

# JOES ON THE NOSE

Organic Espresso Catering



**858 373 8001**

[www.joesonthenose.com](http://www.joesonthenose.com)

# JOES ON THE NOSE

## Organic Espresso Catering

We bring artisan organic espresso and coffee to a wide range of areas of Southern California. Joes on the Nose specializes in a full range of beverage catering, using high quality ingredients and environmentally responsible products. We offer a classic menu of hot drinks as well as a wide range of iced and blended choices. Joes on the Nose can offer our original Hot Chocolate Bar, bringing up to ten flavors of premium Hot Chocolate as well as a Smoothie Bar- we're not all about coffee.

We are all about quality.

Joes on the Nose believes in quality. We grind our espresso for every cup, ensuring the freshest and "brightest" flavor. We know what makes a drink better and are committed to offering the very best. We believe there is an art to drink preparation, and clients will notice the details we build into every cup- from the hearts in our after dinner lattes at a wedding to a corporate logo gracing the top of a cappuccino at a meeting.

Our organic espresso bar is a valuable addition to your event sales. Premium coffee drinks are available wherever you go- Joes on the Nose delivers a quality and expertise beyond the retail world which clients notice. All guests receives individualized service and drinks that wow them every time.

We love it all. Our espresso bar compliments a wide range of occasions and will be a memorable part of your event. Please contact us at any time with any questions.

**858 373 8001**

**[www.joesonthenose.com](http://www.joesonthenose.com)**

**[david@joesonthenose.com](mailto:david@joesonthenose.com)**

# JOES ON THE NOSE

Organic Espresso Catering



**858 373 8001**

[www.joesonthenose.com](http://www.joesonthenose.com)



# JOES ON THE NOSE

Organic Espresso Catering



**858 373 8001**

[www.joesonthenose.com](http://www.joesonthenose.com)

# **ORGANIC ESPRESSO MENU**

**OUR BARISTA CAN ACCOMMODATE ANY SPECIAL REQUESTS.**

## **CAPPUCCINO**

**ORGANIC ESPRESSO WITH STEAMED MILK AND FOAM**

## **LATTE**

**ORGANIC ESPRESSO TOPPED WITH STEAMED MILK**

## **VANILLA LATTE**

**ESPRESSO, STEAMED MILK, AND VANILLA**

## **ESPRESSO**

**IT'S ORGANIC, SMOOTH, AND NATURALLY SWEET.**

## **MOCHA**

**ESPRESSO WITH CHOCOLATE AND STEAMED MILK**

## **ALOHA LATTE**

**OUR MOCHA WITH MACADAMIA NUT AND COCONUT SYRUPS, TOPPED WITH COCONUT WHIPPED CREAM**

**OTHER FLAVORED SYRUPS AVAILABLE, AS WELL AS OUR HOME MADE COCONUT WHIPPED CREAM!!!!!!**

# JOES ON THE NOSE

Organic Espresso Catering



**858 373 8001**

[www.joesonthenose.com](http://www.joesonthenose.com)

## Questions? We have answers. Our Top Ten Frequently Asked Questions:

1. How good are your drinks?

Very good. Our business started on the retail end, and we were known for converting corporate coffee drinkers every day. Our best compliment? Five Italians at a convention complimented our barista, thanking him for the "first good cups of coffee we've had in America." No lie.

2. It sounds good, but what kind of occasions are best for an espresso bar?

Our espresso bar fits in at all kinds of events. Weddings, corporate meetings, Bar and Bat Mitzvahs, Graduation/Retirement/Anniversary parties. Business breakfasts and lunches. Trade Shows. Conventions. Hospitality Suites, Employee recruitments. Art gallery openings. Real Estate Open Houses.

3. Only Espresso? What if we have non-coffee drinkers?

We have lots of other choices. Organic hand made chai lattes. Other teas. A full Hot Chocolate menu. Smoothies. Frozen Lemonades. Blended Coffee Acheenos. Plenty of other iced blended drinks.

4. Can you accommodate different dietary restrictions?

Absolutely. Sugar-free, fat-free, dairy-free, no problem. Almost all of our drinks can be modified to fit our clients' needs. Special requests should be made in advance.

5. Do you have any signature drinks?

Of course. Our name "Joes on the Nose" is a reference to both coffee and surfing. We kept this in mind when coming up with our island themed Aloha Latte. It is by far our biggest seller on our retail end, and is included on all of our menus at no additional charge. It combines organic espresso, ground chocolate, macadamia nut and coconut, and comes topped with our homemade coconut whipped cream. It sounds overly sweet, but you'll be surprised. We like to keep our flavors mellow.

6. What do the baristas wear?

Our baristas can meet your needs in server attire. Our baristas come dressed in pure black- we think it's simple, formal, and elegant when behind our espresso bar. It's pretty cool, too.

7. How large an event can you handle?

We can handle very large or very small groups. Typically, our groups range from 75 to 1,000 people.

8. Excellent. How much do you charge?

We charge a flat hourly rate based on the number of people attending your event.

9. How green are you?

We believe in environmentally responsible business. All of our coffees are grown organically- without pesticides, and comes from local roaster Bird Rock Coffee Roasters of La Jolla. We both believe in socially responsible coffee. Going local eliminates packaging and shipping materials. Paper products are made of post consumer recycled content. Our disposable cold cups are made of corn. We recycle every container and item we can. Even our business cards are printed on 100% recycled paper. Green is good.

10. Can you do your organic espresso bar and a smoothie bar at the same time? In different locations?

Absolutely. Joes on the Nose will happily serve a hot, cold, blended, or smoothie menu- individually or all at the same time. We can integrate all of our services into one station or separate them at your event.



# JOES ON THE NOSE

Organic Espresso Catering



For more information about Joes on the Nose, please check us out on the web at:

[www.JoesontheNose.com](http://www.JoesontheNose.com)

**858 373 8001**

email: [david@joesonthenose.com](mailto:david@joesonthenose.com)