

## CATERING MENU

CREATE AN EXTRAORDINARY  
EXPERIENCE FOR YOUR  
NEXT MEETING OR EVENT



CAFFÈ



live  
happilly



# OUR STORY

## **Our Heritage**

Behind every coffee we serve is a story. The illy story begins in Trieste, Italy, the port town where coffee first entered Europe in the 17th century, before making its way to coffeehouses in Vienna, Paris and Budapest. This beloved city, with a legacy of coffee culture, is where Francesco Illy started the company in 1933. Three generations later, the Illy family is still raising the bar on what coffee can be in their quest to provide the best coffee to coffee lovers around the world.

## **Our Coffee**

We've spent more than 80 years refining our singular coffee blend, carefully crafted from 9 of the finest single origins, creating our signature illy taste, globally recognized as the pinnacle of what coffee can be. Our 100% sustainably grown coffee is sourced from the top 1% of Arabica beans grown around the world. As pioneers of the direct trade sourcing model, we've cultivated long lasting relationships with coffee farmers, helping them to grow high quality coffee and paying a premium for their hard work. After our coffee is roasted to perfection it's packaged using an exclusive pressurized method that preserves and matures the flavor, enhances the aromas and ensures optimal freshness. The result is a perfectly balanced and beautiful taste that can only be called illy.

## **Sweet and Savory**

We've created a menu of premium quality, freshly prepared food to complement our coffee. Choose from an array of European-inspired sweet and savory food including pastries and other breakfast selections, hand-made sandwiches, salads and delectable desserts.

## **Beautiful Experiences**

Our well-curated illy caffès offer a warm atmosphere with a modern and elegant décor taking inspiration from art, Italian design and style. Our goal is to transform ordinary moments into extraordinary experiences while adding a little inspiration to your day, next meeting or event.

# BREAKFAST

*small serves 8-10, large serves 12-14*

## COMBINATIONS

### Avocado, Caprese & Eggs

house made avocado toast, caprese platter, hard cooked eggs with balsamic vinaigrette, freshly cut fruit

small **95** | large **135**

### Parfaits & Pastries

greek yogurt parfaits, breakfast pastries, freshly cut fruit

small **90** | large **125**

### Pastries & Smoothies

breakfast pastries, bomboloni, breakfast smoothies, freshly cut fruit

small **85** | large **120**

### Smoked Salmon & Fruit

smoked atlantic salmon, plain bagels, sliced tomato, cucumber, onion & egg, lemon dill cream cheese, freshly cut fruit

small **110** | large **150**

### Bagels & Coffee

illy dark roast coffee [1.25 gal], plain bagels, lemon dill cream cheese, freshly cut fruit

small **100** | large **120**

## A LA CARTE

### Smoked Salmon Platter

smoked atlantic salmon, plain bagels, lemon dill cream cheese, tomato, onion, egg, cucumber

small **85** | large **120**

### Avocado Toast (V)

lemon-avocado spread, sourdough

small **30** | large **40**

### Bagels & Cream Cheese

plain bagels, lemon dill cream cheese

small **35** | large **45**

### Freshly Cut Fruit Bowl (GF) (V)

selection of freshly cut fruit, local when possible

small **30** | large **40**

### Eggs & Balsamic (GF)

hard cooked eggs, balsamic vinaigrette dip

small **20** | large **25**

### Pastry Basket

rotating selection of mini plain croissants, pain au chocolate, cinnamon rolls, maple, raspberry, & apple danishes

small **25** | large **35**

### Greek Yogurt Parfaits

greek vanilla yogurt, granola, daily fruit puree

small **45** | large **60**

### Caprese Platter (GF)

sliced tomato, fresh mozzarella, basil pesto

small **25** | large **35**

### Breakfast Smoothies (GF)

seasonal selection from our chef's collection (vegan & non-dairy options are available)

small **35** | large **45**

### Bomboloni

small Italian doughnuts filled with red fruit jam

small **20** | large **30**

V=Vegan, GF=Gluten Free



# LUNCH

*small serves 8-10, large serves 12-14*

## COMBINATIONS

### Greens & Grains

salad [choose one]  
mediterranean farro  
bagged chips, fruit, or caprese platter  
small **95** | large **130**

