**Breakfast**

**Executive Continental**
Assorted fresh baked muffins, scones, croissants with butter & house made seasonal jam. Served with Coral Tree Cafe’s Organic Signature Coffee
$7.95

**Executive Continental**
Assorted fresh baked muffins, scones, croissants, butter & jam. Served with Coral Tree Cafe’s Organic Signature Coffee and freshly squeezed orange juice
$8.90

**Scottish Lox and Bagels**
Frisher Scottish lox served with capers, roma tomatoes, red onions, cucumbers, whipped cream cheese and bagels
$13.25

**Fresh Seasonal Fruit Salad**
Assorted varieties of seasonal fresh fruits
$30.00

**House Made “Superfood” Granola**
Our granola features oats, golden raisins, pumpkin seeds, cranberries, coconut flakes, almonds, sunflower seeds, flax seeds, sesame seeds, honey, brown sugar and spices. Served with Greek yogurt.
$30.00

**Coral Tree Parfait**
House made granola layered with seasonal fruits and Greek yogurt
$40.00

**Bagel Platter**
Served with butter, whipped cream cheese and house made seasonal jam
$10.00

**Seasonal Market Quiche**
Our quiches are made with organic farm fresh, free-range eggs
$24.00

**Breakfast Burrito Platter**
Served with house made pico de gallo, guacamole & tortilla chips
$65.00

**Chicken & Egg White Bowl**
Brown rice, organic egg whites, sliced chicken breast, red quinoa, spinach, shallots and roasted tomato salsa
$50.00

**Complete Coffee Service**
Coral Tree Cafe’s Organic Signature Blend Coffee, served with cream, sugar, sweeteners, cups & stir sticks
$24.00

**Sides (10 Minimum)**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Organic Eggs (2 eggs)</td>
<td>$2.25</td>
</tr>
<tr>
<td>Organic Egg Whites (Zegas)</td>
<td>$2.45</td>
</tr>
<tr>
<td>Applewood Smoked Bacon</td>
<td>$2.35</td>
</tr>
<tr>
<td>Turkey Bacon</td>
<td>$2.35</td>
</tr>
<tr>
<td>Chicken Sausage</td>
<td>$2.45</td>
</tr>
<tr>
<td>Cafe Potatoes</td>
<td>$2.75</td>
</tr>
<tr>
<td>French Toast</td>
<td>$2.50</td>
</tr>
<tr>
<td>Vegetable Frittata (4 pieces)</td>
<td>$4.00</td>
</tr>
<tr>
<td>Assorted Pastries</td>
<td>$2.50</td>
</tr>
</tbody>
</table>

**Catering & Event Info**

- **Specialized in Special Events**
- **Fully Customizable Menu**
- **On-Time Delivery Service**

All orders can be picked up at any one of our cafes or delivered to your workplace or home so you can simply enjoy your event.

**Please Note:** Changes and cancellations must be made at least 8 hours in advance. Some items may require 48 hours notice.

**Contact Us to Place Your Order!**

(310) 882-5688 • CATERING@CORALTREECAFE.COM
## SALADS
- **Organic field greens**
- **Tuscan spinach salad**
- **Caesar salad**
- **Chinese chicken salad**
- **Chopped salad**
- **Cobb salad**
- **Orchard salad**
- **Sonora salad**
- **Curried chicken or tuna salad**

### CHOPPED KALE SALAD
- Roman lettuce, green kale, orange golden raisins, toasted almonds, parmesan cheese, shallots, served with lemon vinaigrette.

