

# CP

## FINE CATERING

.....

*by Café Primavera*

## THE MENU

While CP Fine Catering strives to ensure accuracy, we reserve the right to correct any errors in pricing or descriptions, and to cancel or refuse to accept any order based on an incorrect price or description. Prices are subject to change without notice due to market conditions. For full menu please visit our website or contact an Event Specialist.

# BREAKFAST BUFFET

Includes Disposable Serviceware



## THE CONTINENTAL

Freshly brewed coffee

Freshly squeezed orange juice

Assorted pastries and muffins

Whipped honey butter & preserves

**\$10.75 / person**

## EXECUTIVE CONTINENTAL

Freshly brewed coffee

Freshly squeezed orange juice

Assorted pastries, muffins and scones

Seasonal fruit and berries

Housemade oat granola

European-style yogurt

Sweet butter and preserves

Organic milk

**\$12.75 / person**

## VALLEY BREAKFAST

Freshly brewed coffee

Freshly squeezed orange juice

Toasted bagels with cream cheese

Organic egg scramble with Fiscalini cheddar

Hobbs thick-cut bacon or artisanal sausage

Country potatoes with caramelized onions & peppers

**\$14.75 / person**

## PRIMAVERA COUNTRY BREAKFAST

Freshly brewed coffee

Freshly squeezed orange juice

Assorted pastries, muffins and scones

Organic egg scramble with Fiscalini cheddar

Hobbs thick cut bacon or artisanal sausage

Cold-smoked salmon, red onion, caper berries & tomatoes

Seasonal fruit and berries

Country potatoes with caramelized onions & peppers

Sweet butter and preserves

**\$16.00 / person**

# BREAKFAST BUFFET

Includes Disposable Serviceware



## SWEET & SAVORY CROISSANTS

Minimum 6 of each type

BACON, EGG & CHEDDAR CROISSANT WRAPPED IN FOIL  
.....\$5.25 each

CHORIZO, EGG & CHEDDAR CROISSANT .....\$5.25 each

PEPPERS, EGG, ONION & MUSHROOM CROISSANT  
.....\$5.25 each

HAM & CHEESE TRADITIONAL CROISSANT.....\$5.25 each

## ON THE SWEET SIDE

Minimum 6 Per Item

BLUEBERRY FRENCH TOAST CASSEROLE  
With blueberry syrup and powdered  
sugar glaze.....\$3.50 / person

GRAND MARNIER FRENCH TOAST CASSEROLE  
With orange glaze.....\$3.50 / person

PEACH MELBA FRENCH TOAST  
With syrup and raspberry sauce.....\$3.50 / person

CINNAMON FRENCH TOAST  
With a cinnamon swirl and seasonal berries  
.....\$3.50 / person

WAFFLES WITH FRESH STRAWBERRIES  
Maple syrup & Tahitian Vanilla Bean Butter  
.....\$3.50 / person

BUTTERMILK PANCAKES WITH BUTTER AND SYRUP  
.....\$3.00 / person

CHEESE BLINTZES  
Sour cream, served with seasonal berries sauce  
.....\$3.50 / person

## BURRITOS

Served With Salsa & Sour Cream

MEXICAN  
Scrambled eggs with chorizo sausage, green onions,  
ortega chiles, green peppers, cilantro, cotija cheese and  
diced ham, wrapped in a tortilla.....\$5.75 each

VEGETARIAN  
Scrambled eggs, zucchini, onion, mushroom, red bell  
peppers, potato and pepper jack, wrapped in a  
tortilla.....\$5.75 each

COUNTRY  
Scrambled eggs with bacon, ham, sausage, red onion,  
green peppers, cheddar and jack cheese, wrapped in a  
flour tortilla. ....\$5.75 each

VEGETARIAN  
Scrambled eggs, zucchini, onion, mushroom, red bell  
peppers, potato and pepper jack, wrapped in a  
tortilla.....\$5.75 each

## ADDITIONAL ITEMS

HARD BOILED EGGS..... \$1.75 each

YOGURTS.....\$3.00 each

BACON..... \$2.00 each

SAUSAGE LINKS.....\$1.50 each

TURKEY SAUSAGE LINKS.....\$1.50 each

CHICKEN APPLE SAUSAGE.....\$2.50 each

HAM..... \$3.00 each

# COLD BUFFET

Includes Disposable Serveware



## CP FAMOUS SANDWICHES

Select 3 Gourmet Sandwiches  
2 Accompaniments \$16.00, 3 Accompaniments \$18.00

**ROSEMARY, GARLIC GRILLED CHICKEN BREAST**  
roasted red peppers, Fontina Cheese, Tomatoes, crispy  
bacon, pesto aioli on Telera Bread

**HAM & JARLSBERG**  
Lettuce, tomato, Mendocino mustard, rye bread

**TURKEY COBB**  
Gorgonzola, bacon, lettuce, tomatoes, avocados,  
and Telera Bread

**CALIFORNIA CHICKEN COBB**  
romaine, grilled chicken breast, diced tomatoes &  
avocado, grated egg, crumbled bacon, & gorgonzola with  
vinaigrette dressing

**SMOKED TURKEY & PROVOLONE**  
Lettuce, tomato, pesto aioli on 9 grain

**ROAST BEEF & NEW YORK CHEDDAR**  
Horseradish aioli on Ciabatta Roll

**GREEK VEGGIANA**  
Cucumbers, tomato, artichoke hearts, lettuce, red onions,  
feta, Kalamata Olive aioli, Focaccia Bread

**CURRIED CHICKEN & GREEN APPLE**  
dried cranberries, red seedless grapes, celery, onions,  
toasted almonds on a Buttery Croissant

