

Why our food is different

CoolEatz Catering makes a difference by using food and wine raised, harvested, and produced sustainably and regionally. Buying locally provides great quality, boosts our economy, protects our farmland, enhances our local food systems, and keeps us and our environment healthy. We support and use as many organic ingredients as possible: those produced without petro-chemicals, artificial coloring, growth stimulants, antibiotics or pesticides.

Why we strive to be sustainable

Sustainable cuisine links together, from beginning to end, people, ingredients, respect for the environment and culinary traditions. Because we at CoolEatz appreciate diversity in nature and strive to protect both local and global cuisines, we take responsibility for creating a healthy, sustainable system, in both our cooking and waste management.

Sustainability Works

When Jesse set out to open her first organic restaurant over 30 years ago, critics said it couldn't be done. Now, with three restaurants, a catering company and seven cookbooks, she's proven that Sustainable Cuisine is indeed a viable business. CoolEatz continue to garner recognition and awards for environmental achievement, business sustainability and community service.

*boxed
lunches*



Each Sandwich
or Wrap Box
Lunch includes:
Fresh baked organic
chocolate chip or
oatmeal cookie,
house-made pickle,
seasonal organic
fresh or dried fruit.

\$12 each
Minimum of 10 orders
add seasonal side salad
\$2.5 each

sandwiches/
organic tortilla wraps

MARIN SUN FARMS
PASTURE-RAISED ROAST PORK
choice of organic tortilla wrap or ciabatta
Chipotle BBQ Sauce/Cole Slaw

DIESTEL TURKEY
choice of organic tortilla wrap or wheat
Swiss/Avocado/Honey Mustard

DEVEILED EGG SALAD
choice of organic tortilla wrap or wheat
Spinach /Crispy Onions/Mayo

PASTURE-RAISED CHICKEN
CURRY SALAD
choice of organic tortilla wrap or ciabatta
Mas Masumoto Peaches/Arugula/Mayo

NIMAN RANCH HAM
choice of organic tortilla wrap or baguette
Tomato Chutney/Cheddar/
Lettuces/Honey Mustard

GRILLED VEGGIES OF THE SEASON
choice of organic tortilla wrap or foccacia
Pepper Goat Cheese/Seasonal Pesto

MARIN SUN FARMS
GRASS-FED BEEF POT ROAST
choice of organic tortilla wrap or ciabatta
Radishes/Arugula/Horseradish Cream

MARIN SUN FARMS
GRASS-FED BEEF MEATBALLS
choice of organic tortilla wrap or baguette
Arrabiata Sauce/Asiago/Arugula

s a l a d
p l a t t e r s



serves approximately
15 people as a side dish

served on recyclable
disposable or
returnable trays
(with deposit)

add organic bread
to accompany your
salad: \$4 per loaf

compostable
service ware available
for an additional cost
\$1.50 per person

FARMER'S SALAD \$60
Organic Local Greens and Veggies
Balsamic Vinaigrette/Croutons
Add Point Reyes Blue Cheese \$80

ORGANIC SPINACH,
LOCAL FETA & SEASONAL FRUIT ... \$65
Honey Mustard Dressing
Toasted Spicy Organic Walnuts

CLASSIC CAESAR \$75
our house made dressing is served on the side
Organic Romaine from Local Farms
Asiago Cheese/Garlic Herb Croutons

PASTA SALAD WITH GRILLED
ORGANIC SEASONAL VEGETABLES.. \$75
Organic Whole Grain Pasta/Asiago Cheese
Organic Tomatoes of the Season *(fresh or dried)*
California Olive Oil/Balsamic/Garlic/Fresh Herbs

PASTURE-RAISED CHICKEN
CURRY SALAD \$80
Mas Masumoto Peaches/Toasted Cashews/
Spinach/Herbal Rice Wine Vinaigrette

SPICY CABBAGE SALAD
WITH CHIPOTLE PORK \$75
Shaved Local Organic Cabbage Salad
Sweet and Hot Vinaigrette
Shredded Roast Pork
Chipotle Vinaigrette

CALIFORNIA SALAD SAMPLER \$75
*Three Seasonal Salads created from the best of our
Local Organic Farms*
One Chicken/One Meat/One Vegetarian
On a Bed of Mixed Greens
Herbal Rice Wine Vinaigrette
catering manager can provide seasonal options

