



For over 15 years, The Spot Café and Catering Company has specialized in providing premium and themed catering services tailored exclusively for our corporate clients.

Whether you need breakfast, lunch, or dinner buffets, vibrant Happy Hour grazing tables, or individually packaged meals, we have everything you need to satisfy our clients catering needs.



We KNOW what hits the SPOT!

Mandy Smith

Owner and Catering Queen

925-699-6629

spotcafes@gmail.com





BREAKFAST OPTIONS

Breakfast Buffets:

English style: Eggs, plump sausage, roasted potatoes, beans, sauteed mushrooms (Sub bacon or ham)

Colorado style: Cheesy scrambled eggs, plump sausage, potatoes with green chili, tortillas (sub bacon or ham)

\$12-15/person



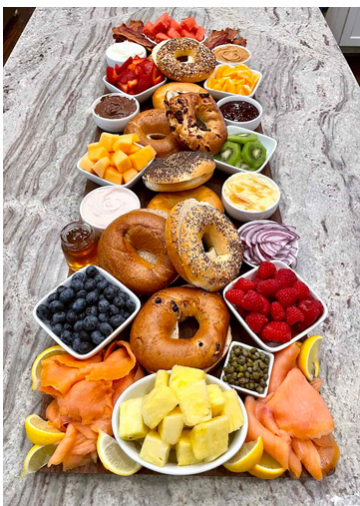
Breakfast Boards:

-The Continental: with a medley of mini croissants, egg bites, fruits, yogurts & granola, cheeses, mini muffins & pastries.

-Bagel Board: with a medley of bagels, cream cheeses, peanut butter, jam and ham

-Breakfast Burrito Board: with a medley of meat and vegetarian burritos, served with salsa & sour cream

\$10-12/person



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BYO Bars!

We'll will provide all the fixings for a delicious and impressive "Build Your Own Bar."

All Range in price from
\$12-\$15 per person

Taco Bar

- Street Taco Size Flour Tortillas
- Cilantro Lime Rice
- Southwest Chicken with Black Beans
- Ground Beef
- Fajita Style Veggie Medley
- Shredded Cheese
- Shredded Lettuce
- Salsa
- Sour Cream
- Pickled Jalapenos
- Chips and Guacamole



Mediterranean Bar

Build a Pita or Salad Buffet

- Gyro Meat
- Feta & Cheese Spanakopita
- Pita Bread
- Romaine Lettuce
- Tomatoes
- Greek Olives
- Cucumbers
- Hummus
- Tzatziki
- Tabouli Salad



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More BYO Bars!

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BBQ Sandwich Bar

- Tangy Carolina BBQ Pulled Pork
- Smoked Chicken Thighs or Cheddar Brats
- Macaroni Salad
- Cole Slaw
- Baked Beans
- Corn on the Cob
- 6" Hoagies with butter



Soup & Salad Bar

Your choice of 2 soups

- Tomato Bisque
- Chicken Tortilla
- Baked Potato with Bacon
- Traditional Red Beef Chili



Salad Spread

- Ham and Turkey Slices
- Mixed Greens
- Tomatoes, cucumbers, carrots, peppers
- Shredded Cheese
- Croutons and Seeds
- Corn Bread Muffins
- Ranch and Honey Mustard Dressings



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ON THE LIGHTER SIDE: LUNCH OPTIONS

OUTSIDE THE BOX: LUNCH PLATTERS



Our signature, sandwiches and wraps served family style. Includes your choice of chips or side salad and a cookie.

\$12-15 per person

Menu Options

Buffalo Chicken Wrap

with celery, carrots, lettuce and spicy buffalo ranch dressing

Italian Chop Wrap

with salami, ham, provolone, pepperoncini, tomato lettuce
Crispy Chicken Crunch Wrap
with chicken tenders, bacon, provolone, pickles, honey mustard

The Mediterranean Wrap

Gyro meat, feta cheese, hummus, Tzatziki, Greek olives, tomatoes, romaine lettuce, Greek dressing

Roast Beef & Provolone Grinder

with pepperoncini, red pepper slices & chimichurri

Turkey, Bacon, Avocado Hoagie

with cheese, tomato, lettuce, honey mustard and avocado velvet

Garden Veggie Hoagie

with a mix of crunchy veggies, hummus, cheese, avocado velvet and greens



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Crock Spot Gourmet Food Trucks is our mobile concept,
which is always a fun option for our clients.
Serving Artisan Rustic Rice Bowls with slow cooked
proteins and internationally
inspired sauces for over 16 years!



Build a Bowl Menu Options \$15-\$17 per person

Bases: Sesame Rice, Quinoa, Couscous, Pearled Barley, Roasted Potatoes

Mains: Southwest Chicken, Garlic chicken, Salt and pepper chicken, Savory Pulled Pork, Jalapeno Shredded Beef, Beef meatballs, Yellow Curry with Mushrooms (v), 4 Bean Green Chili (v), Sauteed tofu with bok choy (v)... to name a few

Up-charge main options: Shredded duck confit +\$5, Sliced mid-rare steak +\$5, Roasted lamb ragu +\$4, Corned beef +\$4

Sauce options: Chimichurri (v), Avocado Velvet, Spicy Crema, Esteban's Yucatan Fire, Basil Tzatziki

Toppers and Add-Ons: Summer Slaw, Sweet Corn Salad, Sauteed Veggies, Mixed Green Salad, roasted sweet potatoes

Food Truck not your thing?
This menu can be served buffet style as well!



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