**SANTA MARIA TRI-TIPS**  
With Crispy Shallots and Chipotle Horseradish Mayo

**ALBACORE TUNA**  
lettuce, tomato, red onion, fresh dill, mayo, on 9-Grain

## CHOICE OF THREE ACCOMPANIMENTS :

**BROCCOLI GRAPE ALMONDINE**

**THAI PEANUT NOODLE**

**GREEK PENNE PASTA**  
Olives, Feta, Tomatoes and Cucumber

**CAFÉ PRIMAVERA SIGNATURE CAESAR SALAD**

**CHINESE CHICKEN SALAD WITH CRISPY WONTONS**

**ORGANIC BABY SPINACH SALAD**  
Strawberries, Goat Cheese, Candied Pecans  
w/ Red Wine Blush Vinaigrette

**SEASONAL FRESH FRUITS & BERRY SALAD**

**ISRAELI COUS COUS SALAD**  
with Candied Pecans, Tarragon, Mint & Dried Cranberries,  
Spanish Sherry Vinaigrette



# LUNCH ENTREES

All Entrees Include Bread Rolls & Butter  
Includes Disposable Serveware

## CHICKEN & PORK

### CHICKEN BROCHETTES

Tangy teriyaki glaze or gluten-free sweet-and-sour sauce.....\$10.50

### ROSEMARY GRILLED CHICKEN

Lemon, olive oil, and garlic.....\$10.75

### CHICKEN PARMIGIANA

Three cheeses and marinara sauce.....\$10.75

### CHICKEN BREAST TOSCANO

With Lemon-Caper White Wine & Butter Sauce.....\$10.75

### CHICKEN MARBELLA

With Dried Plums & Olives.....\$12.75

### FRIED CHICKEN FRENCH LAUNDRY STYLE

With Apricot Chipotle BBQ Sauce..... \$12.75

### TUSCAN CHICKEN ROULADE

Spinach prosciutto di parma, fontina, and basil beurre blanc.....\$12.75

### SOUTHWEST CHICKEN

stuffed with pepper jack cheese in a cilantro tomatillo sauce.....\$10.75

### TUSCAN PORK LOIN

Orange, lemon and fennel roasted pork loin with a port-fig sace.....\$10.75

### TUSCAN ROASTED PORK LOIN

With Port-Fig Sauce.....\$10.75

### PORK LOIN WITH SAGE AND LEMON

Pinenuts, cranberry and orange compote.....\$10.75

### PORK TENDERLOIN

Stuffed with goat cheese and sundried tomatoes with basil beurre blanc.....\$12.75

## FISH

### PAN SEARED SALMON

fresh white corn, roasted cherry tomatoes, and a basil butter sauce.....\$14.75

### GRILLED FILLET OF PACIFIC SALMON

With Honey-Ginger Glaze.....\$14.75

### SOY-AND-GINGER-GLAZED COD

..... \$14.75

### SALMON DORÉ

With fines herb bread crumbs and lemon beurre blanc .....\$14.75

### GRILLED HALIBUT

With Lemon-Basil Vinaigrette.....\$18.75

### PAN SEARED HALIBUT

With Vanilla Butter Teriyaki Sauce.....\$18.75

### THAI-STYLE HALIBUT

With Coconut-Curry Broth.....\$18.75

### ROASTED CHILEAN SEA BASS

With panko crust and tomato-thyme beurre blanc .....\$18.75



# LUNCH ENTREES

All Entrees Include Bread Rolls & Butter  
Includes Disposable Serveware

## BEEF & LAMB

**GRILLED TRI TIP**  
With Argentinian chimichurri sauce.....\$10.75

**FLANK STEAK ROULADE**  
Prosciutto, fontina, spinach, and mushrooms in a red wine reduction.....\$12.75

**HANGER STEAK WITH MUSHROOMS AND RED WINE SAUCE**  
.....\$12.75

**GRILLED MOJO-MARINATED SKIRT STEAK**  
.....\$12.75

**WINE BRAISED SHORT RIBS**  
With root vegetables.....\$10.00

**HOMESTYLE MEATLOAF**  
.....\$10.00

**ROSEMARY ROASTED LAMB LOLLIPOPS**  
With Olive Oil & Lemon.....\$14.75

**SLICED LEG OF LAMB**  
With olive oil, rosemary, lemon and garlic.....\$12.75

**COLORADO OR NEW ZEALAND RACK OF LAMB**  
With Dijon-panko crust.....\$22.00

**GRILLED LAMB LOIN CHOPS**  
With tomato, shallots, extra virgin olive oil and fresh oregano.....\$16.75

## VEGETARIAN ENTREES

**PORTOBELLO MUSHROOM NAPOLEON**  
Sautéed spinach, eggplant, roasted tomatoes, and zucchini drizzled with a balsamic reduction.....\$8.50

**RISOTTO CAKE**  
Crispy fontina cheese risotto cake with fire roasted tomatoes.....\$7.50

**RAVIOLI PRIMAVERA**  
SAGE AND SHAVED PARMESAN.....\$7.50

**BUTTERNUT SQUASH RAVIOLI**  
Brown butter sage sauce.....\$8.50

**ROASTED VEGETABLE CANNELONI**  
With red and yellow peppers, zucchini, yellow squash, shitake mushrooms, goat cheese, tomato basil sauce, parmesan reggiano and pine nuts.....\$8.50

**EGGPLANT CASSEROLE**  
Layers of eggplant with wilted spinach and pomodoro sauce.....\$7.50

**CHILE RELLENO WITH BLACK BEAN CREAM SAUCE.....\$7.50**

**EGGPLANT ROULADE**  
Tofu and seasonal veggies with tomato basil sauce...\$7.50

**EGGPLANT CROQUETTES**  
Peppers, tomatoes, basil and balsamic vinaigrette....\$7.50

**SHITAKE BROWN FRIED RICE**  
GREEN ONIONS, CARROTS, CELERY.....\$4.50

**INDIAN VEGETABLE PATTIES**  
Corn, spinach, carrots.....\$4.50

**ASPARAGUS RISOTTO**  
Artichokes & sundried Tomatoes.....\$7.50

# LUNCH ENTREES

All Entrees Include Bread Rolls & Butter  
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## VEGETABLES & SIDES

### WILD RICE PILAF

With Toasted Pine Nuts.....\$2.00

### SAFFRON RICE

Spanish saffron, chicken stock, scallions and pimento.....\$2.50

### BROWN RICE PILAF

With diced carrots, celery & onions.....\$2.00

TRUFFLED MASHED POTATOES.....\$1.75

### ROASTED YUKON GOLD POTATOES

Thyme and sea salt.....\$2.00

### PETITE POTATOES

Marjoram, shaved garlic and toasted lemon.....\$2.00

### CAFÉ PRIMAVERA POTATO GRATIN

Thyme, sage and truffle oil.....\$2.50

CLASSIC MOM'S MAC & CHEESE.....\$2.50

### GRILLED ASPARAGUS

Lemon, olive oil and shaved parmigiano-reggiano...\$2.75

### ROASTED VEGETABLE MEDLEY

Evoo and rosemary.....\$2.50

### SAUTEED STRING BEANS

Local Mushrooms, olive oil with caramelized shallots and pancetta.....\$2.50

SAUTEED BROCCOLINI WITH EVOO & SEA SALT.....\$2.50

### STEAMED BROCCOLI, CARROTS, AND PEARL ONIONS

Slivered almonds and sesame oil.....\$2.50

### CARAMELIZED ROOT VEGETABLES

Onions and fresh thyme.....\$2.00

### ROASTED BRUSSELS SPROUTS

Crispy pancetta and shaved garlic.....\$3.75

### ROASTED CAULIFLOWER GRATIN

Toasted pinenuts, butter, cream, and parmigiano-reggiano.....\$2.25

# LUNCH ENTREES

All Entrees Include Bread Rolls & Butter  
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## PASTAS

