



CAFÉ ZUPAS®

Catering & Delivery

Two Ways -----> To Cater

1

TRAYS

Best to accommodate a variety of appetites & tastes.
Sandwiches, salads, & soups are served in large trays and bowls.

Sandwich Tray 8 Halves	\$38.39	Salad Tray Serves 10-12	\$61.39
Sandwich Tray 16 Halves	\$76.69	Soup Tray 6 individual servings	\$32.49
Bowl Tray Serves 10-12	\$63.38	Soup Tray 12 individual servings	\$64.99
		Dozen Strawberries	\$17.99
		Dozen Cookies	\$19.99
		Dozen Mix	\$18.99

Party-Style items come complete with plates, utensils, napkins and everything you need to serve a delicious meal.



2

BOX LUNCHES

Best to accommodate unique menu preferences.
Box lunches are individually packaged meals.

Sandwich + Salad	\$13.69
Sandwich + Soup	\$13.69
Sandwich + Chips	\$10.29
Half Soup	\$8.89
Large Soup	\$9.99
Half Salad	\$10.19
Large Salad	\$11.39
Salad + Soup	\$13.69
Large Bowl	\$13.09

Box lunches come neatly packaged in a post-consumer recyclable container, complete with utensils, napkins, and dessert!



Salads



CALIFORNIA PROTEIN COBB 
cage-free chicken, baby-butter lettuce, cage-free eggs, applewood-smoked bacon, grape tomatoes, edamame, black olives, goat cheese, sliced avocado & buttermilk ranch or fresh herb vinaigrette
410-480 cal / 19g protein / 8 net carbs per serving



STRAWBERRY HARVEST
house-chopped mixed greens, cage-free chicken, strawberries, fontina cheese, dried cranberries, gala apples & candied pecans with strawberry champagne vinaigrette
390 cal per serving



CHIPOTLE CHICKEN
cage-free chicken, house-chopped mixed greens, red onions, tomatoes, fire-roasted corn, black beans, tri-color peppers, cheddar cheese, hass avocado, tortilla strips, chipotle ranch & honey cilantro glaze
480-560 cal per serving



NUTS ABOUT BERRIES 
house-chopped mixed greens, blueberries, strawberries, raspberries, blackberries & cinnamon almonds with poppyseed dressing
310 cal per serving



BBQ CHICKEN
house-chopped mixed greens, cage-free chicken, grape tomatoes, fire-roasted corn, black olives, red onions, black beans & tortilla strips with buttermilk ranch dressing & sweet BBQ sauce
400 cal per serving



CRISPY CHICKEN AVOCADO  
baby butter lettuce, crispy chicken, sliced avocado, sugar snap peas, baby cucumbers, tomatoes, roasted broccolini, fontina cheese, applewood-smoked bacon with ranch or blue cheese dressing
450-550 cal / 17g protein / 10 net carbs per serving



MANGOBERRY 
house-chopped mixed greens, blueberries, strawberries, mangos & cinnamon almonds served with mango yogurt dressing
240 cal per serving



THAI CHICKEN
baby butter lettuce, cage-free chicken, sugar snap peas, grape tomatoes, baby cucumbers, broccolini, tri-color peppers & roasted cashews with peanut sauce & thai basil vinaigrette
320 cal per serving

Soups



TOMATO BASIL

vine ripe tomatoes, hand-picked fresh basil leaves, chopped garlic, sautéed celery & onions, parmesan cheese, extra virgin olive oil & spices in a creamy broth
280 cal per serving



WISCONSIN KETO CAULIFLOWER

cheddar, pepper jack, & whipped cream cheese, cauliflower, celery & onions in a creamy broth — pictured with shredded cheddar & applewood-smoked bacon
430 cal / 6g net carbs per serving / cheese + 50 cal / bacon + 40 cal



CHICKEN ENCHILADA CHILI

grilled chicken, cheddar cheese, red & green enchilada sauce, green chilies, fire-roasted corn, roma tomatoes, black beans, corn tortillas & cumin — pictured with tortilla strips
180 cal / 9g net carbs per serving / tortilla strips + 90 cal



SOUTHWEST POTATO & GREEN CHILI

red skinned potatoes, green chilies, fire roasted corn, green cabbage, chopped bacon southwestern spices & fresh cilantro in a creamy broth — pictured with tortilla strips
280 cal per serving / tortilla strips + 90 cal



