LETTUCE, SALAMI, ROASTED TURKEY AND BLACK FOREST HAM WITH A DIJON VINAIGRETTE DRESSING

PROVENCE \$6.5 FACH

SWEET DEMI BAGUETTE WITH GRANNY SMITH APPLES AND BRIE

CROISSANT (MINIMUM OF 12) \$5 EACH MINIATURE CROISSANT WITH PROSCUITTO, ARUGULA, GRUYERE CHEESE AND A DIJON VINAIGRETTE

SALAMI BAGUETTE \$10 FACH BAGUETTE WITH SALAMI, CRÈME FRAICHE, ARUGULA, GOAT CHEESE AND SUN-DRIFD TOMATOFS

PARISIAN \$6.75 FACH BLACK FOREST HAM AND JARLSBERG CHEESE ON A LIGHT BUTTERED

BAGUETTE

CHICKEN BAGUETTE \$10.5 EACH BAGUETTE WITH CHICKEN, MOZZARELLA, ARUGULA, SUNDRIED TOMATOES AND

PEST0

Coffee & Dessert

COFFEE BOX (12-80Z SERVING) \$30

DESSERT PLATTER SMALL \$60 | LARGE \$100 ASSORTMENT OF COSTEAUX SIGNATURE COOKIES. BARS AND

Other

CROWD PLEASERS

(2 DOZEN MINIMUM)

DEVILED EGGS \$24/DOZEN

\$48/DOZEN SLIDER SALAD BITES (EGG SALAD OR TUNA) SKEWER OF CHICKEN WITH THAI PEANUT SAUCE \$60/D0ZEN

FOCACCIA (3-DAY NOTICE)

\$80

(YIELDS APPROXIMATELY 100 SQUARE INCH PIECES)

MARINARA, PARMESAN, MUSHROOMS AND OLIVES

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PESTO. GOAT CHEESE. CARAMELIZED ONIONS AND SUN-DRIED **TOMATOES**

STUFFED BRIE

\$75

BRIE WITH PESTO, SUN DRIED TOMATOES AND SLICED AWARD WINNING COSTFAUX BAGUFTTES

COSTEAUX CHEESE SPREAD

\$9

COSTEAUX CHEDDAR CHEESE OLIVE SPREAD WITH GREEN ONIONS

COSTEAUX QUICHE

\$68

\$60

DEEP-DISH QUICHE WITH SQUASH, YELLOW ONION, BACON, MUSHROOM, HAM, SPINACH, CHEDDAR AND JARLSBERG CHEESE

FRITATTA (ORDERED BY 24 PIECES)

(APPROXIMATELY 1 PIECE PER PERSON)

EGG, BLACK FOREST HAM, BELL PEPPER, ONION AND SPINACH

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\$50 EGG, BELL PEPPER, ONION AND SPINACH

BROWNIES