OUR FAVORITE CHEF'S SALAD \$80
Niman Ranch Ham/Sonoma Cheddar/
Clover Swiss/Diestel Turkey/Tomatoes/
Purple Egg/Balsamic Vinaigrette

party
platters



serves approximately
15 people

served on recyclable
disposable or
returnable trays
(with deposit)

additional
organic bread
or crackers: \$4

compostable service
ware available for an
additional cost

SEASONAL ORGANIC FRUIT
PLATTER WITH SPICED NUTS \$65
Seasonal Fresh and Dried Fruit
Yogurt Mint Sauce
catering manager can provide seasonal options

GRILLED SEASONAL ORGANIC
VEGETABLES \$65
The Best from Our Local Farms
House made Seasonal Pesto
catering manager can provide seasonal options

LOCAL ARTISAN CHEESE PLATTER . \$85
A Selection of three local artisan cheeses
Best of the Season Fresh and Dried Fruit
Organic Crackers

ARTISAN CHARCUTERIE PLATTER . . \$85
BOCCOLONE/FRA MANTÉ/NIMAN RANCH
A Selection of Salumi:
Salami/Prosciutto/Paté/Ham
Honey Mustard Sauce or Horseradish Cream
House made Pickles
Organic Crackers

MINI SANDWICHES \$75
· GRILLED VEGGIES OF THE SEASON
Pepper Goat Cheese/Seasonal Pesto/Foccacia
· DIESTEL TURKEY
Swiss/Avocado/Honey Mustard/Wheat
· NIMAN RANCH HAM
Tomato Chutney/Cheddar/Lettuces/
Honey Mustard/Baguette
House made Pickles
2 pieces per person

FROM OUR BAKERY
BITE-SIZED ORGANIC DESSERTS . . . \$45
Chef's Selection of Three Assorted Desserts
Chocolate/Lemon/Seasonal Cake Bites
30 bite size desserts

a la carte catering



You may choose any combinations of items from our menu of boxed lunches, salad platters and party platters

Please allow 48 hours for your order.

CoolEatz Catering provides foods that are seasonal. On occasion we may make substitutions based on availability. All substitutions are guaranteed to be of equal or greater value.

How much should I order?

For hors d'oeuvres, count on about three pieces/items per guest per hour. In addition, you should also consider whether your event coincides with a mealtime or if alcohol will be served; in either of these situations, guests are likely to eat more.

Beverages

Please ask one of our catering staff for different beverage options for your event.

Pick up and delivery

When picking up your order, please arrive within one hour of the agreed upon time. We prefer that orders be prepaid. This helps to expedite your pick up. Local delivery is available at a rate of \$25 and over. Delivery service is subject to availability. Our a la carte catering items are presented on ready-to-serve plastic platters and containers. Items can also be packed in easy-to-transport boxes if you prefer.

Cancellation policy

You may increase, decrease or cancel your order up to 48 hours prior to the pick-up or delivery time. Orders cancelled within 48 hours of pick-up or delivery time may be subject to a fee of 50% of the order total.

*CoolEatz
full
service
catering*



For more information about our full service catering, including sample menus, visit www.cooleatz.com

Planning your event

CoolEatz Catering offers full service catering for your events. Whether it's a wedding, a picnic or an office party, we can help you plan the perfect event. We are a full service catering company with expertise in all service areas.

With our professional staff, we can plan all aspects of your event: menu and event planning, beverage service, rentals, staff and venue coordination.

CoolEatz Catering menus are always created using as many local, organic and sustainable ingredients as possible.

When planning an event, please contact our catering manager by telephone at 650.325.2068 or by email at catering@cooleatz.com.

Pricing

The cost of your event depends on many factors, primarily the number of guests, the length of the event and the needs of the venue. Your total bill is broken down into the following categories: Food, beverages, rentals, staff, delivery and service charge.



what makes us unique

At CoolEatz Catering, we will design a catering event especially for you. Whether for corporate or private events, we can handle all your catering needs. Our experienced catering staff will work closely with you to ensure that both you and your guests will have a trouble-free, happy, memorable event, complete with delicious food and drink.

We can help with the following services:

- Cocktail Hours & Receptions
- Wedding Receptions
- Dinner & Lunch Buffets
- Served Dinners
- Company Picnics & BBQ's
- Box & Corporate Lunches
- Party Platters
- Celebrations of Life & Memorials

for event inquiries

CoolEatz Catering Co.

FULL SERVICE / FINE CATERING

650.325.2068

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