**BOX LUNCH**

**Choose your Box Type**
- Sandwich
- Salad
- Wrap
- Bowl

**Choose 3 Goodies**
- Fresh Apple
- Potato Chips
- Cookies
- Side Salad

**Choose a Beverage**
- Bottled Water
- Canned Soda

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**SANDWICH BOX**

**9.95 per person**

- Chicken Salad, Tuna Salad, Turkey, Ham,
- Roasted Tomato with Basil & Mozzarella,
- Roasted Veggie & Tofu or Roast Beef

*(served on your choice of focaccia bread, croissant, 9-grain, sourdough, deli French roll, or gluten-free loaf with lettuce, tomato, avocado, mayo and mustard)*

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**WRAPS BOX**

**9.95 per person**

- Chicken Caesar and Parmesan,
- Mexican Spicy Chicken, Turkey Club,
- Roasted Veggies with Cheese or Tofu, Ham,
- Chicken Salad or Tuna Salad

*(wrapped in a whole wheat tortilla w/cheese, lettuce, tomato & aioli)*

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**SALAD BOX**

**10.95 per person**

- Provencal: pear, apple, goat cheese, baby spinach, walnuts, honey-creole mustard vinaigrette
- Athenian: red and golden beets, spring mix, pine nuts, goat cheese, balsamic vinaigrette
- Caprese: fresh mozzarella, basil, cherry tomatoes, spring mix, balsamic vinaigrette
- Roasted Vegetables: over baby spinach with balsamic vinaigrette
- Hail Caesar: romaine hearts, shaved parmesan, chipotle croutons, Caesar dressing
- Tropicana: spring mix, avocado, mango, jicama with basil-cilantro vinaigrette
- Sweet Baby: spring mix, candied pecans, dried cranberries, cherry tomatoes, blue cheese, honey-creole vinaigrette
- Edamame: organic edamame, spring mix greens, shredded carrots, white balsamic vinaigrette

ADD Grilled Chicken or Fried Crispy Tofu $1.50
ADD Grilled Salmon $3.50; add Quinoa $2

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**BOWL BOX**

**12.95 per person**

*Minimum: 10 guests*

- Vegetable & Tofu with Red or Green Curry,
- Chicken with Red or Green Thai Curry,
- Vegetable & Tofu Teriyaki,
- Chicken Teriyaki

**orders@CohoCatering.com**
All-Inclusive Breakfast

7.50 per person

The perfect breakfast. Includes:
- Naked Brand Orange Juice
- Whole, Seasonal Fruit
- Just-made 1/2 breakfast sandwiches or 1/2-size wraps in a flour tortilla.

Sandwiches served on your choice of 9-grain, White Bread, Rye or Focaccia

Choose from the following:
- Egg with Ham & Cheese
- Egg with Bacon
- Egg with Baby Spinach & Avocado
- Egg “A La Mexicana” with onion, tomato and jalapeño

Organic Coffee & Tea Service

1.50 per person

Organic Coffees

Join us with our organic coffee and teas...

- Dark, Smooth Roast
  Organic Bolivian
- Medium, Fragrant Roast
  Special Blend
- Light, Delicate Roast
  Organic Peruvian

Organic Teas

An assortment of the following organic teas are included:

- Dragon Pearl Jasmine
- Egyptian Chamomile
- Earl Grey
- Cinnamon Spice
- English Breakfast
- Green Japanese Sencha
- Green Temple of Heaven
- Red Raspberry

- We also have loose leaf sachets

Continental Breakfast

7.25 per person

The classic breakfast...
Drink your fill of Coffee and Tea, Naked Brand Orange Juice, and a selection of our House Pastries, including Croissants, made on premises.

Grand Breakfast

8.50 per person

The complete breakfast...
Our Continental Breakfast plus Seasonal Fruit, Yogurt and Granola.