### Sandwich & Salad

half sandwiches [choose two]  
salad [choose one]  
bagged chips, fruit, or caprese platter  
small **110** | large **155**

### Sandwich & Grains

half sandwiches [choose two]  
mediterranean farro  
bagged chips, fruit, or caprese platter  
small **105** | large **150**

### Sampler Uno

half sandwiches [choose two]  
salad [choose one]  
gazpacho soup  
iced tea (96 oz)  
small **110** | large **155**

### Sampler Due

half sandwiches [choose two]  
salad [choose one]  
mediterranean dip trio  
iced tea (96 oz)  
small **105** | large **150**





# LUNCH

small serves 8-10, large serves 12-14

## A LA CARTE

### **Chilled Gazpacho** [Salmorejo] (V)

tomato, olive oil, garlic, sherry vinegar

small **45** | large **60**

### **Assorted Bags of Chips** (GF)

sweet potato tortilla chips, cheddar popcorn, olive oil potato chips

small **15** | large **20**

### **Mediterranean Farro**

farro, cucumber, red pepper, feta, tomato, carrot, red onion, herbs, lemon vinaigrette

small **30** | large **40**

### **Mediterranean Dip Trio**

roasted red pepper, vegetarian herb, and vegan hummus served with rustic bread

small **35** | large **50**

### **Caprese Platter** (GF)

sliced tomato, fresh mozzarella, basil pesto

small **25** | large **35**

## SANDWICHES & WRAPS

small **55** | large **80** (choose two)

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### **Vegan Wrap** (V)

mixed vegetables, hummus, lemon vinaigrette

### **Chicken Caesar Wrap**

chicken, romaine, tomato, parmesan, classic dressing

### **Saltimbocca**

chicken, prosciutto, arugula, tomato, provolone

### **Caprese**

tomato, mozzarella, basil pesto

### **Ham Red Pepper**

ham, spinach, tomato, provolone, red pepper aioli

### **Dijon Turkey**

turkey, tomato, arugula, dijonaise

### **Turkey Avocado**

turkey, romaine, tomato, onion, avocado

### **Chicken Salad**

chicken & dried fruit, arugula, tomato

### **Tuna Salad**

sustainable tuna salad, romaine, tomato

## SALADS

small **35** | large **45**

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### **Caesar**

romaine, parmesan, croutons, classic dressing

### **Cobb** (GF)

tomato, cucumber, blue cheese, avocado, carrots, green goddess dressing

### **Arugula** (GF)

dried fruit, gorgonzola, walnuts, cider vinaigrette

### **Greek** (GF)

feta, olives, tomato, cucumber, red onion, red wine vinaigrette

### **Goat Cheese** (GF)

vegetables, sunflower seeds, balsamic vinaigrette

### **Vegan Salad** (V)

seasonal selection of grains and vegetables

V=Vegan, GF=Gluten Free





# DESSERT

*small serves 8-10, large serves 12-14*

## COMBINATIONS

### Bites

cantuccio [mini biscotti]  
chocolate baci di dama  
traditional mini cookies  
french macarons  
small **30** | large **45**

### Classics

chocolate brownies  
lemon bars  
traditional mini cookies  
small **35** | large **50**

### Essentials

coffee pots de crème  
lemon bars  
small **35** | large **50**

## A LA CARTE

### Italian Mini Cookie Assortment

plain baci di dama,  
chocolate baci di dama,  
cantuccio  
small **15** | large **20**