### LASAGNA BOLOGNESE

Italian sausage, ricotta, and caramelized onions.....\$7.00

### LASAGNA PRIMAVERA

roasted vegetables and red sauce, ricotta and mozzarella.....\$7.00

### FUSILI AND PESTO ARTICHOKE HEARTS

Sundried tomatoes, pinenuts, and basil alfredo sauce.....\$7.00

### GRILLED CHICKEN FUSILLI & PESTO

Artichoke hearts, sundried tomatoes, pesto cream sauce, & pine nuts.....\$9.00

### ROTINI PRIMAVERA

Zucchini, yellow squash, onions and peppers with Tomato cream sauce.....\$8.00

### PENNE AND ROASTED GARDEN VEGETABLES

with a fresh tomato basil sauce.....\$8.00

### CHEESE TORTELLINI

With a creamy pesto alfredo sauce.....\$8.00

### CAVATAPPI PASTA

Baby heirloom tomatoes, olive oil, basil and arrabiata sauce.....\$7.50

### SPAGHETTI POMODOROS

Light classic sauce of fresh tomatoes, extra virgin olive oil, basil, & garlic.....\$6.50

### GRILLED CHICKEN FUSILLI & PESTO

Corkscrew pasta, grilled chicken, artichoke hearts, sundried tomatoes, pesto cream sauce, & pine nuts.....\$7.50



# HORS D'OEUVRES

Includes Disposable Serviceware



## STATIONARY HORS D'OEUVRES

ARTISAN CHEESES, RUSTIC BAKERY FLATBREADS, GRAPES,  
DRIED FRUITS, NUTS, BAGUETTES AND ARTISAN CRACKERS  
.....\$6.00

ANTIPASTO OF CHERRY TOMATOES & MOZZARELLA,  
OLIVES, ARTICHOKES, MUSHROOMS, PEPPERS  
.....\$5.00

ANTIPASTO OF ITALIAN MEATS, OLIVES, ARTICHOKES,  
MUSHROOMS, PEPPERS, RIPE CHERRY TOMATOES WITH  
BROCCONCINI..... \$7.00

CAFÉ PRIMAVERA VEGETABLE CRUDITE WITH CREAMY  
HERB DIP ..... \$7.00

FARMER'S MARKET SEASONAL VEGETABLE PLATTER WITH  
BALSAMIC GLAZE.....\$4.50

FRESH FRUIT PLATTER WITH MIXED BERRIES ..... \$7.00

GRILLED LOCAL ASPARAGUS WITH LEMON ZEST, EVOO,  
AND SHAVED PARMIGIANO REGGIANO.....\$2.95

WARM ARTICHOKE & GREEN CHILI GRATIN WITH  
CRACKERS & BAGUETTES.....\$3.00

NAPA STYLE GRILLED SAUSAGES WITH DIPPING  
MUSTARDS.....\$6.00

HOUSE-MADE HUMMUS DISPLAY, MARINATED OLIVES &  
PITA CHIPS .....\$2.95

TRIO OF MEDITERRANEAN DIPS: HUMMUS, BABA  
GHANOUSH, CUCUMBER MINT TZATZIKI, SERVED WITH  
PITA BREAD .....\$4.00

PLATTER OF GRILLED PRAWNS WITH LEMON ROSEMARY  
AIOLI.....\$8.00

SMOKED SALMON PLATTER WITH TOASTS, DILL CREME  
FRAICHE, CAPERS & RED ONION ..... \$6.00

Sushi Selection, Including Sashimi, Nigiri, and Assorted  
Rolls- Price To Be Determined Upon Selection

# TRAY PASSED HORS D'OEUVRES

For every event our hors d'oeuvres are served buffet-style or tray passed.  
Servings are 2 pieces per person unless otherwise noted. We specialize in customizing menus.



## COLD HORS D'OEUVRES

PETITE POTATO CAKES, LEMON CRÈME FRAICHE & SMOKED SALMON, CHIVE GARNISH.....\$5.50

MARINATED BROCCONCINI MOZZARELLA  
With Sweet 100 Tomatoes and Basil Skewers.....\$5.25

SICILIAN EGGPLANT CAPONATA ON GARLIC CROSTINI  
.....\$3.50

RACK OF LAMB LOLLIPOPS  
With Fresh Mint and Mango Chutney.....\$8.00

TUSCAN TOMATO SOUP SIP WITH GROWN UP GRILLED CHEESE (1 per person).....\$3.00

GRILLED MISO-MARINATED BEEF SATAY  
With Ginger Mustard Vinaigrette..... \$5.00

GREEK SALAD MINI SKEWERS  
With Marinated, Feta, Cucumber, Kalamata Olive & Cherry Tomato.....\$4.50

SEARED AHI TUNA MINI TACO WITH WASABI CRÈME  
.....\$6.00

CABO SHRIMP COCKTAIL  
with Cucumber, Tomato & Red Onion, Avocado & Cilantro  
.....\$6.00

HONEY ROASTED CHERRY TOMATOES & RICOTTA BRUSCHETTA WITH BASIL.....\$4.00

SWEET POTATO GAUFRETTE AND SEARED DUCK LOIN  
With a Plum Sauce.....\$5.50

SLICED BEEF FILET CROSTINI  
With Fresh Parmesan & Arugula Dijon drizzle.....\$5.50

