



Salads

\$10/LB
(3 LB MINIMUM)

APPROXIMATELY ¼ 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 AN OREGANO DRESSING

SEASONAL FRESH FRUIT SALAD

COSTEAUX SALAD

SMALL \$45 | LARGE \$85

MIXED GREENS, GRAPES, ROQUEFORT, AND WALNUTS WITH A DIJON VINAIGRETTE (ON THE SIDE)

Costeaux Box Lunches

BOX LUNCHES

\$18.50

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

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

ADD BOTTLE WATER \$1.50

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

ALL PRICES INCLUDE HEAVY DUTY DISPOSABLE UTENSILS, PLATES, AND NAPKINS. CATERING ITEMS PREPARED ON DISPOSABLE CATERING PLATTERS AND BOWLS.

FROMAGE & FRUIT

SMALL \$55 | LARGE \$95

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

ANTIPASTO

SMALL \$60 | LARGE \$115

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 \$45 | LARGE \$80

NOTES FOR ORDERING

- 48HR ADVANCE NOTICE REQUIRED
- MUST BE PAID IN FULL 24HR PRIOR TO EVENT DATE
- DELIVERY SERVICE AVAILABLE
- ADDITIONAL DELIVERY FEES APPLY

Host your evening event at our bakery café 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 \$4 EACH
ASSORTMENT OF ARTISAN ROLLS FILLED WITH CHEESE, TOMATOES (SEASONAL), LETTUCE, SALAMI, ROASTED TURKEY, AND BLACK FOREST HAM WITH A DIJON VINAIGRETTE DRESSING

PROVENCE \$5.75 EACH
SWEET DEMI BAGUETTE WITH GRANNY SMITH APPLES AND BRIE

CROISSANT (MINIMUM OF 12) \$4 EACH
MINIATURE CROISSANT WITH PROSCIUTTO, ARUGULA, GRUYERE CHEESE AND A DIJON VINAIGRETTE

PROSCIUTTO \$8 EACH
BAGUETTE WITH PROSCIUTTO, ARUGULA, GRUYERE CHEESE, AND WHOLE-GRAIN MUSTARD

SALAMI BAGUETTE \$8.50 EACH
BAGUETTE WITH SALAMI, CRÈME FRAICHE, ARUGULA, GOAT CHEESE AND SUN-DRIED TOMATOES

PARISIAN \$6 EACH
BLACK FOREST HAM AND JARLSBERG CHEESE ON A LIGHT BUTTERED BAGUETTE

Coffee & Dessert

COFFEE BOX (12-80Z SERVING) \$25

DESSERT PLATTER SMALL \$50 | LARGE \$95
ASSORTMENT OF COSTEAUX SIGNATURE COOKIES, BARS, AND BROWNIES

Other

CROWD PLEASERS (2 DOZEN MINIMUM)
• DEVILED EGGS \$15/DOZEN
• SLIDER SALAD BITES (CURRY CHICKEN, EGG, OR TUNA) \$36/DOZEN
• SKEWER OF CHICKEN WITH THAI PEANUT SAUCE \$36/DOZEN

FOCACCIA (3-DAY NOTICE) \$60
(YIELDS APPROXIMATELY 100 SQUARE INCH PIECES)
MARINARA, WITH PARMESAN, MUSHROOMS, OLIVES OR PESTO, GOAT CHEESE, CARAMELIZED ONIONS, AND SUN-DRIED TOMATOES

STUFFED BRIE \$55
BRIE WITH PESTO, SUN DRIED TOMATOES AND SLICED AWARD WINNING COSTEAUX BAGUETTES

COSTEAUX CHEESE SPREAD \$7
COSTEAUX CHEDDAR CHEESE OLIVE SPREAD WITH GREEN ONIONS

COSTEAUX QUICHE \$48
DEEP-DISH QUICHE WITH SQUASH, YELLOW ONION, BACON, MUSHROOM, HAM, SPINACH, CHEDDAR, AND JARLSBERG CHEESE

Cakes for all Occasions

VISIT COSTEAUX.COM/CAKES FOR THE COMPLETE SELECTION OF SIGNATURE AND SEASONAL COSTEAUX CAKES OF ALL SIZES

PICKUP OR DELIVERY