### Lemon Crostatina [Lemon Bars]

cookie crust, tart lemon curd  
small **20** | large **25**

### Macarons (GF)

vanilla, salted caramel, coffee,  
passion fruit, chocolate, raspberry,  
earl grey, lemon  
small **35** | large **50**

### Traditional Mini Cookie Assortment

chocolate chip, sugar, and oatmeal  
small **15** | large **20**

### House Made Coffee Pots de Crème (GF)

illy dark roast coffee, whipped cream  
small **30** | large **40**

### Brownies

classic rich chocolate brownies  
small **30** | large **40**





# BEVERAGES

*small serves 12-24, large serves 32-48*

## HOT BEVERAGES

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### Coffee

illy dark roast coffee  
milk [choose]  
sweetener packets [choose]  
small **60** | large **120**

### Dammann Hot Tea

tea bags [choose four flavors]  
sweetener packets [choose]  
lemon wedges  
small **65** | large **130**

*hot beverages include wooden stir sticks, paper cups, and lids*

## HOT TEA OPTIONS

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### Green Tea

Gunpowder, Jasmine

### Herbal

Peppermint, Chamomile

### Black

Jardin Bleu (strawberry rhubarb),  
Earl Grey, Breakfast, Chai

## DAIRY SELECTIONS

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half & half, skim, whole, two percent

### \$5 supplement:

almond milk, coconut milk, soy milk

## ADDITIONS

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### Quart Milk

whole, skim, half & half, two percent,  
soy, coconut, almond

### 12 oz Syrup Bottle

caramel, vanilla, almond

## COLD BEVERAGES *serves 8-12*

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### illy Brazil Cold Brew

milk [choose one]  
sweetener packets [choose two]

**45**

### Dammann Iced Black Tea

sweetener packets [choose two]  
lemon wedges

**20**

### Dammann Iced Green Tea

sweetener packets [choose two]  
lemon wedges

**25**

### Fresh Lemonade

**25**

### Arnoldo Palmero

**25**

### Freshly Squeezed Orange Juice or Grapefruit Juice

**50**

*cold beverages include paper cups  
and ice*

## BOTTLED BEVERAGES

*small serves 8-10, large serves 12-14*

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### **Bottled Water**

San Benedetto Still

San Benedetto Sparkling

Mixed San Benedetto Still & Sparkling

small **20** | large **30**

### **Italian Sodas**

Lemon

Blood Orange

Mix of Both

small **20** | large **30**

### **Vitaminwater**

Assorted Flavors

small **30** | large **45**





## PLACING YOUR ORDER

From office meetings to special celebrations, we make planning easy and transform your event into an extraordinary experience.

