

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 your guest count. Always inquire if you have questions on quantities.

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, \$50 minimum for delivery.

Timing of order and payment

We appreciate an "early as possible" notice for your event and require a 50% deposit. A 5% surcharge will be added to any weekend catering.

Corporate Accounts

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

We'd be happy to cater your next event!



CATERING MENU

4124 Monona Drive
Madison, WI 53716
608.224.1150

Delivery Available.

www.goodcrema.com

Crema Breakfast Pastries

Assorted mini scones, muffins and coffee cake bites garnished with fresh fruit 4.00 per person/5.00 plattering charge

Fresh Seasonal Fruit

Fresh fruit salad with melon, pineapple and fresh berries 5.00 per person/5.00 plattering charge

Greek Yogurt and Granola

Served individually topped with house made granola and Gentle Breeze Honey 5.00

Colectivo Strong Brewed Coffee

Includes cups and accompaniments (96oz.) Serves 12/8oz cups 25.00

Fresh Orange Juice

1/2 gallon) Serves 8/8oz cups, cups included 22.00

Breakfast Sandwiches!

8.500 each/5.00 plattering charge

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

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

Salads

Choose from the following salads (5.00 per person/max. 10 people per platter) Salads can be ordered as box lunch as well.

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

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

Beets and Greens red onions, roasted beets, walnuts, dried cherries, goat cheese, citrus vinaigrette

Sandwich Platters For a group of guests.

Select any combination of sandwiches from below menu and we will arrange them beautifully garnished on a platter.

12.00 per sandwich/5.00 plattering charge.

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

Ham So Gouda farm ham, smoked gouda, red onion, tomato jam, horseradish mayo, frisee on sourdough bread

The Bluebird free-range chicken salad, dried blueberries, roasted walnuts, white cheddar and greens on a baguette

The Roman roasted zucchini and red pepper, provolone, arugula, basil vinaigrette, olive tapenade on a baguette

Chipotle Chicken grilled chicken, chipotle mayo, aged cheddar, roasted tomatoes on a baguette

-We can accommodate most food allergies or intolerances.

Box Lunches For individual, personalized ordering.

Choose from any of the sandwiches or salads. Boxes include: sandwich, fresh seasonal deli salad, El Rey chips and a fresh baked cookie, napkin/utensils. 13.00 half sandwich/16.00 whole sandwich

Dessert Platters

Assorted house-made mini cookies and bars garnished with fresh berries. 2 pieces per person 4.00/person 5.00 plattering fee

Beverages Choose from our variety of café refreshments from sugar cane sodas to juices. Please inquire as our beverages options often change.

Crema Café offers many options not limited to this menu. From evening events at the café to an appetizer party at your home or office. Please inquire and we'll craft a menu specifically for you!