

COFFEE Studio

"Where love & local meet!"

Roasted by Caffaina Roasting Co.

>>Ta Go!

COMPLETE CATERING INFORMATION

"Let us bring the Coffee Studio experience of our high-quality drinks crafted by professional baristas to your event! From office parties to weddings and so many more!"



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Visit us at: www.mycoffeestudios.com



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Who We Are

Coffee Studio began this journey in 2012, mother and daughter set out to open a long-awaited retail shop in Meridian Idaho. As our passion grew so did our customer base, we added family members to our team and co-workers that shortly become family.

Coffee Studio is a neighborhood niche coffee house, we love serving coffee to a city that loves to drink it. We invite you to join us on this journey of passion, connections, and coffee.

Our Promises to You...

We promise our customers that you will taste the difference.

We promise to provide high-quality handcrafted beverages, made with locally sourced ingredients.

We promise to work hard for you, to respect and participate in our growing community.

We promise to always value connections.

We promise to stay connected to our customers and our passion for coffee

***We promise to create a place
"Where love & local meet!"***



Caffeina Roasting Company

Caffeina Roasting Company's mission is to capture and connect their customers to their *Farm to Cup* values creating their authentic vision of Caffeina Roasting Company.

At Caffeina, they strive daily to connect their values to their customers through commitment, innovation, integrity, and passion.

**For more information, please go to
www.caffeinacoffee.com**

COFFEE Studio

Catering Menu

Please order 48 hours in advance | Tax is not included in prices

Drinks

Included: 12 oz. cups, lids, straws.
All coffee drinks will also receive: cream, sugars and stir-sticks.

Milk alternatives are available.

Joe-To-Go Caffeina roasted beans prepared fresh to go! Be sure to ask about our bean choices.

Small - 8 servings - \$18.99
Large - 16 servings - \$28.99
Cambro - 50 servings - \$105

Cold Brew Slow steeped coffee brewed by Caffeina served in chilled glass bottles.

11 ounces- single serving - \$4.50
32 ounces - single serving - \$9.95

Hot Chocolate Our specially made ground milk hot chocolate is of pure delight.

Small - 8 servings - \$22
Large - 16 servings - \$44
Cambro - 50 servings - \$198

Hot Apple Cider A warmth and refreshing crisp apple taste.

Small - 8 servings - \$21.20
Large - 16 servings - \$42.40
Cambro - 50 servings - \$190.80

Airpots available for an additional \$2 per airpot.

Personal Barista: Let us bring the Coffee Studio experience to your event! From office parties to weddings and more!

These are made to order drinks that are crafted and poured by one of our baristas at your event. *Ask our event coordinator for more information.*

Eats

Discounts available by the dozen.

Burritos Made fresh in house. Eggs scrambled, seasoned potatoes, cheddar cheese, all rolled in a flour tortilla.

Jalapeño Bacon
Bacon
Sausage
Black Bean

Customizations available upon request.

Burrito Bowls Gluten free option made fresh in house too. Eggs scrambled, seasoned potatoes, cheddar cheese, sautéed onions and bell peppers.

Jalapeño Bacon
Bacon
Sausage
Vegetarian Option

Customizations available upon request.

Sides available: Hot/mild salsa, ketchup and sour cream.

Yogurt Parfaits Made with non-fat Greek vanilla yogurt, fruit of choice, and "honey and oats" granola. *Honey topping available upon request*

Guru Donuts Continue to support local with our favorite local artisan donut shop. Minimum order is a dozen of their made fresh daily donuts. *Vegan options may be available.*

Extras

Don't see something you're looking for? Coffee Studio is happy to make accommodations for your event! Please contact our event coordinator for more information.

Coffee Selections

All of our origins can also be roasted through the Swiss Water Decaf process.
Swiss Water Decaf Process-

Espresso- Our signature Italian espresso. A very buttery smooth, rich blend, producing golden cream. Great as espresso and also drip coffee.

Blends

Idahome Blend- A full-bodied blend. Bold in character with an intense aroma but free from bitterness.