### SANDWICH PLATTERS
- **Vege wrap with house made hummus (vegan)**
- **Roast turkey sandwich**
- **Curried chicken sandwich**
- **Carpeese sandwich**
- **Rosemary chicken sandwich**

### LUNCH BOX
- **Deluxe boxed lunch**

## ENTREES
- **Lemon & basil grilled chicken breast**
- **Roasted natural chicken**
- **Natural California raised turkey meatloaf**
- **Grilled prime sirloin steak**
- **Prime sirloin verde**
- **Grilled Scottish salmon**
- **Brown rice bowl**
- **Forbidden bowl**
- **Seasonal farmers market vegetables**
- **Moroccan spiced carrots**
- **Roasted red potatoes or parmesan mashed potatoes**
- **Sweeet potatoes wedges**
- **Artisan cheese platter**
- **Culiti with hummus**
- **Crispy tortilla chips**
- **Organic deviled eggs**

## PASTAS
- **Baked macaroni and cheese**
- **Penne a la gricia**
- **Farfalle pomodoro**
- **Farfalle tulip pasta salad**
- **Corall tree pasta salad**

### FRESH ENDINGS
- **Cookies**
- **Broilines**
- **Claro cherry, vanilla, red velvet**
- **whole cakes**

### BEVERAGES
- **Bottle of water**
- **Soda cans**
- **Fresh squeezed orange juice**
- **House made mango iced tea**
- **House made lemonade**

### PRICES
- **Salads:** $7.50-
- **Entrees:** $15.00-
- **Pastas:** $35.00-
- **Beverages:** $2.25-
- **Desserts:** $8.00-
- **Lunch Box:** $12.95-
ENTREES
All our meat and poultry are antibiotic, hormone & nitrate free.

LEMON & BASIL GRILLED CHICKEN BREAST
Sliced lemon and herb marinated natural chicken breast
$4.85 Per Person

ROASTED NATURAL CHICKEN
Sweet peppers, black olives & oven-roasted tomatoes
$3.50 Per Person

NATURAL CALIFORNIA RAISED TURKEY MEATLOAF
Delicious house made turkey meatloaf made with celery, carrots, onions, garlic & fresh herbs
$4.75 Per Person

GRILLED PRIME SIRLOIN STEAK
Marinated with garlic, fresh herbs & red wine sauce
$5.85 Per Person

PRIME SIRLOIN VERDE
Sweet potato dua, spring onions & mild green chili sauce
$9.25 Per Person

GRILLED SCOTTISH SALMON
Served with remoulade sauce
$12.00 Medium
$18.00 Large

BROWN RICE BOULI
Seasonal local vegetables, brown rice, lemon juice & fresh herbs
$4.80 Medium
$8.00 Large

FORBIDDEN BOULI
Forbidden black rice, roasted barley, seasonal vegetables, kale, shallots, garlic, olive oil, agave & soy ginger vinagrette
$4.80 Medium
$8.00 Large

SEASONAL FARMERS MARKET VEGETABLES
An array of seasonal local farmers market vegetables sauteed with olive oil & garden herbs
$4.80 Medium
$8.00 Large

MOROCCAN SPICED CARROTS
Preserved lemon and ras el hanout spices
$4.80 Medium
$8.00 Large

ROASTED RED POTATOES OR PARMESAN MASHED POTATOES
$3.80 Medium
$5.50 Large

SWEET POTATOES LUGEDS
Roasted white, orange & purple sweet potatoes
$4.80 Medium
$8.00 Large

ARTISAN CHEESE PLATTER
A Chef's selection of domestic cheeses with emphasis on texture. Baked baguette, crackers, glazed walnuts, fresh & dried fruits
$7.80 Medium
$10.00 Large

CRUDELE WITH HUMMUS
An array of seasonal local farmers market vegetables
$4.80 Medium
$9.80 Large

CRISPY TORTILLA CHIPS
Served with house made roasted tomato salsa & guacamole
$2.75 Medium
$3.25 Large

ORGANIC DEVILED EGGS
America’s favorite hors d’oeuvre
$1.95 Per Dozen

LUNCH BOX
DELUXE BOXED LUNCH
Choose any of our delicious sandwiches. Comes with local organic baby field greens and a house made cookie
$12.95 Per Person

SALADS
Use source the freshest, highest quality produce. Add chicken $1.50 medium $2.50 large

ORGANIC FIELD GREENS
Organic baby field greens, tomatoes, julienne carrots, cucumbers & hearts of palm. Served with balsamic vinaigrette

TUSCAN SPINACH SALAD
Organic baby spinach, belgian endive, caramelized walnuts & shaved parmesan. Served with low-tart lemon vinaigrette

