



Catering

At Octopus Coffee, we use organic flour, organic sugar, organic eggs, rbst free butter, and the highest quality, most local ingredients we can find.

Please contact us to place your order, or if you have any questions. We are excellent in managing different food diets, allergies, and gluten issues.

- Phone: 970-644-2829
- Email: octopuscoffeeinc@gmail.com
- <https://octopuscoffeej.square.site/>

Delivery Fee: \$35 – *fee waived for orders over \$200*

Breakfast Bakery Platters – *most popular* \$5/Serving – Minimum 6/\$30

A fabulous platter of our house favorite scones, sweet breads, peachberry twists and blondie bars. Add cinnamon rolls +\$3.50/per.

Box of Sweet Bread Bites \$28/Serves 10

Tender, from - scratch sweet breads, cut into bite sized pieces – a perfect match for coffee service. Choose two flavors or let us choose for you.

Bread Flavors: Banana Walnut • Lemon Blueberry • Carrot Zucchini • Pumpkin Crumble

Scone Platter \$33/Serves 10

Our secret recipe scones are tender and low sugar. Choose up to four flavors or let us choose our most popular for you.

Scone Flavors: Peach • Iced Mango Vanilla • Blueberry Almond • Orange Chocolate Chip • Frosted Ginger • Lemon Lavender • Lemon Poppyseed • Cranberry Lemon • Blueberry Chocolate Chip • Cranberry Lemon • White Tea Rose

Goodie Tray \$45/serves 12

It's okay to eat brownies for breakfast...as long as you are drinking coffee! Choose three flavors or let us choose for you.
Bars can be cut into snack sized bites upon request

Bar Flavors: Chocolate Chip Blondie • Cherry Chocolate Walnut Chunk Blondie • Blueberry Oatmeal Breakfast Blondies • Blueberry Cheesecake Brownie • Toffee Crunch Brownie • Impossible Strawberry Bar (GF) • Impossible Blueberry Bar (GF) • Peppermint Crunch Brownie (seasonal)

Sweet Rolls \$70/serves 15

Topped with a real butter & cream cheese frosting, our large rolls are four ounces in size, tender, and satisfying. Choose two flavors or let us choose for you.

Traditional Cinnamon • Marzipan Stuffed Almond Rolls • Baked Apple Rolls • Seasonal Pumpkin Roll

Cookie Platters

GF Russian Teacakes

Bite sized shortbread walnut cookie rolled in powdered sugar. Gluten Friendly, we are not a certified Gluten Free kitchen
\$28/20 cookies

Impossible Bars

Almond flour crust with an oatmeal topping, these fruit based bars are gluten friendly, vegan, and impossibly delicious. Why can't all low sugar options be this great?
\$48/15 bars

Iced Gingerbread Cookie

A crowd-pleasing soft gingerbread with royal icing.
3 oz size **\$1.85/minimum 12**
1 oz size **\$.82/minimum 2 dozen**

Frosted Sugar Cookie

Large, soft sugar cookie base hand decorated with colorful buttercream frosting and sugar crystals. Grandma's recipe, a true house favorite.
4 oz size **\$3.75**
1 oz size **\$1.12/minimum 2 dozen**

Hot Breakfast

Breakfast Sandwiches, Served on Toasted Sourdough: \$8.50/minimum 6

(gluten free available, \$2 per)

I LOVE BACON

Eggs, Bacon, Spinach, Onion, Tomato, Jalapeño & Artichoke Cheese

Basic Bacon

Eggs, Bacon, and provolone cheese

Sausage Sammich

Eggs, Sausage, Avocado, Onion, Garden Veggie Cheese

Octopus Garden *(Vegetarian!)*

Eggs, Spinach, Tomato, Green Chile, Onion, Garden Veggie Cheese.

Breakfast Burritos, in La Milpa Wheat Tortillas

Hungry Jack's Sack of Burritos: \$92.50/serves 10 (or serve 20 as 'splits' for \$105)

Choose any two flavors of burrito or let us choose for you.

Breakfast Burrito - Your Choice:

(gluten free? Order as a 'bowl') Customize your order as you'd like, charges for some substitutions may apply.

Choose any two, or let us choose for you. Our full sized burritos are quite large. If you wish to offer something smaller, order as a 'split' – we cut the burrito in half and wrap each separately.

