

SALADS

GARDEN SALAD

WITH SEASONAL VEGGIES, HOUSE-MADE CROUTONS, PARMESAN CHEESE

HOUSE SALAD

WITH SEASONAL VEGGIES, HOUSE-MADE CROUTONS, GORGONZOLA CHEESE

DRESSINGS

TOASTED GARLIC, HONEY MUSTARD, ITALIAN, CAESAR, BALSAMIC & OIL

PANINI PLATTERS

MUFFULETTA

SMOKED HAM, GENOA SALAMI, PROVOLONE CHEESE, & HOUSE-MADE OLIVE SPREAD

SMOKED TURKEY

BABY SWISS, SMOKED TURKEY, STONE GROUND MUSTARD & ORGANIC BABY GREENS

HICKORY SMOKED HAM

DIJON, BABY SWISS, SMOKED HAM, ORGANIC BABY GREENS

ITALIAN TUNA

ALBACORE TUNA, ARTICHOKE HEARTS, FETA CHEESE, MAYO, ORGANIC BABY GREENS

CHICKEN SALAD

CHICKEN BREAST, CURRY MAYO, YOGURT, CELERY, ORGANIC BABY GREENS

GARDEN VEGGIE

HOUSE-MADE HUMMUS OR PESTO MAYO, CUCUMBER, TOMATO, PEPPERS, RED ONION, CARROTS, ORGANIC BABY GREENS

ARTICHOKE MUFFULETTA

HOUSE-MADE OLIVE SPREAD, SAUTÉED MUSHROOMS, ARTICHOKE HEARTS

CAPRESE

TOMATO, FRESH MOZZARELLA, HOUSE-MADE BASIL PESTO, SIDE OF BALSAMIC VINAIGRETTE

BOXED LUNCHES

STANDARD BOX

INCLUDES CHOICE OF PANINI, KETTLE CHIPS, COOKIE, CONDIMENTS & SERVICE WARE

SIGNATURE BOX

INCLUDES CHOICE OF PANINI, PASTA SALAD, FRUIT, COOKIE, CONDIMENTS & SERVICE WARE



24 HOURS NOTICE REQUIRED

*SOME ITEMS OR LARGER PARTIES MAY REQUIRE MORE THAN 24 HOURS NOTICE

PRICES BASED ON 10 PERSON MINIMUM

*ADDITIONAL CHARGES MAY APPLY FOR PARTIES UNDER 10 PEOPLE

*PRICES SUBJECT TO CHANGE AT ANYTIME DUE TO FOOD COSTS

TAXES, DELIVERY & SET-UP FEES ARE NOT INCLUDED

OUR CATERING IS MADE ESPECIALLY TO YOUR ORDER, WE REQUIRE 1/2 DOWN AND BALANCE DUE UPON PICK-UP OR DELIVERY

SERVICE WARE \$.50 - \$1.00 PER PERSON
ADD ASSORTED BOTTLED BEVERAGES \$2.25 PER PERSON

TREAT YOUR GUESTS TO SWEETS! PROVIDED BY BIT OF SWISS PASTRY SHOPPE

GRANOLA CHOCOLATE CHIP COOKIES
GRANOLA CLUSTER COOKIES
ASSORTED COLD PASTRIES

WE BELIEVE FRESH IS THE BEST FOR OUR CATERING GUESTS!

THIS MENU IS JUST THE START OF WHAT WE CAN DO FOR YOU!

WE BELIEVE FRESH IS THE BEST FOR OUR DISHES, THEREFORE OUR MENU PRICES MAY VARY ACCORDING TO SEASON. ALL OUR VEGETABLES ARE LOCALLY SOURCED AND ORGANIC WHEN AVAILABLE.

CFM052018-A

CHECK OUT OUR DAILY BREAKFAST, LUNCH, & DINNER SPECIALS



THE FRESH ITALIAN EATERY

CATERING MENU

CALL OR EMAIL US TODAY!

269.983.3354

CAFFETOSICATERING@GMAIL.COM

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ST. JOSEPH, MI 49085
PHONE: 269.983.DELI 3354
FAX: 269.983.5006
EMAIL: CAFFETOSI@GMAIL.COM
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SUMMER HOURS
MONDAY 7AM ~ 7:30PM
TUES - FRI 7AM ~ 8PM
SATURDAY 8AM ~ 8PM
SUNDAY 8AM ~ 4PM