CAESAR SALAD
Hearts of romaine & house made croutons, topped with parmesan. Served with Caesar dressing

CHINESE CHICKEN SALAD
Sliced grilled chicken breast, romaine/iceberg mix, pomegranate seeds (seasonal), roasted cashews, sesame seeds, cilantro, mandarin oranges & wonton crisps. Served with pomegranate vinagrette dressing

CHOPPED SALAD
Chopped roasted turkey breast, crisp iceberg, parmesan beans, cucumber, roma tomatoes, and mozzarella cheese. Served with red wine vinyagrette dressing

COBB SALAD
Grilled chicken breast, romaine/iceberg mix, avocado, applewood smoked bacon, organic hard-boiled egg, roma tomatoes, cucumber, blue cheese and mozzarella with yogurt lemon herb dressing

ORCHARD SALAD
Organic baby field greens, grapes, apples, cucumbers; red onions, blue cheese, caramelized walnuts, with fip vinagrette dressing

SONORA SALAD
Grilled chicken breast, romaine, roasted yellow corn, roma tomatoes, red onions, black beans, topped with house made taco tortilla chips & cilantro. Served with chipotle ranch dressing

CURRIED CHICKEN OR TUNA SALAD
Our house made curried chicken salad or tuna salad, served with organic baby field greens, roma tomatoes, cucumbers, red onions & carrots with balsamic vinaigrette

SANDWICH PLATTERS $55.00

VEGIE WRAP WITH HOUSE MADE HUMMUS (VEGAN)
House made hummus, alfalfa sprouts, sliced roma tomatoes, avocados, red cabbage, red onions, olive oil, lemon juice and romaine, wrapped in a whole wheat tortilla

ROAST TURKEY SANDWICH
Roasted turkey breast with alfalfa, sliced cucumbers, alfalfa sprouts and cranberry cream cheese spread, served on a baguette

TURKEY MEATLOAF SANDWICH
Our house made signature turkey meatloaf, alfalfa sprouts, red onion relish and mayonaisse, served on a rustic ciabatta roll

CURRIED CHICKEN SANDWICH
Curried chicken (grilled marinated chicken breast with golden raisins, red onions and carrots in a light curry mayo), alfalfa and roma tomatoes, served on a rustic ciabatta roll

CARPESE SANDWICH
Fresh local mozzarella, roma tomatoes, fresh basil, alfalfa; basil pesto served on a baguette

ROSEMARY CHICKEN SANDWICH
Rosemary marinated chicken breast, brie cheese, fresh pear, alfalfa and mayonaisse, served on a rustic ciabatta roll

LUNCH BOX
DELUXE BOXED LUNCH
Choose any of our delicious sandwiches. Comes with local organic baby field greens and a house made cookie
$12.95 Per Person

SWEET ENDINGS

COOKIES
Chocolate Chip, Oatmeal Peanut Butter, White Chocolate Chip

BROWNIES
Double Chocolate Brownies

CLUCKES
Vanilla, Chocolate, Red Velvet, German Cake

WHOLE CAKES
Carrot, Chocolate, Red Velvet, German Cake

BEVERAGES

BOTTLE OF WATER
PHELICERINO
SODA CANS

FRESH SQUEEZED ORANGE JUICE (half gallon)
HOUSE MADE MANGO ICED TEA (half gallon)
HOUSE MADE LEMONADE (half gallon)

PASTAS
Served with American grana parmesan cheese. Add chicken $1.50 medium $2.50 large

BAKED MACARONI AND CHEESE
Elbow macaroni pasta, sharp cheddar, monterey jack, parmesan and blue cheese topped with a Parmesan crisp

FARFALLE POMODORO
Tossed with roma tomatoes, fresh organic basil and extra virgin olive oil

PENNE ABRASARRA
Spicy house made tomato sauce, fresh local organic parsley, and a touch of cream

FARFALLE TURKEY BOLOGNAISE
House made rustic turkey bolognese sauce topped with fresh organic basil

GREGGIOLE RUSTICA
Chicorrotto pasta, olive oil, sun-dried tomatoes, baby spinach, mushrooms, cream fraliche, alfalfa and parmesan, topped with grated ricotta salata cheese

