

CREMA CATERING info.....

Ingredients

We use the freshest ingredients we can get our hands on. We source from local farms, small vendors and producers. We do our best to provide foods that are seasonal and will sometimes make substitutions based on availability.

How much should I order?

Most of the menu is priced per person. This provides the host with the ideal tools needed to order the correct amount based on the guest count.

Plattering charge

Our catering items are presented on ready to serve plastic platters and containers. The charge includes all serving trays, serving utensils and garnishes, plates, napkins, and eating utensils.

Delivery

Delivery is available in the Madison area. This service is subject to availability and is generally not available on weekends \$10-15 delivery charge based on distance from café.

Timing of Order and Payment

We appreciate an "early as possible" notice for your event and require a 50% deposit. If you are looking for something other than what is listed, let us know and we can work with you.

Corporate Accounts

Ask about setting up an account with us to make reordering easier.

**We would be happy to cater
your event!**



CATERING MENU

4124 Monona Drive
Madison, WI 53716
608.224.1150

Delivery Available.

www.goodcrema.com

We strive to provide our customers with presentable food which has been prepared using simple local ingredients as best we can. Our bakery is all made in house. Let us cater you in the simple pleasures of good food for your next event!

Breakfast, Lunch, Anytime!

Crema Breakfast Pastries

Assorted mini scones, muffins and coffee cake bites garnished with fresh fruit \$2.50 per person/\$5.00 plattering fee

Fresh Seasonal Fruit

Fresh fruit salad with melon, pineapple and fresh berries \$3.50 per person/\$5.00 plattering fee

Sugar River Valley Yogurt

Served individually topped with house made granola and Gentle Breeze Honey \$5.00 per person

Alterra Strong Brewed Coffee

Includes cups and accompaniments (96oz.) Serves 12/8oz cups \$20

Fresh Orange Juice (1/2 gallon)

Serves 8/8oz cups, cups included \$12

Breakfast Sandwiches! Featuring New Century Farm Eggs

\$6.00 each/\$5.00 plattering charge, garnished with fresh fruit

Veggie fried egg, roasted red pepper, cheddar-cream cheese and greens on a ciabatta roll

Classic fried egg, local bacon, cheddar-cream cheese and greens on a ciabatta roll

Steak and Egg fried egg, Lange roast beef, bleu cheese, caramelized onion and arugula on a ciabata roll (add \$1.50 each)

Salads (\$4.00 per person/max. 8 people per platter)

Harvest Greens dried cranberries, red onion, pecans, goat cheese with white wine vinaigrette

Field Greens smoked bacon, almonds, currants, red onions, blue cheese with balsamic-shallot vinaigrette

Tuscan Greens roasted red peppers, red onions, artichokes, croutons, asiago with a basil vinaigrette

Marinated Chickpeas arugula, lemon, garlic and basil

Salads may be offered as a complete entrée for \$8.00 excluding chickpeas options

Real food, done right!

Sandwich Platters For individual options, see box lunches

Select any combination of sandwiches from below menu and we will arrange them beautifully garnished on a disposable platter. \$8.75 per sandwich/\$5.00 plattering charge.

The Gobbler natural turkey, Door County cherry relish, goat cheese, arugula on whole grain bread

Ham So Gouda Lange ham, Farmer John's smoked gouda, red onions, tomato jam, horseradish mayo, frisse on sourdough bread

The Bluebird natural chicken, dried blueberries, roasted walnuts, white cheddar and greens on a baguette

ArtiMelt marinated artichokes, spinach, red onion, Farmer John's provolone, mayo on a baguette

The Roman roasted zucchini and tomatoes, fontina cheese, olive tapenade, arugula, onion, basil vinaigrette on a baguette

Balsamic Beef Lange roast beef, balsamic onions, white cheddar and greens on whole grain bread

Modern Egg New Century farm egg salad scented with fresh Tarragon and arugula on sourdough bread

Hot Chick grilled chicken, local bacon, roasted tomatoes, aged cheddar, chipotle mayo on wholegrain bread

Bag of El Rey Lemon Zesty Tortilla Chips \$4

Box Lunches

Choose from any of the sandwiches or salads. Boxes include: 1/2 sandwich, marinated veggie salad, El Rey chips and a cookie. \$9.00 per box, utensils/napkins included. (add \$2.00 for whole sandwich boxed lunch)

Dessert Platters

Assorted house-made mini cookies and bars garnished with fresh berries. 2 pieces per person \$2.50 per person/\$5.00 plattering fee

Beverages

choose from our variety of café refreshments from sugar cane sodas to 100% juices. Please inquire as our beverages options often change.

We can accommodate most food allergies or intolerances, please ask!