CATERING MENU

BREAKFAST/BRUNCH

MINI QUICHE PLATTER

\$30

Serves 10-12 12 Quiche; homemade crust & assorted flavors: bacon & cheddar, spinach & feta, roasted vegetable & mozzarella.

BAGEL PLATTER

\$20

Serves 10-12

6 sliced bagels, sides of cream cheese, butter, and jelly. Garnished with fresh fruit and berries.

DELUXE BRUNCH BOARD

\$30

Serves 10-12

An enlarged version of our crowd favorite Brunch Board.

FRUIT BOWL

\$25

Serves 10-12 (as a side)

Diced melon, pineapple, grapes, & seasonal berries.

CATERING MENU

PASTRIES & BAKED GOODS

1 DOZEN MUFFINS

\$20 Serves 10-12

Choose up to 2 seasonal flavors:blueberry, banana walnut, chocolate chip, strawberry, or cranberry orange.

2 DOZEN MINI MUFFINS

\$18

Serves 20-24

Choose up to 4 seasonal flavors: blueberry, banana walnut, chocolate chip, strawberry, or cranberry orange.

SCONE PLATTER

\$25

Serves 6-8

8 full sized scones, choose up to 2 seasonal flavors: blueberry lemon, triple berry, lemon, lemon lavender, chocolate chip, cinnamon chip, or cranberry orange.

DANISH PLATTER

\$30

Serves 10-12

12 fresh danishes, choose up to 2 seasonal flavors: chocolate, raspberry cream cheese, cherry cream cheese, or caramel apple.

CATERING MENU

PASTRIES & BAKED GOODS

ASSORTED PASTRY PLATTER

\$80.50 Serves 25-30

3 sliced bagels - \$10.50

6 danishes - \$18.00

6 muffins - \$12.00

8 scones - \$28.00

6 assorted cookies - \$12.00 garnished with fresh fruit and berries

CUTOUT SUGAR COOKIES

\$30/dozen \$16/half dozen Serves 6-12 Customization, preferences, and allergies can be discussed with our pastry chef.

CATERING MENU

BRUNCH/LUNCH

GARDEN SALAD

\$25

Serves 10-12 (as side)

Mixed greens topped with grated carrot, diced cucumber, grape tomatoes, hard-boiled eggs, and cheddar cheese. Side of croutons and choice of dressing. Add chicken (\$8)

GALLON OF SOUP

\$35

Serves 12-15 (as a side)

Choose: tomato basi, broccoli cheese, loaded potato, or chicken noodle. Served with saltine crackers.

MAC & CHEESE

\$35

Serves 12-15 (as a side) Penne pasta baked with a 5 cheese blend.

MINI CROISSANT TRAY

\$45

Serves 18-20

8 of each: tuna, chicken salad, egg salad with spinach.

CATERING MENU

BRUNCH/LUNCH

LUNCHEON

\$145 Serves 10-12

Choose 6 full sized sandwiches from our menu.

Gallon of soup of choice.

Garden salad with choice of dressing.

1 dozen cookies of choice.

We do not offer cutlery/plates unless requested (this will also be added to total). Limited heating capabilities available, pickup for hot items is requested to be punctual.

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CATERING MENU

PRIVATE BARISTA

Specialty Drip coffee isn't everyone's top choice and we totally understand that. As an alternative, add a private barista to your rental so all your event guests have their favorite options at hand!

2-HOUR DEPOSIT

\$40

4-HOUR DEPOSIT

\$80

The barista deposit covers hourly wages as well as compensation for working on a day that is not part of our regular schedule.

At the beginning of the event, a tab will be opened in the renters name and all drinks for event attendees will be added into this (this can be adjusted into any number of bills once checking out).

Drink cards for each guest to mark their drink choices, or signature event drinks can be coordinated with Bar Management as well.

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