HEIRLOOM TOMATO, MOZZARELLA & FRESH BASIL BRUSCHETTA WITH ARBEQUINA OLIVE OIL.....\$4.00

PROSCIUTTO AND PEAR ROLLS  
With Arugula and Parmesan.....\$5.50

SOFT SHELL STEAK TACOS  
With Smoky Tomatillo Sauce .....\$5.50

GRILLED SALMON "CHOPSTICKS"  
With Moroccan BBQ Sauce.....\$6.00

BEEF AND SWEET POTATO SKEWERS  
With Chimichurri Sauce .....\$5.50

VEGETARIAN SPRING ROLLS  
With Thai Chili Sauce.....\$4.00

WILD MUSHROOM AND GOAT CHEESE BRUSCHETTA  
With Lemon Zest and Chives.....\$4.50

RICE PAPER SALMON FRESH SPRING ROLLS  
With Avocado and Wasabi Vinaigrette.....\$6.00

MINI MUFFALETTA'S  
with Ham, Salami, Provolone & Olive Salad cut in Rounds  
.....\$5.00

TROPICAL FRUIT SKEWERS  
With Ginger Honey Lime Dip.....\$5.00

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## HOT HORS D'OEUVRES

<b>PETITE DUNGENESS CRAB CAKES</b> With Spicy Remoulade.....	\$5.50
<b>ITSY BITSY CHEESEBURGERS</b> With Ketchup, Pickles, & Mustard.....	\$6.00
<b>TEQUILA GLAZED SHRIMP TOSTADITOS</b> .....	\$5.00
<b>GOAT CHEESE AND ARTICHOKE SPRING ROLLS</b> .....	\$4.00
<b>FRENCH LAUNDRY FRIED CHICKEN ON A STICK</b> With Apricot Chipotle BBQ Sauce.....	\$4.50
<b>YUCATAN MINI PULLED PORK SANDWICHES</b> With Mexican Chipotle Crème.....	\$5.50
<b>SMOKED BRISKET TAQUITO</b> Ancho & chipotle chiles, pickled onions.....	\$5.00
<b>COCONUT CRUSTED PRAWNS SERVED</b> With Thai Chili Sauce.....	\$4.50
<b>WILD MUSHROOM AND SMOKED GOUDA EMPANADAS</b> .....	\$4.00
<b>CROQUE MONSIEUR</b> Mini Grilled Ham and Gruyere Sandwich.....	\$5.00
<b>TOMATO BASIL SOUP SIPPERS</b> with Fiscallini Cheddar Grilled Cheese Sandwiches ....	\$5.50
<b>LAMB MEATBALLS</b> With Lemon-Curry Yogurt.....	\$5.50
<b>CRISPY SMOKED PORK BELLY</b> With cream corn in Asian Spoon.....	\$5.50
<b>GRILLED BEEF SKEWERS MARINATED IN TEQUILA, CHILES AND LIME</b> .....	\$5.00

<b>ASSORTED SAUSAGE SKEWERS</b> With Honey Mustard and Balsamic BBQ Sauce.....	\$4.25
<b>TANDOORI CHICKEN SKEWERS</b> With Cucumber-Mint Raita.....	\$4.50
<b>THAI SHRIMP SKEWERS</b> With Chili Basil Lime Dipping Sauce.....	\$6.00
<b>MOROCCAN EGGPLANT FRITTERS WITH HARISSA</b> .....	\$5.00
<b>ROASTED GARLIC, FRESH TOMATOES &amp; BASIL PIZZETTAS</b> (1 per person) .....	\$3.00
<b>TWICE BAKED POTATOES FILLED WITH BLUE CHEESE, CAMELIZED ONIONS &amp; BACON</b> .....	\$4.50
<b>ROSEMARY GRILLED PORK TENDERLOIN</b> On Walnut Cranberry Toast with Apple & Fig Jam....	\$4.50
<b>CHIPOTLE CHICKEN "WONTON TACOS"</b> With Avocado Crème.....	\$4.50
<b>SHRIMP AND PEA SAMOSAS</b> With Mango Chutney.....	\$4.00
<b>PETITE POTATOES FILLED WITH CHEDDAR, CHIVES, &amp; BACON</b> .....	\$2.50
<b>PETITE POTATOES WITH MUSHROOMS, GOAT CHEESE &amp; FRESH HERBS</b> .....	\$2.50
<b>POLENTA CUPS FILLED</b> With Sweet Italian Sausage or Olive Tapenade.....	\$4.00
<b>THAI PEANUT GLAZED GRILLED CHICKEN SATAY SKEWERS</b> .....	\$4.50
<b>ROASTED POBLANO PEPPERS, GRILLED CORN &amp; PEPPER JACK QUESADILLAS</b> .....	\$4.00

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## MINI SANDWICHES

\$6.00 each

### CURRIED CHICKEN SALAD SANDWICH

With Apples, Almonds, Golden Raisins, and Yogurt on a Mini Croissant

### FRIED CHICKEN AND JALAPENO SLAW

### TUNA CONSERVA SALAD NIOIOSE ON BAGUETTE

### MINI GRILLED VEGETABLE MUFFALETTA

### BRESAOLA WITH HORSERADISH WATERCRESS

### GRILLED PORTOBELLO MUSHROOM SANDWICH

With Chimichurri & Roasted Tomato

### MINI PORCHETTA SANDWICH, FENNEL, LEMON ZEST, ROSEMARY & GARLIC

### MINI TRI TIP SANDWICHES

With Caramelized Onions, Crispy Shallots & Horseradish Chipotle Aioli

# DINNER BUFFET

All Dinner Buffet Includes a Basket of Warm Artisan Rolls & Butter  
Prices are Per Person, please contact your Sales Person for a quote.



## STARTER OPTIONS

**BABY GREENS, CANDIED WALNUTS, SUNDRIED CRANBERRIES, APPLES, GORGONZOLA AND RED WINE BLUSH**

**BABY SPINACH, CANDIED PECANS, STRAWBERRIES, GOAT CHEESE, RED WINE BLUSH VINAIGRETTE**

### CP SIGNATURE CAESAR

Baby Hearts of Romaine, Croutons, Shaved Parmesan Reggiano

**HEIRLOOM TOMATOES WITH FRESH MOZZARELLA, SWEET BASIL AND EVOO**

**HARICOT VERT, ORANGE SEGMENTS, TOASTED HAZELNUTS AND ROASTED BEETS**

**FALL HARVEST SALAD, ENDIVES, ARUGULA AND ESCAROLE**  
Tossed with Dried Apricots, Cranberries, Grapes, and Point Reyes Blue Cheese, AND Toasted Walnut Vinaigrette

