

Cappuccino & Espresso Bar

Make your next event a celebration by letting us bring the Cappuccino & Espresso Bar to you. Our professional Baristas will prepare your guests' choice of Espresso, Cappuccino, Latte, Brewed Coffee, Chai Tea, Ghirardelli Hot Chocolate and Hot Flavored Tea made to order.



Espresso Drinks

Made with Freshly Ground Lavazza Espresso Beans. Offering full, rich taste without the bitterness. Great aroma, flavor, and thick compact Crema.

- **Espresso**
Traditional Espresso Coffee
- **Con Panna**
Espresso with Whipped Cream
- **Café Latte**
Espresso, Steamed Milk
- **Cappuccino**
Espresso, Steamed/Foamed Milk
- **Caramel Macchiato**
Foamed Milk marked with Espresso, Vanilla, and Real Caramel
- **Café Mocha**
Espresso, Cocoa, Steamed Milk, and Whipped Cream
- **Café Americano**
Espresso, Hot Water

Coffee

- Freshly brewed Columbian Coffee available in regular and decaffeinated.

Tea

Presented to your guests in a fine leather Tea book with descriptions of each Tea.

- **Darjeeling Black**
sweet, floral lively aroma
- **Earl Gray**
Green Tea with Bergamot Oil
- **Orange Jasmine**
rich, dark brew of Black Tea
- **Green Tea Tropical**
Green Tea, Tropical Fruits
- **Mint Mélange**
Mint Leaves from Morocco
- **Chamomile Citrus Blossom**
soothing, subtle

Other Beverages

- Hot Chocolate, Ghirardelli Cocoa with Hot Milk
- Tiger Spice Chai traditional flavor

Enhancements

- **Toppings:**
To enhance the taste of our beverages, Catering At Your Door offers many toppings to choose, including: Whipped Cream, Cinnamon, Nutmeg, Milk, Cream, Half and Half, Soy Milk, Almond Milk, Brown Sugar, and White Sugar at no additional cost. Your guests will fall in love with the rich taste of our espresso beverages.
- **Syrups:**
Give your beverages a richer taste with gourmet syrups like Amaretto, Caramel, Roasted Hazelnut, Irish Cream, Raspberry, and Vanilla. Our collection of syrups compliments all the available beverages and greatly adds to their flavor.
- **Equipment and Staff:**
Catering At Your Door uses first class espresso equipment for a true taste of espresso drinks. Our team will arrive at your location one hour prior to make all the arrangements, and serve your guests. Our service is for a complete 1 ½ hours. Our professional staff is dressed in black pants, white shirts, and aprons. We will also be responsible for cleanup after the event. Call 240-328-5071 to let us discuss your event.

1-75 guests \$599.00
76-150 guests \$799.00
150-300 guests \$999.00.
300+ guests, call 240-328-5071 for a quote
Iced Beverages Are Available At An Additional Charge.

Optional Add-Ons:

- Almond Biscotti Dipped in Chocolate, and Ginger Macadamia Nut Biscotti Dipped in White Chocolate. \$2.00 PP
- Raspberry & Chocolate Rugelach and Breakfast Loaf Cakes \$2.50 PP
- Bagels with Plain and Vegetable Cream Cheese \$2.50 PP
- Assorted Croissants with Fruit Preserves \$2.50 PP
- Assorted Mini Muffins \$2.00 PP
- Assorted Gourmet Bars and Cookies \$2.75 PP
- Mini French Pastries –Fruit Tarts, Napoleons, and Éclairs \$3.95 PP
- Additional menu items (Pasta Bar, Waffles, Omelettes, Crepes, etc.) are available upon request.