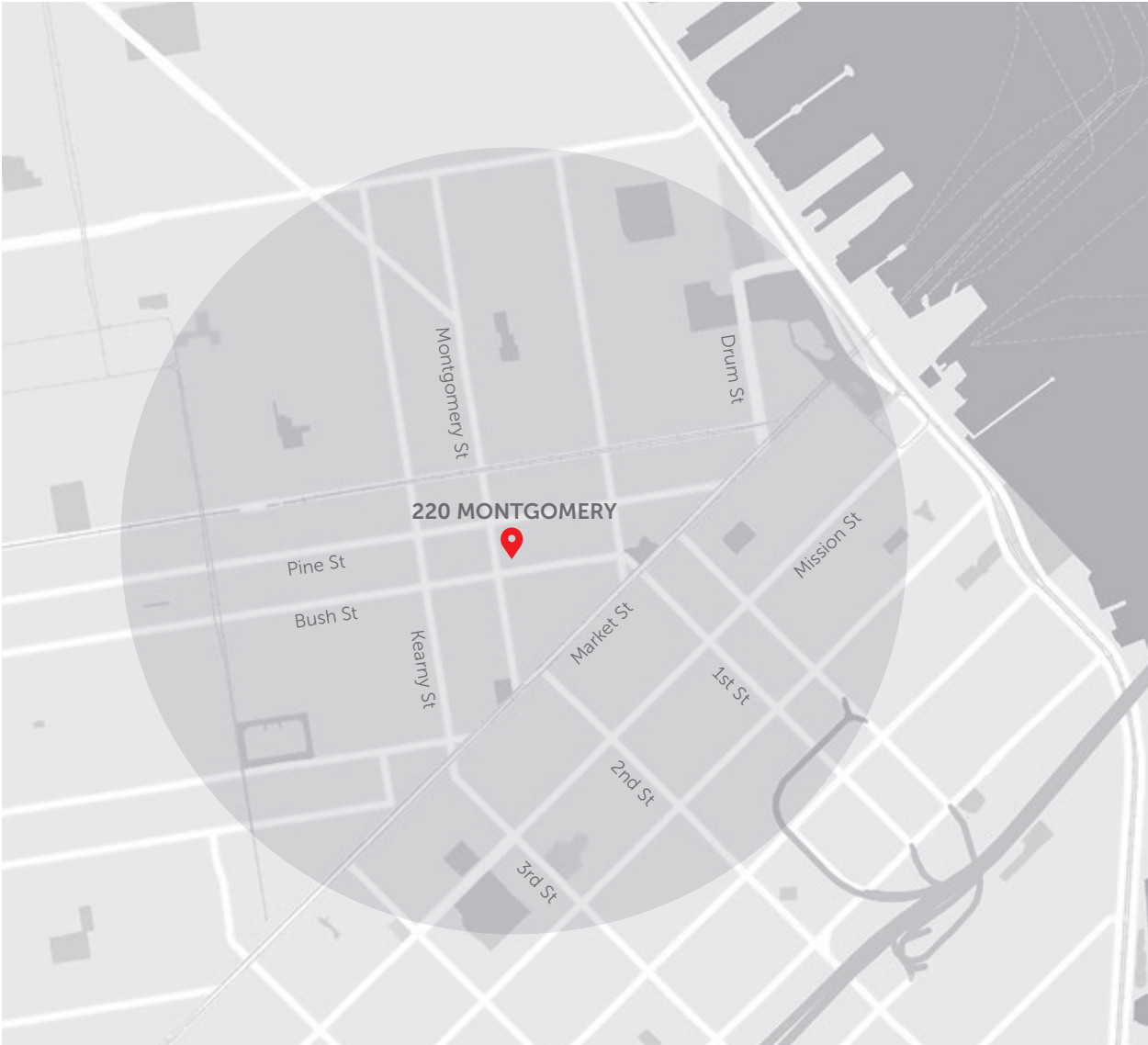
1. Visit [illy.com/catering](http://illy.com/catering) to download an order form.
2. Complete the order form with your event details, menu selection and contact information and send it to us at [montgomerycatering@illy.com](mailto:montgomerycatering@illy.com).
3. We will call you to confirm the order and collect credit card information.

- **Send order 72 business hours in advance and before 1PM cut off.**
- Catering orders are available for pickup or delivery Monday – Friday.
- Order minimum is \$75 for pick up or delivery. Orders will be delivered within ½ mile of store location.
- A fee will be charged if servingware is requested for a la carte orders; combinations will include servingware at no charge.
- A \$30 delivery fee will be charged for all delivery orders. Sales tax is additional.
- Menu selection and prices subject to change and may vary according to the season.
- Cancellations must be received in advance via phone. If cancellation is received within 72 hours of the event, 100% of the total order will be charged to the credit card on file. If more than 72 hours notice is given, 50% of the total order will be charged to the credit card on file.

All items prepared in a facility that uses nuts and wheat. Items may contain any or all of the following allergens: wheat, soy, nuts, milk, eggs, and coconut. Consuming raw or undercooked meats, poultry, seafood, eggs, or unpasteurized milk may increase your risk of foodborne illness.

**MADE FRESH AT OUR FLAGSHIP CAFE**

220 Montgomery Street | 415.914.2300





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