### CHINESE CHICKEN CABBAGE SALAD

With Crispy Wontons & Almonds

**BROCCOLI, TOASTED ALMONDS, RED GRAPES, AND GOLDEN RAISINS** Served with Sweet/Sour Yogurt Dressing

## ANTIPASTI

Chopped Romaine, Pepperoncini, Salami, Provolone, Tomatoes, Olives and Red Onions

## ISRAELI COUS COUS & ARUGULA SALAD

With Marcona Almonds, Tarragon, Mint, Raisins and Dried Cranberries, Spanish Sherry Vinaigrette

## COUSCOUS WITH CHICKPEAS, ROASTED EGGPLANT, GREEK FETA AND CHERRY TOMATOES

## CURRIED COUSCOUS

with Dried Currants & Almonds Provencal Potato with Baby String Beans, Cherry Tomatoes, Red Onions and Hard Cooked Eggs

## ASIAN STYLE NOODLES

With Spicy Thai Peanut Dressing, Red Peppers, Scallions

## THE WEDGE

Baby Iceberg, Pt. Reyes Blue Cheese, Smoked Bacon and Cherry Tomatoes

# DINNER BUFFET

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Prices are Per Person, please contact your Sales Person for a quote.



## ENTREE OPTIONS

**GRILLED SALMON WITH SWEET WHITE CORN, ROASTED SWEET 100'S & BASIL BUTTER SAUCE**

**PAN SEARED ALASKAN HALIBUT**  
With Fresh Herbs & Lemon

**ROASTED CHICKEN "TOSCANO"**  
With Lemon Caper Butter Sauce

**ORANGE, LEMON & FENNEL ROASTED PORK LOIN**  
With Port Fig Sauce

**SANTA MARIA STYLE GRILLED TRI TIPS OF BEEF**  
With Chimichurri or Salsa Verde

**BUTTERMILK FRIED CHICKEN A LA "FRENCH LAUNDRY"**

**GARLIC & ROSEMARY ROASTED LEG OF LAMB**  
With Fresh Mint Sauce

**POACHED SALMON FILETS**  
With Fresh Herbs, Avocado & Cucumber Sauce

**RED WINE BRAISED SHORT RIBS OF BEEF**  
With Root Vegetables

## VEGETABLES

**ASPARAGUS SPEARS ROASTED**  
With Extra Virgin Olive Oil and Lemon Zest

**BABY STRING BEANS SERVED**  
With Caramelized Shallots and Pancetta

**MÉLANGE OF VEGETABLES**  
Carrots, Broccoli, Cauliflower, and String Beans

**ROASTED ROOT VEGETABLES**  
Brussels Sprouts, Carrots, Parsnips and Fennel

## SIDES

**TRIPE CREAM MASHED POTATOES**

**CREAMY SAFFRON RISOTTO**

**WILD RICE PILAF**  
With Toasted Pine Nuts and Dried Fruits

**FINGERLING POTATOES ROASTED**  
With Shallots, EVOO and Fresh Rosemary

**POTATO GRATIN**  
With Wild Mushrooms and Truffle Oil

**POTATO & BUTTERNUT SQUASH GRATIN**

**FOUR CHEESES MACARONI & CHEESE**  
With Toasted Breadcrumbs - Best Ever!

**ROASTED VEGETABLE CANNELONI**  
With Fresh Tomato Basil Sauce

**CHEESE & SPINACH RAVIOLI**  
With Pesto Alfredo Sauce

**PENNE AL FORNO WITH FOUR CHEESES**  
Basil & Crushed Tomatoes

# SERVED DINNER

All Entrees Include a Basket of Warm Artisan Rolls & Butter  
Prices are Per Person, Please select a Soup or Salad and an Entrée.



## SOUPS & SALADS

### ORGANIC BABY SPINACH SALAD

With Ripe Summer Strawberries, Candied Pecans, Crumbled Goat Cheese & Tossed with Red Wine Blush Vinaigrette

### CAFÉ PRIMAVERA SIGNATURE CAESAR SALAD

With Shaved Parmesan and Garlic Croutons

### SPINACH SALAD WITH RIPE PEARS, CANDIED WALNUTS, DRIED CRANBERRIES, BLUE CHEESE & RED WINE BLUSH

### ARUGULA SALAD

With Oranges, Pomegranate Seeds, Laura Chenel Goat Cheese and Balsamic Vinaigrette

### SALAD OF BUTTER LETTUCE, GRAPEFRUIT SEGMENTS & GRILLED SCALLOPS

### SONOMA GREENS

With Candied Walnuts, Maytag Blue Cheese & Sliced Pears In a balsamic vinaigrette

### SPINACH SALAD, MANDARIN ORANGES, RED ONIONS, AVOCADO & HONEY LIME DRESSING

### BABY SPINACH WITH PEARS, TOASTED WALNUTS, SWEET GORGONZOLA AND A PEAR VINAIGRETTE

### GREEK & ITALIAN STYLE PANZANELLA SALAD

Heirloom tomatoes, sliced red onions, English cucumbers, kalamata olives, fresh mozzarella broccolini, and fresh basil chiffonade

### LITTLE GEM LETTUICES

Organic red seedless grapes, dried cranberries, diced apples crumbles of gorgonzola cheese, candied pecans & red wine blush vinaigrette

### BABY GREENS WITH FRESH RASPBERRIES

Toasted Walnuts, and Sweet Gorgonzola with a Raspberry Walnut Vinaigrette.

### SUMMER HEIRLOOM TOMATO & BUFFALO MOZZARELLA SALAD DRIZZLED WITH BASIL OIL & SEA SALT

### ORGANIC FALL SPINACH SALAD

Ripe Pears, Apple Candied Walnuts, Dried Cranberries, Maytag Blue Cheese Tossed with a Red Wine Blush

### ORGANIC FIELD GREENS

With a Timbale of Fresh Mango and Avocado in a citrus vinaigrette and sprinkled with black sesame

### INSALATA MISTA

With Little Gem Lettuces, Heirloom Tomatoes, Kalamata Olives, Diced Cucumbers tossed in a Champagne Vinagrette

### BABY BEET SALAD

With arugula, Laura Chenel goat cheese, and a caramelized balsamic reduction

### TIAN OF CRAB

With Avocado and Tomato Concasse  
Lobster Bisque with Lemon Crème Fraiche

\$5 Per Guest Supplement

# SERVED DINNER

All Dinner Buffet Includes a Basket of Warm Artisan Rolls & Butter  
Prices are Per Person, Please select a Soup or Salad and an Entrée.



