

Alterra Coffee Fundraising Offerings

Breakfast Blend

In order for a blend to earn the distinctive “Breakfast” title, it must be a coffee that one can consistently count on to start the day in a delicious way. Our blend of certified organic and Fair Trade Certified coffees from Nicaragua, Guatemala and Sumatra do just that. Enjoy!

Blue Heeler OFT

Named after Mina, our Australian Blue Heeler mascot, this coffee stays true cup after cup. We combine regular and dark-roasted Sumatra Gayoland – Organic Fair Trade to create a blend worthy of Mina’s namesake. It features a floral, earthy aroma with a full body and a spicy, smoky flavor. Roaster’s Notes: Earthy, complex, slightly smoky, hints of soft fruit and banana bread.

Decaf Colombia

Developed for the late night “pie and coffee” industry, Decaf Colombia is a welcome companion to any pastry you care to stick a fork into. Our new roast emphasizes its complexity and acidity.

Chamomile Lavender Tea

Fruity Egyptian chamomile is blended with the delicate flavor of lavender to produce a cup that is sweet, golden, and lightly floral. Chamomile has long been known for its calming qualities and aids in digestion. Try it sweetened or enjoy its simplicity unfettered.

Minty Green Tea

Refreshing and fragrant peppermint leaves are the perfect complement to the honey-wheat flavor of artfully toasted green tea. This is our take on a Moroccan classic that’s great for everyday sipping.

Hot Cocoa

We use pure Ghanaian cocoa beans (considered to be the best in the world) to produce a hot cocoa mix with a rich aroma and a magical flavor. It’s great on its own or in your favorite drink. This is the same cocoa mix that our café customers have been enjoying in mochas and more for years!