

drip café catering menu spring 2016





planning your event

drip café catering

Drip Café offers a range of services, from delicious party trays and family-style entrees or individual boxed lunches, to tailored events with custom designed menus and serving staff to host your event. No matter the size or shape of your event, we have the knowledge and skills to help you choose the best options for your occasion.

BOOKING

For large events, we require a signed event agreement and a deposit of 50% in order to secure the date, with the remaining balance being due by the event's conclusion.

REQUEST A QUOTE

To place your order, or to request a custom event proposal, use the contact form on our website to get in touch with us today. If you have any specific questions or concerns, please call the cafe at 302-234-4430 or email us directly at info@dripcafede.com.

PICK UP OR DELIVERY

For smaller events, our base catering menu offers a variety of options that are prepared in our cafe and ready to serve to your guests. These options are generally best for corporate meetings, small venues with no kitchen facilities, or when budget is a priority.

STAFFED EVENTS

We can provide attendant(s) to set up your event, serve your guests, and even bartend. Our repertoire includes a selection of both hot & cold food, from self-service buffets to butlered hors d'oeuvres. These items are prepped at our cafe, then freshly assembled and/or heated on site. This allows for a high level of presentation and may, depending on the menu, require access to refrigeration or a kitchen space.

POP-UP ESPRESSO BAR

Give your guests something to remember with our pop-up espresso bar! We can tailor custom, handcrafted espresso cocktails to compliment your menu and add a major 'wow' factor to any event. This is a great feature to add to a brunch menu, or for after dinner drinks.

VENUE RENTAL

We are happy to offer our 1200 square foot cafe space to host private events for up to 85 people. Due to our operating hours, only evening events can be accommodated at this time. Please inquire about availability and rates.

RENTAL EQUIPMENT

If you require items such as glassware, bar items, china, tables or linens, etc., we are available to assist you. Please contact us with more information about your event for a custom quote.



FAMILY-STYLE BRUNCH

Mix and match these warm family-style entrees to create a custom buffet. Each serves approximately 8 - 10 guests.

9" Quiche - \$30

customized to your liking. We offer a variety of meats, cheeses, & vegetables to suit your tastes. Please inquire for current options. Some popular combinations include:

- kale, bacon, & cheddar
- mushrooms, roasted red peppers, & mozzarella
- spinach, peppers, onions, & parmesan

Black Forest Hash Casserole - \$50

pulled pork, smoked ham, medley of red, gold, & sweet potatoes, brussels sprouts, swiss cheese, scrambled egg, & whole-grain maple mustard

Brunch Cassoulet - \$50

house-made turkey sausage, chicken, cannellini beans, tomatoes, mushrooms, onions, & peppers

Baked French Toast - \$40

challah bread & butter croissants baked with a sweet cinnamon & vanilla egg custard; served with pure maple syrup on the side

Oatmeal Bake - \$35

rolled oats baked with fresh apples, raisins, & pecans; served with pure maple syrup on the side

Seasonal Mac & Cheese - \$50

customized to your liking. We offer a variety of meats, cheeses, & vegetables to suit your tastes. Please inquire for current options. Some popular combinations include:

- bacon, rosemary, gorgonzola, & smoked gouda
- sundried tomato, spinach, garlic, & parmesan

Roasted Vegetable Pasta - \$40

roasted seasonal vegetables, spinach, housemade pesto, & al dente pasta

CONTINENTAL BREAKFAST

Build the breakfast bar of your dreams. Each serves approximately 8 - 10 guests.

Mini Scone Tray - \$18

12 assorted mini-scones; seasonal flavor options

Mini Muffin Tray - \$18

12 assorted mini-muffins; seasonal flavor options

Bagel Tray - \$10

six freshly baked bagels, sliced, & served with cream cheese, whipped butter, & local jams

Fresh Fruit Salad - \$20

mixed assortment of sliced seasonal fruit

Granola & Yogurt Parfait - \$30

greek yogurt, house-made granola, dried fruit, & honey drizzle



BEVERAGE SERVICE OPTIONS

Coffee Tote - \$17

serves 8; regular or decaf, freshly ground & brewed, cups, stir sticks, sweeteners, & cream provided

Hot Tea Station - \$15

serves 8; assortment of Mighty Leaf bagged teas, hot water, stir sticks, sweeteners, & lemon slices

Iced Tea or Lemonade Tote - \$15

Orange Juice or Apple Juice Tote - \$15

Bottled Beverages - \$2/ea

assorted sodas, sparkling & flavored waters, juices

Bottled Water - \$1.50/ea

PETITE SANDWICHES & SALADS

sandwiches

Turkey, Brie, & Jam

all-natural turkey breast, creamy brie, strawberry jam, fresh basil & baby arugula on baguette

Chicken Waldorf

all-natural chicken, grapes, & candied pecans, with baby arugula & citrus dressing on wheat bread

Apricot Chicken

roasted chicken, apricot chutney, goat cheese, & arugula on a ciabatta roll

Smoked Salmon

smoked salmon, red onion, lemon-caper cream cheese, & arugula on toasted pumpernickel rye

Chicken Bacon Caesar Wrap

grilled chicken, smoked bacon, crisp romaine, & house-made caesar dressing in a flour tortilla

Roasted Eggplant, Chickpea, & Sweet Potato Wrap

roasted veggies with spinach & a balsamic reduction in a flour tortilla

salads

Harvest

house-roasted turkey, smoked bacon, gorgonzola, raisins, candied pecans, sliced pears, spinach, arugula, balsamic

Kennett

local mushrooms, smoked bacon, apple, goat cheese, spinach, balsamic

Caesar

grilled chicken, smoked bacon, avocado, hard boiled egg, croutons, romaine, parmesan, house-made caesar dressing

Mixed Green

cucumbers, carrots, grape tomatoes, spinach, arugula, balsamic

Offer your guests a selection of trayed sandwiches and family-style salads. Choose up to three sandwiches varieties and up to two salad varieties. \$12 per person.

Add a bottled drink and fresh fruit for \$2 per person.

These sandwiches and salads are also available as individual boxed lunches, which include one entree, bagel chips, cookie, and a bottled beverage. \$15 per person.

FAMILY-STYLE SIDES

Additional items to round out your menu.

Fruit Salad - \$20

freshly cut mixed fruit salad; varieties based on seasonal availability - please ask for current selection

Homestyle Potato Salad - \$15

tender potatoes tossed with onions, celery, dill, & a creamy dressing

Mediterranean Pasta Salad - \$18

al dente pasta, chilled & tossed with sundried tomatoes, olives, cucumbers, feta, & a red wine vinaigrette

Herbed Cannellini Ragout - \$18

warm smashed cannellini beans with roasted garlic, rosemary, & sage, served with rosemary bagel chips & sliced vegetables

Creamy Tomato Dill Soup - \$15

our popular every-day soup, made from scratch in-house; served with sliced baguette

SCRATCH-MADE SWEETS

All of our baked goods are made from scratch in our kitchen and baked fresh daily. Please ask for our current flavors and varieties.

Muffin Tray - \$18

12 assorted muffins

Sweet Scone Tray - \$18

12 assorted scones

Cookie Tray - \$12

18 assorted cookies

Dark Chocolate Brownie Tray - \$18

12 dark chocolate brownies

Cookie & Brownie Tray - \$22

assortment of cookies & dark chocolate brownies