## ENTRÉE OPTIONS

If you wish to add more entrées please contact your Sales Person.

## POULTRY

### PAN ROASTED CHICKEN BREAST

With Cognac-Peppercorn Sauce

### OVEN ROASTED CHICKEN BREAST FILLED

With Spinach, Fontina Cheese, Prosciutto and Lemon Butter Sauce

### CHICKEN BREAST MEDALLIONS BREADED

With Parmesan with Fresh Tomato, Olives, Caper Ragout

### TUSCAN CHICKEN ROULADE

With Prosciutto di Parma, Fontina, Roasted Red Peppers, Sundried Tomatoes, Basil Beurre Blanc

### PAN ROASTED CHICKEN BREAST

With Dijon Sauce and Crispy Pancetta

### ROASTED BREAST OF CHICKEN

Stuffed with prosciutto and brie

### ROASTED ROSEMARY-LEMON CHICKEN

With extra virgin olive oil and garlic

### SCHIACCIATA BRICK PRESSED CHICKEN BREAST

With oven roasted tomato, sage and shaved garlic

## BEEF

### GRILLED NEW YORK STEAK

With Cabernet Wine Reduction

### SEARED ANGUS FILET MIGNON

Served with Wild Mushroom Ragout

### GRILLED RIB EYE

With a Horseradish and Parmesan 'Crust'

### BRAISED SHORT RIBS OF BEEF

With Pearl Onions & Carrots

### PETITE FILET MIGNON

Wild Mushrooms & Tempranillo Reduction Sauce

### ROASTED NEW YORK STRIP LOIN

With sweet bell pepper, tomato relish, wild mushrooms with demi glace or traditional horseradish, sour cream and Parmigiano-Reggiano gratin

### PAN SEARED TENDERLOIN OF BEEF

With foie gras and wild mushroom pancetta duxelles



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## FISH & SEAFOOD

Duet Options Available Upon Request  
Per guest supplement will apply

**PAN SEARED SALMON FILET WITH SWEET WHITE CORN**  
Shitake Mushrooms and Balsamic Butter Sauce

**PAN ROASTED SEA BASS OR HALIBUT**  
With Citrus-Balsamic Vinaigrette

**SEARED TUNA "TATAKI"**  
With Whole Grain Mustard and Soy Vinaigrette Sauce

**SALMON DORÉ**  
With fines herbes bread crumbs and lemon beurre blanc

**SEARED SALMON FILETS**  
With Lemon-Caper Buerre Blanc Sauce

**GRILLED FILET OF LOCK DUARTE SALMON**  
With rosemary lemon oil

**PAN SEARED HERB CRUSTED ALASKAN HALIBUT**  
Sweet Corn, Haricot Vert, Sweet 100 Tomatoes, Niman Ranch Smoked Bacon

**PAN SEARED ALASKAN HALIBUT**  
Fresh White Corn & Roasted Cherry Tomatoes, Basil Butter Sauce, Drizzled with Basil Oil

**PAN SEARED SALMON**  
Sweet 100 Tomatoes, Grilled Corn, EVOO and Lemon

**STRIPED BASS FILET**  
Seared with browned butter and olive oil

**ROASTED CHILEAN SEA BASS**  
With panko crust and tomato-thyme beurre blanc

**MONKFISH**  
With saffron cream sauce and pancetta

**MEYER LEMON BUTTER POACHED PRAWNS**  
With Sweet 100 Tomatoes

**GRILLED FILET OF PACIFIC SALMON**  
With Honey-Ginger Glaze

## LAMB & PORK

**SLICED LEG OF LAMB**  
With olive oil, rosemary, lemon and garlic

**COLORADO OR NEW ZEALAND RACK OF LAMB**  
With Dijon-panko crust

**GRILLED LAMB LOIN CHOPS**  
With tomato, shallots, extra virgin olive oil and fresh oregano

**PORK LOIN WITH SAGE AND LEMON**  
Pinenuts, cranberry and orange compote

**PORK TENDERLOIN STUFFED**  
With goat cheese and sundried tomatoes, with basil beurre blanc

**GRILLED SPICE RUBBED PORK CHOPS**  
With Sweet Potato Gratin

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## VEGETARIAN

### VEGETARIAN NAPOLEON

With Grilled Portobello Mushroom and Tomato Bisque

### CHEESE & SPINACH RAVIOLI

With Pesto Alfredo Sauce

### VEGETARIAN GALETTE

Roasted portobellos, eggplant, zucchini, spinach, fennel layered with parmesan on a polenta cake with a sweet pepper tomato coulis

### PENNE AL FORNO

With Four Cheeses, Basil & Crushed Tomatoes

### PORTOBELLO MUSHROOM NAPOLEON SAUTÉED SPINACH

Eggplant, Roasted Tomatoes, Zucchini drizzled with a Balsamic Reduction

### RAVIOLI PRIMAVERA

With Sage and Shaved Parmesan

### ROASTED VEGETABLE CANNELLONI

Red & Yellow Peppers, Zucchini, Yellow Squash, Shiitake Mushrooms, Goat Cheese, Tomato-Basil Sauce, Parmesan Reggiano & Pinenuts

More Available Upon Request

## VEGETABLES

### SAUTEED BROCCOLINI

With evoo & sea salt

### BABY STRING BEANS

With pancetta & shallots

### BLUE LAKE GREEN BEANS

### ROASTED ASPARAGUS SPEARS

With butter, lemon & sea salt

### RATATOUILLE, MEDITERRANEAN VEGETABLES SAUTÉED

With tomato, sweet peppers, garlic and basil

### STEAMED BROCCOLI WITH CARROTS AND PEARL ONIONS

Slivered almonds and sesame oil

### MIXED MEDLEY OF SAUTÉED VEGETABLES

Choice of vegetables sautéed with garlic, olive oil, shallots

### BABY BOK CHOY

Seared and roasted with sesame oil and imported sea salt

### CARAMELIZED ROOT VEGETABLES

With onions and fresh thyme

### ROASTED BRUSSELS SPROUTS

With peeled Roma tomatoes, crispy pancetta and shaved garlic

### GRILLED LOCAL ASPARAGUS

With lemon, olive oil and shaved Parmigiano-Reggiano

### GRATIN OF ROASTED CAULIFLOWER

With toasted pine nuts, butter, cream and Parmigiano-Reggiano

### STEWED ZUCCHINI, YELLOW SQUASH, ROMA TOMATO

With extra virgin olive oil and crispy sage

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## SIDES

**FOUR CHEESE BUTTERNUT SQUASH & POTATO GRATIN**

**ROASTED FINGERLING POTATOES, GARLIC & OLIVE OIL**

**YUKON GOLD TRIPLE CREAM MASHED POTATOES**

**ARTICHOKE POTATO MASH, YUKON GOLD POTATOES**  
Pureed with cream & garlic braised artichokes

**RICE PILAF WITH TOASTED PINENUTS**

**WILD RICE MEDLEY**  
Dried cranberries & apricots, and toasted pecans

**CRISPY SAGE POLENTA WITH BUTTER AND PARMESAN**

**SELECTION OF RISOTTO**  
Prepared with the finest Italian Arborio rice, whole butter and housemade stock (chicken, beef or fish)