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**Pasta Platters**

$45 per platter  
Designed to serve 8 - 10 guests

- Meatballs & Bolognese Sauce  
- Grilled Chicken & Mushroom Sauce  
- Portobello & Mushroom Sauce (V)  
- Veggies with Tomato Basil Sauce (V): spinach, mushrooms, broccoli, carrots, zucchini, green beans & cauliflower (V)  
- Salmon Pasta: sauteed spinach and roasted tomato sauce  
- Mexican Veggie Mix (V): zucchini, mushrooms, white corn, fire-roasted poblano pepper strips in creamy tomato chipotle sauce  
- Macaroni & Cheese (V)  
- Vegan Pasta (V)  

Gluten-Free Pasta add $5 per platter

**Mediterranean Pasta**

$15 per person  
Minimum: 10 orders

Choose one of the following to pair with the added Mediterranean Feast accoutrements listed below

- Souvlaki: Meyer Lemon marinated chicken, vegetables or beef skewers  
- Risotto: grilled chicken or salmon over asparagus risotto  
- Moussaka: beef or vegetarian  
- Couscous: vegetarian, grilled chicken or salmon  
- Mediterranean Lasagna: traditional beef or vegetarian  

All Mediterranean Feasts served with Greek Salad, Pita Bread, Hummus, Tzatziki and baklava

**Salad Platters**

$40 per platter  
Designed to serve 8 - 10 guests

- Greek Salad (V): bell peppers, cucumbers, tomatoes, feta, Greek olives, served with Meyer Lemon vinaigrette  
- Beet Salad (V): fresh herb-marinated red & gold beets, spring mix, pine nuts, goat cheese & balsamic vinaigrette  
- Caprese Salad (V): fresh mozzarella, basil and tomato slices served with balsamic vinaigrette  
- Roasted Vegetable Salad (V): roasted veggies over baby spinach served with balsamic vinaigrette  
- Provencal (V): pear, apple and goat cheese & baby spinach served with walnuts & honey-Creole mustard vinaigrette  
- Hail Caesar!: romaine hearts, shaved parmesan, chipotle croutons, tossed with housemade dressing  
- Tropicana (V): spring mix, avocado, mango, jicama & basil-cilantro vinaigrette  
- Sweet Baby (V): spring mix, candied pecans, dried cranberries, cherry tomatoes, crumbled blue cheese, served with honey-Creole mustard vinaigrette

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The Snack Platter
6.25 per person
Minimum: 10 Guests
(serving size: 2 ea.)
Features your choice of 3 tea sandwiches on sourdough bread
- Tuna Salad
- Tomato, Basil & Mozzarella
- Roasted Vegetables
- Turkey or Ham
- Chicken Salad
- Roast Beef

Hors d’Oeuvre Platter
$12 per person
Minimum: 15 Guests
(serving size: 3 apps per guest)
Features your choice of 3 Finger-sized Appetizers
- Salmon and Dill Salad Mini-Brioche
- Proscuitto, Cream Cheese & Fresh Melon over Toast
  - Mini Reuben
- Pulled Pork w/BBQ Sauce Sliders
- Meatball Sandwich
- Roasted Vegetable & Grilled Cheese Sandwich
  - Fresh Mozzarella, Basil and Cherry Tomato Skewer
  - Mini BLT Sandwich
  - Mini Club Sandwich
  - Mini Pastrami Sandwich
- Roasted Vegetable Skewer
- Roasted Veggies, Chicken or Steak Teriyaki Skewers
- Shrimp, Bacon & Vegetable Skewer

Continental Platter
$49 per platter
Designed to serve 8 - 10 guests
Enchilada Pie: Roasted vegetable or shredded chicken, enchiladas, dipped in roasted tomato-chipotle sauce, Mozzarella cheese, garnished with sour cream and Queso Fresco
- Quiche Lorraine: Ham, Bacon & Cheese
- Vegetarian Quiche: Farmers’ market vegetables and cheese
- Jambalaya: Chicken and Shrimp OR Vegetarian
- Lasagna: Traditional Bolognese or Roasted Vegetables
- Frittata: Vegetables with Cheese OR Ham & Bacon with Cheese

Reception Platters
$45 per platter
Designed to serve 8 - 10 guests
- Imported & Domestic Cheese & Crudite Platter with Bread or Crackers
- Imported & Domestic Cheese & Fresh Seasonal Fruit Platter with Bread or Crackers
- Crudite Platter served with your choice of Ranch Buttermilk Dressing or Blue Cheese Dip
  - Sliced, Fresh, Seasonal Fruit Platter
- Greek Spreads Platter with Tzatziki, Hummus, Spanish Eggplant & Greek Olives served with Pita Bread

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THE MEXICAN PLATTER
12.50 PER PERSON
Minimum: 10 Orders
Serving Size: 4 Finger-Size Appetizers

- Mexico City-style Guacamole Tostadita
- Ceviche Tostadita
- Chicken tinga Tostadita
- Assorted Quesadillas
- Crispy Taquitos: Your choice of chicken, queso fresco or carnitas garnished with salsa, shredded lettuce, sour cream and queso fresco
- Taco de Carnitas: Garnished with salsa, onion and cilantro
- Tacos de Pescado “al pastor”: Adobo-marinated grilled tilapia
- Assorted Tortitas: Choice of ham, carnitas, chipotle-marinated chicken, or Cuban-style