LOBSTER BISQUE

lobster, fennel, roma tomatoes, carrots, onions, celery, herbs & spices in a creamy broth
350 cal / 9g net carbs per serving



MUSHROOM BISQUE

cremini mushrooms, shitake mushrooms, button mushrooms, celery, onions & leek — pictured with crispy onions
250 cal / 9 net carbs per serving / crispy onions + 60 cal



CHICKEN NOODLE

cage-free chicken, carrots, celery, onions, herbs & spices in a light chicken broth, served over egg noodles
130 cal per serving



ROASTED RED PEPPER & LOBSTER

north atlantic lobster, fire-roasted red peppers, chipotle peppers, onions, chopped garlic, celery & spices in creamy broth
360 cal / 8g net carbs per serving



NEW ENGLAND CLAM CHOWDER

red skinned potatoes, ocean clams, green peppers, onions, leeks celery, herbs & spices in a creamy broth — pictured with bacon
370 cal per serving / bacon + 40 cal



CHICKPEA & VEGETABLE

broccolini, roma tomatoes, chickpeas, onions, celery & leeks in a roasted vegetable broth
60 cal / 7g net carbs per serving

Bowls

AVAILABLE AS A TRAY ONLY



GRILLED CHICKEN QUINOA BOWL

baby arugula, grilled chicken, tri-color quinoa, roasted broccolini, cauliflower, carrots, grape tomatoes, goat cheese & avocado
556 cal

AVAILABLE IN BOX LUNCHES ONLY



CRISPY CHICKEN QUINOA BOWL

baby arugula, house-made roasted red pepper vinaigrette, crispy chicken, warm tri-color quinoa, roasted broccolini, cauliflower, and carrots, grape tomatoes, goat cheese, and avocado
590 cal



BRAISED PORK QUINOA BOWL

baby arugula, house-made chipotle ranch dressing, braised pork carnitas, tri-color quinoa, roasted carrots, grape tomatoes, warm tri-color peppers, fire roasted corn, pumpkin seeds, avocado, honey cilantro glaze
640 cal



SMOKED BRISKET QUINOA BOWL

baby arugula, house-made creamy blue cheese dressing, smoky brisket, warm tri-color quinoa, roasted broccolini, cauliflower, and carrots, grape tomatoes, avocado, and bbq sauce
650 cal

Sandwiches



TURKEY AVOCADO CLUB

turkey, applewood-smoked bacon, mixed greens, tomatoes, sliced avocado & muenster cheese with honey mustard
ancient grain 580 cal / ciabatta 640 cal



ITALIAN CLUB

genoa salami, capicola, ham, tomatoes, baby arugula & muenster cheese with italian spread
ancient grain 630 cal / ciabatta 690 cal



HONEY BACON CLUB

turkey, ham, applewood-smoked bacon, tomatoes, mixed greens & muenster cheese with honey mustard spread
ancient grain 590 cal / ciabatta 650 cal



PESTO CHICKEN

house-made pesto chicken salad with roasted red peppers & almonds, tomatoes, micro greens & muenster cheese
ancient grain 670 cal / ciabatta 730 cal



SPICY CHICKEN

juicy crispy chicken with a spicy kick, spicy spread, cherry peppers, tomatoes, and fresh chopped mixed greens
ancient grain 740 cal / ciabatta 800 cal



VEGETARIAN CHICK'N

crispy plant-based chick'n with house-made pesto spread, tomatoes, baby arugula & hass avocado
ancient grain 770 cal / ciabatta 830 cal



CRAB AVOCADO CLUB

house-made new england crab salad, mixed greens, applewood-smoked bacon, tomatoes, sliced avocado & muenster cheese
ancient grain 580 cal / ciabatta 640 cal

Desserts



GOURMET DESSERT TRAY

includes a variety of chocolate-dipped strawberries, gourmet dessert bars, & chocolate-dipped cookies
45-295 cal | \$49.99



CREME BRULEE TRAY

includes 12 creme brulees in a variety of flavors
calories vary by flavor | \$45.49



FRESH BERRY TRAY

fresh blackberries, raspberries, blueberries, strawberries, and low-fat yogurt
60 cal per serving | \$59.99