**ROASTED RED AND YUKON GOLD POTATOES**  
With fresh thyme, sea salt, whole butter

**SAFFRON RICE**

Long grain rice with Spanish saffron, chicken stock, scallions and pimiento

**CREAMY TRUFFLED MASHED POTATOES**

With garlic and sour cream

**ROASTED FINGERLING POTATOES**

With fresh marjoram, shaved garlic and toasted lemon

**MEDLEY OF CARAMELIZED SWEET POTATO, YAMS, PARSNIPS, SALSIFY, POTATOES WITH ROSEMARY**

**LONG GRAIN RICE PILAF**

With diced carrot, celery, onion and English peas

**SCALLOPED POTATO GRATIN**

With fresh thyme, cream, butter and Parmigiano-Reggiano

# SERVED DESSERTS



## WARM BITTERSWEET CHOCOLATE TRUFFLE CAKES

With Vanilla Bean Gelato & Toffee Bits

## DOLCE TRIO

Key lime tartlets, chocokate mousse cups & dulce de leche alfajores

## BOSTON CREAM MINI PIES

White cake filled with a layer of fudge, chocolate mousse, and a layer of custard, topped with homemade fudge and white swirls

## SEASONAL FRUIT TOPPED CREAMY CHEESECAKE

Garnished with a mix of fresh fruit.

## CREME BRULEE SMOOTH & CREAMY CANILLA CUSTARD

With caramelized sugar

## CHOCOLATE COVERED CHEESECAKE CHEESECAKE

Covered in fudge icing with chocolate paillettes around the side.

## STRAWBERRY SHORTCAKE VANILLA GENOISE

Soaked with simple syrup filled with whipped cream and fresh strawberries

## BREAD PUDDING

Homemade bread pudding with chocolate chunks, served with bourbon whiskey sauce

## CANNOLIS CANNOLI SHELL

Filled with sweetened ricotta and chocolate chips

## CHOCOLATE ECLAIRS PUFF PASTRY

Filled with vanilla custard topped with chocolate and whipped cream

# SAMPLE BITES FROM AROUND THE WORLD

Prices vary depending on stations and food items chosen.  
Please contact your Sales Person to design the perfect food station menu.



## SPANISH/MEDITERRANEAN FARE/LATIN

### SPANAKOTIROPITA

Almond wood-flavored, oven-baked crispy phyllo pastries, filled with baby spinach, scallions, leeks and Greek sheep and goat milk cheeses

### MUSHROOMS GRILLED

With Garlic, Serrano Ham, Parsley & Olive Oil

### GRILLED LAMB CHOPS

In a Rosemary & Garlic Sauce

### TORTILLA ESPANOLA

Spanish Style Potato & Onion Omelette

### SEAFOOD PAELLA

With Spanish Chorizo, Chicken, Prawns, Clams, Scallops, Calamari & Mussels

### PAELLA BARCELONA

With Spanish Chorizo, Chicken, Peppers, Onions, Tomatoes, Peas and Rosemary

### MEDITERRANEAN CHICKEN ROULADE STUFFED

With sundried, tomatoes, spinach and pine nuts topped with a red pepper sauce

### CEVICHE WITH FISH MARINATED

With limes, cilantro, onions and jalapenos served with a Tortilla Chip

### CABO SHRIMP COCKTAIL

With avocado, cucumber, red onion, jalapeno, cilantro in a tomato sauce

### ROASTED POBLANO PEPPERS, GRILLED CORN & PEPPER JACK QUESADILLAS

### SEAFOOD ENCHILADAS STUFFED

With Crab, Shrimp and Cheese

## SLIDERS & FRIES

### GRILLED CHICKEN SLIDERS

Caramelized Onions, Hickory Smoked Bacon and Honey Mustard Mayo

### MINI BEEF SLIDERS AMERICAN CHEESE, PICKLE, ONION, LETTUCE, TOMATO & GARLIC MAYO

### MINI BEEF SLIDERS CRUMBLLED BLUE CHEESE, BACON, BLACKENED SAUCE, LETTUCE, TOMATO AND FRIED ONIONS

### FRIED CHICKEN TENDERLOIN

Lettuce, Tomato, Sriracha Honey Glaze

### GRILLED PORTOBELLA

Smoked Gouda, Balsamic Drip, Tomato, Grilled Onions, Garlic Aioli

### PULLED PORK SLIDERS

Homemade BBQ Sauce, Cole Slaw

### CRISPY PORK BELLY SLIDERS

BBQ glaze, Napa Cabbage Slaw

### FISH & CHIPS

Beer Battered Ling Cod, Malt Vinegar Chips & Remoulade

### SWEET POTATO FRIES

Waffle Fries and Crispy Onions Rings served in Cones with Assorted Dipping Sauces, Chipotle Sauce

# SAMPLE BITES FROM AROUND THE WORLD

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## ITALIANO

### ON SITE GRILLED PANINI SANDWICHES

On Focaccia Bread with Tomato/Basil Soup Sippers

### ANTIPASTO OF MEATS & CHEESES

Olives, Cherry Tomatoes & Fresh Mozzarella, Artichoke Hearts & Marinated Mushrooms