BAKED SPAGHTELLI SQUASH GRATIN
Spaghetti squash, house made marinara sauce, pico de gallo, parmesan and mozzarella cheese topped with a parmesan crisp

CORAL TREE PASTA SALAD
Farro pasta salad featuring a Chef’s selection of seasonal farmers market vegetables

FOUR CHEESE RAVIOLI
Roasted cherry tomatoes & fresh organic basil

HOUSE MADE FARMERS MARKET LASAGNA
Layered with roasted local seasonal vegetables, fresh mozzarella cheese, parmesan cheese and fresh basil

HOUSE MADE TURKEY BOLOGNAISE LASAGNA
Layered with fresh mozzarella cheese, our natural house made turkey bolognese, parmesan cheese and fresh basil

$55.00 Medium
$75.00 Large

$80.00 Medium
$85.00 Large

$80.00 Medium
$80.00 Large

$80.00 Medium
$80.00 Large

$5.60 Small
$6.25 Large

$1.75 Small
$3.25 Large

$80.00 Whole
## ENTRÉES
All our meat and poultry are antibiotic, hormone & nitrate free.

<table>
<thead>
<tr>
<th>Entrée</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>LEMON &amp; BASIL GRILLED CHICKEN BREAST</td>
<td>$4.95</td>
</tr>
<tr>
<td>ROASTED NATURAL CHICKEN</td>
<td>$3.95</td>
</tr>
<tr>
<td>NATURAL CALIFORNIA RAISED TURKEY MEATLOAF</td>
<td>$3.75</td>
</tr>
<tr>
<td>GRILLED PRIME SIRLOIN STEAK</td>
<td>$5.95</td>
</tr>
<tr>
<td>PRIME SIRLOIN VERDE</td>
<td>$5.95</td>
</tr>
<tr>
<td>GRILLED SCOTTISH SALMON</td>
<td>$7.75</td>
</tr>
<tr>
<td>BROWN RICE BOWL</td>
<td>$8.90</td>
</tr>
<tr>
<td>SEASONAL LOCAL VEGETABLES</td>
<td>$8.90</td>
</tr>
<tr>
<td>FORBIDDEN BOWL</td>
<td>$8.90</td>
</tr>
<tr>
<td>MOROCCAN SPICED CARROTS</td>
<td>$8.90</td>
</tr>
<tr>
<td>ROASTED RED POTATOES OR PARMESAN MASHED POTATOES</td>
<td>$5.95</td>
</tr>
<tr>
<td>SWEET POTATOES LUGGED</td>
<td>$8.90</td>
</tr>
<tr>
<td>ARTISAN CHEESE PLATTER</td>
<td>$7.90</td>
</tr>
<tr>
<td>CRULITTE WITH HUMMUS</td>
<td>$5.90</td>
</tr>
<tr>
<td>CRISPY TORTILLA CHIPS</td>
<td>$3.25</td>
</tr>
<tr>
<td>ORGANIC DEVILED EGGS</td>
<td>$9.95</td>
</tr>
</tbody>
</table>

## PASTAS
Served with American grana parmesan cheese.

<table>
<thead>
<tr>
<th>Pasta</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>BAKED MACARONI AND CHEESE</td>
<td>$6.95</td>
</tr>
<tr>
<td>PENNE ABRASIANATA</td>
<td>$6.95</td>
</tr>
<tr>
<td>FARFALE POMODORANO</td>
<td>$6.95</td>
</tr>
<tr>
<td>FARFALE TURKEY BOLOGNAINE</td>
<td>$6.95</td>
</tr>
<tr>
<td>CRECCHETTE RUSTICA</td>
<td>$6.95</td>
</tr>
<tr>
<td>BAKED SPAGHETTI SQUASH GRATIN</td>
<td>$6.95</td>
</tr>
<tr>
<td>CORAL TREE PASTA SALAD</td>
<td>$8.90</td>
</tr>
</tbody>
</table>