Working Man \$12.75

Bacon, Sausage, Onions, Tomato, Spinach, Eggs, Seasoned Potatoes, Jalapeño Artichoke Cheese, Salsa and Sour Cream

Good Morning \$12.25

Sausage, Eggs, Seasoned Potatoes, Onion, Green Chile, Avocado, Garden Veggie Cheese, Salsa and Sour Cream

OG Veggie Burrito (Vegetarian!) \$11.75

Eggs, Seasoned Potatoes, Green Chiles, Spinach, Avocado, Onions, Tomato, Garden Veggie Cheese, Salsa and Sour Cream
. Vegetarian!

Green Rocket (Vegetarian!) \$11.75

Eggs, Seasoned Potatoes, Green Chiles, Shredded Cabbage, Avocado, Onion, Tomato, Salsa, Provolone Cheese, Salsa and Sour Cream

Bacon and Bleu \$13.25

Bacon, Eggs, Onions, Tomato, Seasoned Potatoes, Bleu Cheese, Provolone, Avocado, Shredded Cabbage, Salsa and Sour Cream

Vegan Burrito: \$12.75

Huge! Potatoes, Green Chiles, Spinach, Avocado, Onions, Tomato, Shredded Cabbage, Salsa

Coffee and Tea

Coffee by the Gallon **\$18.50/gallon (serves 12)**

Our house roasted, fresh brewed coffee comes in eco-friendly returnable serving towers. Our service includes disposable 12 ounce cups, lids, stir sticks, cream, sugar, and Splenda (almond milk or oat milk is available, \$4 surcharge). Serving Tower can be picked up for additional \$15 fee – *fee waived for orders over \$200*.

Hot Tea Tote **\$16.50/gallon (serves 12)**

Our delicious tea service comes in eco-friendly returnable serving towers. Includes cups, stir sticks, sugar, and milk if desired. Please choose one tea per tote. Serving Tower can be picked up for additional \$15 fee – *fee waived for orders over \$200*

Tea choices: (caffeinated) English Breakfast, Earl Grey, Jasmine Green Tea, Sun Moon and Stars (green tea blend), Bing Cherry, Peppermint, White Peach, Lemon Ginseng, Ginger Spice, Honeybush Rooibus

Coffee Pour Over Bar **\$250/hour**

This festive option includes several varieties of our house roasted coffee for your guests to choose from and a trained barista on site to brew each cup as it is ordered. We provide all the equipment, sugar, and creams (alternative milks available). Coffee selection varies with season, please inquire for current offerings.

- Great for corporate or promotional events, whenever guests are encouraged to linger.
- We require a 110v power supply and a water supply.
- For larger density crowds (over 30), a second barista is recommended \$75/hour.
- Will travel within 20 miles, additional travel may incur added fees.

Aero Press Party Bar **\$325/hour**

Favored by brides and event planners, our aero press bar creates to – order fabulous beverages and brings festive sparkle to any event. A professional barista is on site making up to 6 different drinks (menu options below) as they are ordered by guests. Using the aero press method, we hand pull shots to order and combine with steamed milk to fashion exciting craft beverages. Please choose two bars, additional bars \$60/per.

- Great for corporate or promotional events, whenever guests are encouraged to linger.
- We require a 110v power supply and a water supply.
- For larger density crowds (over 30), a second barista is recommended \$75/hour.
- Will travel within 20 miles, additional travel may incur added fees.

Latte Bar: Vanilla Hazelnut Latte, House Made Caramel Latte, Sochi Special (*cinnamon + raw sugar*), Sweet Hamilton (*vanilla + nutmeg + cinnamon*), Nutmeg Latte, Vanilla Latte

Mocha Bar: Ghiradelli Mocha, Caramel Mocha, Velvet Sofa (*mocha + irish crème*), Deep Dark Mocha (*Ghiradelli + Callebaut cocoa*), Stardust Mocha (*callebaut cocoa + vanilla + cayenne*), Mexican Mocha (*Callebaut cocoa + dash cayenne + almond + cinnamon*), White Mocha, Vanilla White Mocha, Caramel White Mocha

Craft Drinks: Cuban (*espresso + steamed half and half (breve) + brown sugar*), Turkish Delight (*breve+fennel+cardamom*), Callebaut Cocoa Breve, Pumpkin Supreme (*breve + pumpkin spice + vanilla + fresh nutmeg*), Christmas Plaid (*house caramel + real cinnamon + fresh nutmeg*)

Tea Bar: Red Fantastic (*rooibos + cardamom + fennel + honey + cayenne*), Ginger Spice Tea Latte, London Fog (*english breakfast + vanilla*), Bing Cherry Tea Latte, Jasmine Tea Latte (*jasmine tea +steamed milk + honey*)