### RIGATONI WITH VEAL MEATBALLS & BOLOGNESE SAUCE

Cheese Tortellini with Creamy Pesto Alfredo Sauce

### PENNE AL FORNO WITH QUATTRO FORMAGGI

Pizzettas with assorted toppings

### CAMPANELLE

With Tomatoes, Basil & Brie

### ROSEMARY GARLIC HERB CRUSTED LAMB LOLLIPOPS

With Mango-Mint Chutney

### WILD MUSHROOM RISOTTO

CHICKEN, WILD MUSHROOM & PORCINI CREPES

## PANINI SANDWICHES & SOUP SIPPERS

### GRILLED VEGETABLES & FONTINA CHEESE

### HAM & JARLSBERG CHEESE

### MUSHROOMS & HAVARTI CHEESE

### CREAMY TOMATO BASIL SOUP

## WINE COUNTRY LIVING / NAPA VALLEY

### ARTISAN CHEESES

With Grapes, Dried fruits & Nuts, Artisan Breads & Crackers

### FRESH SEASONAL FRUITS & BERRIES, GRAPES & FIGS

### ROSEMARY GARLIC HERB CRUSTED LAMB LOLLIPOPS

With Mango Mint Chutney

### WARM ARTICHOKE & GREEN CHILI GRATIN

With Sourdough Baguettes

### NAPA STYLE GRILLED SAUSAGES

With Dipping Mustards

### GOAT CHEESE & PROSCIUTTO

Wrapped Asparagus Spears

### PHYLLO CUPS

Filled with Brie Cheese, Mango Chutney & Almonds

## SEAFOOD STATION

### CHILLED BLUE POINT OYSTERS

With Festive Mignonette & Spicy Horseradish Cocktail Sauce

### GRILLED OYSTERS ON THE HALF SHELL

With a Spicy Compound Butter

### CHILLED PRAWNS

With Chili-Lime Aioli & a Spicy Horseradish Cocktail Sauce with Fresh Lemon

### PAN SEARED SALMON FILET

With Huli Huli Sauce

### MOROCCAN SALMON SKEWERS

With an Orange and Pinenut Couscous

# SAMPLE BITES FROM AROUND THE WORLD

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## PACIFIC RIM / ASIAN FUSION / EAST MEETS WEST

### ASSORTED DIM SUM

Including pork buns, Shu mai, Spring rolls & Potstickers

### SHANGHAI CHICKEN SALAD

In tiny take out boxes with Chopsticks

### ASSORTED SUSHI ROLLS, GINGER, WASABI & SOY SAUCE

### ISLAND STYLE RIBS

Korean BBQ Sauce, Scallions & Sesame Seeds

### HIBACHI STYLE SALMON

Citrus Ponzu Sauce, Chilled Somen Noodle Salad

### THAI PEANUT GLAZED GRILLED CHICKEN SATAY

### SPICY PULLED CHICKEN LETTUCE WRAPS

With Peanut Sauce

### CRISPY COCONUT PRAWNS

With Sweet Thai Chili Sauce

### BO LUC LAC

Sautéed Beef with Sweet Garlic Sauce

### SHRIMP FRIED RICE

With Garlic Thai basil

### THAI PEANUT NOODLES

With Cilantro & Crushed Peanuts

### CRISPY VEGETABLE SPRING ROLLS

With Sweet & Sour Dip

## CARVING STATION / MEAT & POTATOES

### ROLI ROTI ROTISSERIE PORCHETTA

Served with Balsamic Onion Jam

### OVEN ROASTED NEW YORK STRIP

With Porcini Mushroom Sauce

### ROSEMARY GARLIC ROASTED FINGERLING POTATOES & BUTTERNUT SQUASH

### ROSEMARY GARLIC HERB CRUSTED LAMB LOLLIPOPS

With Mango-Mint Chutney

### GRILLED ROSEMARY GARLIC TRI TIPS OF BEEF

### TRIPLE CREAM MASHED POTATOES WITH FRESH CHIVES

### GRILLED & THINLY SLICED RED WINE & GARLIC MARINATED TRI TIPS OF BEEF

### FILET MIGNON WITH CABERNET-PEPPERCORN SAUCE

With Triple Cream Mashed Potatoes

### PETITE FILET MIGNON

With Wild & Porcini Mushroom Sauce

### FOUR CHEESE BUTTERNUT SQUASH & POTATO GRATIN

### MAPLE GLAZED TURKEY BREAST

With Maple-Dijon Gravy

# ORDERING INFORMATION



## MENU PRICES

CP Fine Catering menus are priced per person and include disposable serviceware. While CP Fine Catering strives to ensure accuracy, we reserve the right to correct any errors in pricing or descriptions and to cancel or refuse to accept any order based on an incorrect price or description. Prices are subject to change without notice due to market conditions.

## PICK- UP ORDERS

Your order may be picked-up at our kitchen location located at 750 East McGlincy Lane Suite 105 Campbell, CA 95008. Our staff will be happy to load your order in your vehicle for you. Pick up orders must be placed by 10:00 am two (2) business day prior to the event date.

## DELIVERY ORDERS

Delivery orders are perfect for a more casual type of entertaining. Our trained delivery staff will make certain that your order is on time. Delivery orders must be placed by 10:00 am two (2) business day prior to the event date. Delivery charges are based on location. Deliveries are scheduled within a 45 minute window of your choice. December orders must be placed by 10:00 am three (3) business days prior to the event. December deliveries are scheduled within a one (1) hour window of your choice. Please note many dates will close in December.

## EXECUTIVE SET-UPS

Our executive delivery team will come to your location and set-up your food using linens, chafers, and decorative serving platters. Linens and chafers have an additional rental fee. Executive Setup orders are to be placed three (3) business days prior to the event date. Delivery charges are based on location. There will be a 20% service charge added to the food and beverage.

CP will not process any orders without payment in full, a signed contract and signed Terms and Conditions. Payment terms are available for corporate clients with approved credit.

\*Large orders may need advanced notice. Please contact an event specialist for details.



# ORDERING INFORMATION



## FULL-SERVICE EVENTS

Our serving personnel will do everything required to create the perfect event from start to finish, so that you can focus on your event. A delivery charge and a 20% service charge will be added to food and beverage.

## EVENT STAFF RATES

EVENT MANAGER	\$50.00/hour
CAPTAIN	\$35.00/hour
SERVER	\$30.00/hour
BARTENDER	\$35.00/hour
EXECUTIVE CHEF	\$50.00/hour
PARTY CHEF	\$35.00/hour

Event staff hours will be charged based on your specific event details.

Most events require a two hour set-up and a one hour clean-up in addition to your actual event time.

CP

FINE CATERING

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*by Café Primavera*

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