Coffee Studio House- Full bodied, Italian blends with earthy aromas, smooth finish.

European Dark- A combination of dark-roasted Central American and light-roasted Indonesian possessing a bold, rich and smoky brew.

Swiss Water Decaf Coffee Studio House- Swill water processed decaf full bodied, Italian blends with earthy aromas, smooth finish.

Roasts

French Roast- Dark roast, intense aroma and very pungent. The perfect brew to serve with rich desserts.

Dark Roasted Sumatra- We take our signature Mandheling and roast to our Italian profile. Rich, bold and dark.

Single Origins

Sumatra Mandheling- Our most full-bodied coffee. Mandheling possesses a very rich, earthy flavor.

Kenya AA- Strong, fruity aroma with a bright finish.

Colombian- The finest coffee Colombia has to offer. Medium bodied with a well-rounded smoothness.

Ethiopian Yirgacheffe- Coffees from the Yirgacheffe area of Sidama are known for their pronounced lemon and red berry flavors, a tea-like finish and delicate hints of jasmine and bergamot.

Ethiopian Harrar- Harrar is bold and edgy with a complexity and spice tones that may include cinnamon, cardamom, blueberry jam, apricots, compost, been smoke and with a lingering finish.

Ethiopian Sidamo- Sweet citrus aromatics and pleasing maple syrup-like body. The wild sweet lemon and floral tones round out into a smooth, clean finish.

El Salvador- Most El Salvadors are soft, ingratiating coffees with relatively subdued acidity.

Mexican (various regions)- Mexican regions are typically mild flavor with medium body, and a pleasant, dry, acidic snap.

Peru- Herbal and floral notes dominate in many Peru coffees, with a medium body to light body.

Sumatra- Sumatra coffees are famous for their peculiar flavor profile, low acidity, thick body, and rustic flavors that can often be described as earthy.

Papua New Guinea- A lively, full-bodied coffee with an earthy aroma and wine-like brightness.

Guatemalan- The bourbon beans are meticulously processed and sorted, and the resulting cup is beautifully nuanced, with a delicate smoky tone and medium to light body.

Costa Rican- A brisk citrus acidity and a perfectly clean finish.

Swiss Water Processed Decaf

Swiss Water Decaf Peru- These coffees are grown in various regions that provide uniformity and consistent quality. Floral acidity combines with a rich smooth profile.

Swiss Water Decaf Colombian- The finest Swiss Water Decaf Colombia has to offer. Medium bodied with a well-rounded, very smooth taste.

Swiss Water Decaf Espresso- A very smooth, rich blend, producing a dark golden cream. Outstanding for both espresso and brewed coffee.

Swiss Water Decaf French Roast- Darkest roast, intense aroma and very pungent. The perfect brew to serve with rich desserts.

Flavor Options

Nutrition Facts are available upon request.

Monin Chocolates

These are made specially to be paired well with our espresso.

White Chocolate

Milk Chocolate (dairy free)

Mexican Chocolate

Monin Sauces

Caramel

Dark Chocolate (dairy free)

Sugar-Free Dark Chocolate

Syrups

Almond

Amaretto

Apple

Banana

Blackberry

Blueberry

Butter Pecan

Butter Rum

Butterscotch

Caramel

Caramel Apple Butter

Chai

Cinnamon

Coconut

Cream de Mint

Cherry

Frosted Mint

Gingerbread

Hazelnut

Huckleberry

Irish Cream

Lavender

Lemon

Lime

Macadamia Nut

Maple Spice

Passion Fruit

Peach

Peanut Butter

Pistachio

Pomegranate

Pumpkin Pie

Pumpkin Spice

Raspberry

Strawberry

Salted Caramel

Toasted Marshmallow

Toffee Nut

Vanilla

Sugar Free

Almond

Butter Rum

Caramel

Coconut

Cream de Mint

Cherry

Cinnamon

Hazelnut

Irish Cream

Peppermint

Pumpkin Spice

Raspberry

Vanilla