## FOUR CHEESE RAVIOLI
Roasted cherry tomatoes & fresh organic basil.

<table>
<thead>
<tr>
<th>Four Cheese Ravioli</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>HOUSE MADE FARMERS MARKET LASAGNA</td>
<td>$8.90</td>
</tr>
<tr>
<td>HOUSE MADE TURKEY BOLOGNALE ISA</td>
<td>$8.90</td>
</tr>
</tbody>
</table>

## SWEET ENDINGS

<table>
<thead>
<tr>
<th>Sweet Ending</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>COOKIES</td>
<td>$2.25</td>
</tr>
<tr>
<td>BROWNIES</td>
<td>$1.50</td>
</tr>
<tr>
<td>CUPCAKES</td>
<td>$1.75</td>
</tr>
<tr>
<td>WHOLE CAKES</td>
<td>$8.00</td>
</tr>
</tbody>
</table>

## BEVERAGES

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bottle of Water</td>
<td>$12.95</td>
</tr>
<tr>
<td>PELLEGRINO</td>
<td>$2.25</td>
</tr>
<tr>
<td>FRESH SQUEEZED ORANGE JUICE</td>
<td>$1.75</td>
</tr>
<tr>
<td>HOUSE MADE MANGO ICED TEA</td>
<td>$8.00</td>
</tr>
<tr>
<td>HOUSE MADE LEMONADE</td>
<td>$7.50</td>
</tr>
</tbody>
</table>
**EXECUTIVE CONTINENTAL**
Assorted fresh baked muffins, scones, croissants with butter & house made seasonal jam. Served with Coral Tree Café’s Organic Signature Coffee
$7.95
Per Person

**TRIPLE CONTINENTAL**
Assorted fresh baked muffins, scones, croissants, butter & jam. Served with Coral Tree Café’s Organic Signature Coffee and a choice of drink
$8.95
Per Person

**SCOTTISH LOX AND BAGELS**
Frothy Scottish lox served with capers, onion, tomatoes, red onions, cucumbers, whipped cream cheese and bagels
$11.25

**FRESH SEASONAL FRUIT SALAD**
Assorted varieties of seasonal fresh fruit
$39.00
Medium Bowl
Serves 6-10
$54.00
Large Bowl
Serves 18-20

**HOUSE MADE “SUPERFOOD” GRANOLA**
Our granola features oats, golden raisins, pumpkin seeds, cranberries, coconut flakes, almonds, sunflower seeds, flax seeds, sesame seeds, honey, brown sugar and spices. Served with Greek yogurt.
$38.00
Serving 12-14

**CORAL TREE PARFAIT**
House made granola layered with seasonal fruits and Greek yogurt
$45.00
Serving 12-14

**BAGEL PLATTER**
Served with butter, whipped cream cheese and house made seasonal jam
$3.50
Per Person

**SEASONAL MARKET QUICHE**
Our quiches are made with organic farm fresh, tree-range eggs
$24.00
Serving 6-8

**BREAKFAST BURRITO PLATTER**
Served with house made pico de gallo, guacamole & tortilla chips
$39.00
Serving 10-12
  * Organic scrambled eggs, black beans, hash and cheddar cheese
  * Organic scrambled eggs, chicken sausage, tomatoes and cheese
  * Organic scrambled eggs, spicy natural turkey chorizo, black beans & cheese

**CHICKEN & EGG WHITE BOWL**
Brown rice, organic egg whites, sliced chicken breast, red quinoa, spinach, shallots and roasted tomato salsa
$59.00
Serving 12-15

**COMPLETE COFFEE SERVICE**
Coral Tree Café’s Organic Signature Blend Coffee, served with cream, sugar, sweetener, cups & stir sticks
$24.00
Serving 15

**SIDES (10 MINIMUM)**
- Organic Eggs (2 eggs)
- Organic Egg Whites (Zagas)
- Applewood Smoked Bacon
- Turkey Bacon
- Chicken Sausage
- Home Fries
- Mashed Potatoes
- Fried Potatoes
- Asparagus
- Steamed Asparagus
- Grilled Asparagus
- Orange Slices
- Fresh Fruits
- Vegetables
- Assorted Pastries
- Cheese
- Assorted Cheeses
- Cured Meats
- Assorted Cured Meats

**CATERING & EVENT INFO**

**SPECIALIZED IN SPECIAL EVENTS**
Are you planning a party? Call us with your ideas and let us do the rest. We will plan everything to fit your needs and your budget!