BREAKFAST

ASSORTED FRESH BAKED PASTRIES

ASSORTED PASTRIES FROM BIT OF SWISS & HOUSE-MADE MUFFINS WITH BUTTER & JAM

CONTINENTAL BREAKFAST

ASSORTED PASTRIES FROM BIT OF SWISS & HOUSE-MADE MUFFINS WITH BUTTER & JAM & FRESH FRUIT

MINI SPINACH, MUSHROOM & FETA FRITTATAS

WITH ROASTED POTATOES & TURKEY SAUSAGE

BAKED CINNAMON FRENCH TOAST

MADE WITH CINNAMON SWIRL BREAD FROM BIT OF SWISS SERVED WITH BUTTER AND MAPLE SYRUP

HOUSE-MADE GRANOLA

MADE WITH OATS, CURRANTS, CRANBERRIES, COCONUT, ALMONDS, SESAME SEEDS, SUNFLOWER SEEDS, SERVED WITH YOGURT & FRESH FRUIT

APPETIZERS

MINI SPINACH FETA STRUDELS

SPINACH, FETA CHEESE, AND ONIONS WRAPPED IN PHYLLLO DOUGH

CAPRESE SKEWERS

FRESH MOZZARELLA, CHERRY TOMATOES & BASIL

FRUIT PLATTER OR KABOBS

SEASONAL FRUIT

CRUDITE SHOOTERS OR PLATTER

SEASONAL VEGGIES WITH CHOICE OF DIP

ANTIPASTO SKEWERS OR PLATTER

MARINATED ARTICHOKE, OLIVES, MUSHROOMS, SALAMI, CHEESES

BRUSCHETTA

*FRESH TOMATO & BASIL MARINATED IN BALSAMIC VINEGAR, GARLIC, AND OLIVE OIL

*GORGONZOLA MOUSSE & CARAMELIZED ONIONS

PROTEIN PLATTER

ASSORTED NUTS, CHEESES, SALAMI, AND FRUIT

HOUSE-MADE SPECIALITY SIDES

POWER KALE SALAD

BROCCOLI, CAULIFLOWER, KALE, CARROTS, RED CABBAGE, SUNFLOWER SEEDS, GOLDEN RAISINS, LEMON VINAIGRETTE

COUSCOUS

CRANBERRIES, ALMONDS, MINT, BASIL, LEMON ZEST, OLIVE OIL

TUSCAN BEETS

BABY BEETS, BATTI BECCO SALT, RED ONION, RED WINE VINEGAR

QUINOA

CRANBERRIES, PECANS, ORANGE ZEST, CELERY, OLIVE OIL

FARRO

ARUGULA, CORN, CHERRY TOMATOES, LEMON JUICE, OLIVE OIL

BARLEY W/ FETA

RED & GREEN PEPPERS, RED ONION, FETA CHEESE, GARLIC, OLIVE OIL

BARLEY W/ CORN

RED & GREEN PEPPERS, RED ONION, CORN, BASIL, GARLIC, OLIVE OIL

PESTO & PEAS PASTA

HOUSE-MADE PESTO, PARMESAN CHEESE, SUN-DRIED TOMATO, PEAS

GREEK PASTA

RED & GREEN PEPPERS, RED ONION, FETA CHEESE, CUCUMBER, KALAMATA OLIVES, TOMATOES, ITALIAN DRESSING

GINGER COLESLAW

GREEN CABBAGE, CARROTS, FRESH GINGER, CILANTRO, RED WINE VINEGAR, YOGURT SAUCE

CAFFE SUMMER SALAD

RED & GREEN PEPPERS, RED ONION, CUCUMBER, TOMATO, ITALIAN DRESSING

CAPRESE SALAD

FRESH MOZZARELLA, CHERRY TOMATOES, FRESH BASIL, BATTI BECCO SALT, OLIVE OIL

CREAMY POTATO SALAD

CELERY, RED ONION, HARD BOILED EGGS, DIJON MUSTARD, MAYO

ROASTED VEGGIES

SEASONAL VEGGIES, GARLIC, OREGANO, OLIVE OIL

FRESH FRUIT

SEASONAL FRESH FRUIT

ENTREES

CHICKEN MARSALA

CHICKEN PICATTA

CHICKEN PARMIGIANA

PASTA WITH ALFREDO, MARINARA, OR BOLOGNESE

LASAGNA

*VEGGIE

*CHICKEN

*BOLOGNESE

CANNELLONI

FILLED WITH HERBED RICOTTA CHEESE AND BAKED IN A TOMATO CREAM SAUCE TOPPED WITH ASIAGO CHEESE

SPINACH FETA STRUDELS

SPINACH, FETA CHEESE, AND ONIONS WRAPPED WITH PHYLLLO DOUGH

RIGATONI

*ITALIAN SAUSAGE, PEAS, AND TOMATO CREAM SAUCE TOPPED WITH ASIAGO CHEESE

*SPINACH, MUSHROOM AND TOMATO CREAM SAUCE TOPPED WITH ASIAGO CHEESE

RISOTTO

*ASPARAGUS & MUSHROOM

*MUSHROOM & PEAS

*CHICKEN, SPINACH & PEAS

BAKED MAC 'N 3 CHEESE


*ADD CHICKEN & BACON

PASTA WITH ALFREDO, MARINARA, OR BOLOGNESE

*ADD CHICKEN

*ADD ROASTED VEGGIES

*ADD MEATBALLS



AT CAFFE TOSI, WE BELIEVE
FRESH IS THE BEST FOR OUR
CATERING GUESTS.