THE MEXICAN FEAST
12.95 PER PERSON
Minimum: 10 Orders

Choose one of the following to pair with the added Mexican feast accoutrements listed below:

- Tinga de Pollo: Shredded chicken cooked in a mild tomato-chipotle sauce
- Carnitas: Michoacan style slow-roasted marinated pork
- Mexican Vegetarian Estofado: Sautéed zucchini, onion, white corn, mushrooms and fire-roasted Poblano pepper strips garnished w/ sour cream & queso fresco
- Alambre: Your choice of grilled chicken, steak, shrimp or vegetable fajitas, sautéed onions, bell peppers, mushrooms & bacon
- Vegetarian Chiles Rellenos: Fire-roasted Poblano peppers stuffed with Mexican veggie mix & cheese, served w/ roasted tomato sauce
- Mole Poblano: Legendary blend of spices, chiles, nuts and chocolate, made into a rich and flavorful sauce traditional Puebla style, served with shredded chicken
- Enchilada Pie: Roasted vegetable or shredded chicken enchiladas, dipped in roasted tomato-chipotle sauce, mozzarella and garnished with sour cream & queso fresco

All Mexican Feasts served with:
- Guacamole
- Fresh Tortilla Chips
- Pico de Gallo Salsa
- Corn & Flour Tortillas
- Rice & Beans

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Latin American Feast
15.95 per person
Minimum: 10 orders

Choose one of the following to pair with the added Latin American accoutrements listed below:

- **Ropa Vieja**: slow-roasted and shredded flank steak smothered in Roasted Pepper & Tomato Sauce
- **Arroz con Pollo**: Cuban style braised chicken and chorizo rice
- **Lomo Saltado**: Peruvian beef steak and potato stir fry
- **Inca Quinoa Warm Salad**: with your choice of chicken, salmon or roasted vegetables
- **Feijoada**: Brazilian pork and black bean stew
- **Masitas**: Cuban-style braised and shredded pork
- **Caribbean Curry**: curry with your choice of chicken or tofu & vegetables

All Latin American Feasts served with:
- Fried Plantains or Sweet Potato Fries
- White Rice
- Black Beans

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The Pan-Latin Tapas Platter
15.00 per person

Minimum: 15 orders
Serving size: 3 Finger-Size Appetizers

- **Papas Bravas**
- **Argentinian-Style Empanadas, Beef or Spinach, with Chimichurri Sauce**
- **Salvadorean Cheese Pupusas**
- **Peruvian-Style Anticuchos - Choose either Beef or Shrimp Skewers**
- **Whitefish Ceviche Cups**
- **Tortilla Espanola**
- **Cuban Tortita - Roasted Pork and Avocado Sandwich**

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**Dessert Platter**

*5.95 per person*

**Minimum:** 10 orders  
**Serving Size:** Your choice of 3 Finger-Size Appetizers

- Pecan Brownie  
- Chocolate Cake  
- Mini Cheesecake  
- Fresh Fruit Tart  
- Chocolate Covered Strawberries  
- Fresh Fruit & Chocolate Skewer  
- Assorted Cookies  
- Mini Cupcakes  
- Lemon Almond Teacake

**Beverages**

- Canned Sodas $1.50 ea.  
- Bottled Water $1.50 ea.  
- Izze Sparkling Juices $2.50 ea.  
- Gatorade $2.50 ea.  
- Red Bull $2.95 ea.  
- Naked Juice $3.75 ea.

**COHO Jugs**

- Spa Water Jug $5  
- Iced Tea Jug $35  
- Lemonade Jug $35

**COHO Specialty Drinks**

- Rose Water Lemonade Jug $45  
- Virgin Mojito Jug $45  
- Virgin Mango Mojito Jug $45  
- Watermelon Iced Tea Jug $45  
- Fresh Fruit Punch Jug $45  
- Fresh Fruit Aguas Frescas Jug $45  
- Choose from Watermelon, Pineapple, Cantaloupe, Honeydew, Horchata or Hibiscus Flower

**COHO Alcoholic Beverages**

- COHO Sangria Jug $55  
- Agave Wine Margarita Jug $55  
- Bottled Beer $4.50 ea.  
- Wine Glass $5.00 ea.

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