**FULLY CUSTOMIZABLE MENU**
We offer customizable selections that are catered to your event. None of that pre-fixed menu nonsense that leaves those taste buds unfulfilled.

**ON-TIME DELIVERY SERVICE**
All orders can be picked up at any one of our cafes or delivered to your workplace or home so you can simply enjoy your event.

**PLEASE NOTE:** Changes and cancellations must be made at least 8 hours in advance. Some items may require 48 hours notice.
BREAKFAST

EXECUTIVE CONTINENTAL
Assorted fresh baked muffins, scones, croissants with butter & house made seasonal jam. Served with Coral Tree Café’s Organic Signature Coffee
$7.95
Per Person

GOURMET CONTINENTAL
Assorted fresh baked muffins, scones, croissants, butter & jam. Served with Coral Tree Café’s Organic Signature Coffee and freshly squeezed orange juice
$8.95
Per Person

SCOTTISH LOX AND BAGELS
Smoked Scottish lox served with capers, roma tomatoes, red onions, cucumbers, whipped cream cheese and bagels
$12.25

FRESH SEASONAL FRUIT SALAD
Assorted varieties of seasonal fresh fruits
$9.00

HOUSE MADE “SUPERFOOD” GRANOLA
Our granola features oats, golden raisins, pumpkin seeds, cranberries, coconut flakes, almonds, sunflower seeds, flax seeds, sesame seeds, honey, brown sugar and spices. Served with Greek yogurt
$9.00

CORAL TREE PERFECT
House made granola layered with seasonal fruits and Greek Yogurt
$45.00
Per Person

BAGEL PLATTER
Served with butter, whipped cream cheese and house made seasonal jam
$3.20
Per Bagel

SEASONAL MARKET QUICHE
Our quiches are made with organic farm fresh, free-range eggs
$24.00
Per Person

BREAKFAST BURRITO PLATTER
Served with house made pico de gallo, guacamole & tortilla chips
$59.00
Per Person

CHICKEN & EGG WHITE BOWL
Brown rice, organic egg whites, sliced chicken breast, red quinoa, spinach, shallots and roasted tomato salsa
$59.00
Per Person

COMPLETE COFFEE SERVICE
Coral Tree Café’s Organic Signature Blend Coffee, served with cream, sugar, sweetness, cups & stir sticks
$24.00
Per Person

SIDES (10 MINIMUM)

Organic Eggs (2 eggs)
145

Organic Egg Whites (Zeggs)
145

Applewood Smoked Bacon
185

Turkey Bacon
95

Chicken Sausage
115

Cafe Potatoes
125

French Toast
15.50

Vegetable Frittata (4 pieces)
18.00

Assorted Pastries
12.50

CATERING & EVENT INFO

SPECIALIZED IN SPECIAL EVENTS
Are you planning a party? Call us with your ideas and let us do the rest. We will plan everything to fit your needs and your budget

FULLY CUSTOMIZABLE MENU
We offer customizable selections that are catered to your event. None of that pre-fixed menu non-sense that leaves those taste buds

ON-TIME DELIVERY SERVICE
All orders can be picked up at any one of our cafes or delivered to your workplace or home so you can simply enjoy your event

PLEASE NOTE: Changes and cancellations must be made at least 8 hours in advance. Some items may require 48 hours notice.

Coral Tree Cafe

CATERING & EVENTS MENU

ASK FOR OUR
DELICIOUS RECEPTION MENU
ENDLESS OPTIONS FOR YOUR PARTY
AVAILABLE FOR PARTIES WITH 50 - 500 GUESTS

FULL CATERING SERVICES
RENTALS, DECOR & BARTENDERS, SERVERS TO ON-SITE CHEFS

CONTACT US TO PLACE YOUR ORDER!
(310) 882-5868 • CATERING@CORALTREECAFE.COM

CONNECT TO US
facebook.com/CoralTree
@CoralTreeCafe
@CoralTreeCafe