

# CP

## FINE CATERING

.....

*by Café Primavera*

## BAKERY 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.

# DESSERTS



## DESSERT BARS

flavors:

cheesecake- chocolate, caramel, raspberry, and plain  
lemon  
dulce de leche  
raspberry swirl

mini squares (1.5" x 1.5") .....\$2.00 each  
regular squares (2" x 3").....\$3.00 each

pecan

mini squares (1.5" x 1.5") .....\$2.25 each  
regular squares (2" x 3").....\$4.00 each

## BROWNIES

flavors:

chocolate walnut  
classic chocolate  
peanut butter chocolate  
peppermint chocolate

mini brownies (1.5" x 1.5") .....\$1.25 each  
regular brownies (2" x 3").....\$3.00 each

## BUCHE DE NOEL

holiday only

small.....\$35.00 each  
medium.....\$45.00 each  
large.....\$55.00 each

## CANNOLI

minimum 25.....\$2.25 each

## CHEESECAKE BITES

may include an assortment of original, oreo, strawberry, lemon, blueberry, raspberry, chocolate chip, coffee, and toffee

mini squares (1.5" x 1.5") .....\$2.00 each  
regular squares (2" x 3").....\$3.00 each

## CP FAVORITE COOKIES

flavors: alfajores with dulce de leche, chocolate chip, chocolate crinkle, coconut macaroon, mexican wedding, oatmeal raisin, white chocolate coconut, shortbread, snickerdoodle, spice, sugar and peanut butter

mini cookies.....\$1.00 - \$1.50 each  
regular cookies.....\$2.00 - \$2.50 each

## CREAM PUFFS

assortment of mocha, vanilla, or chocolate filling topped with dark chocolate

mini .....\$2.00 each  
regular.....\$4.00 each

## CHOCOLATE COVERED STRAWBERRIES

minimum 25.....\$3.00 each

## ECLAIRS

chocolate, mocha, vanilla

mini .....\$2.50 each  
regular .....\$4.00 each



# DESSERTS

## CUPCAKES

banana, carrot, chocolate, guava, lemon drop, mocha, peanut butter, red velvet, vanilla, coconut

mini .....\$2.00 each  
regular .....\$3.00 each

## FRENCH MACARONS

chocolate caramel, dark chocolate, dark chocolate raspberry, white chocolate pistachio orange, lemon curd, and strawberry

minimum 25.....\$2.00 each

## NAPOLEAN

mini .....\$2.25 each  
regular .....\$5.00 each

## PARFAITS

tiramisù, dark chocolate cream, caramel & lemon curd, crème brûlée, lemon drop, mango & passion cream, and raspberry & chocolate ganache

minimum 25.....\$2.00 each

## PETIT FOURS

flavors: devil's chocolate with dulce de leche, strawberry shortcake, vanilla, carrot

minimum 25.....\$2.25 each

## TARTS

apple, apricot, berry mousse, blackberry, blueberry, chocolate ganache, chocolate mousse, coconut crème, cranberry apple, custard, fresh fruit, key lime, lemon, mango, peach, pear, pecan, pumpkin, raspberry, strawberry, triple berry

mini tarts ( 1.5" ).....\$2.50 each  
small tarts ( 3" ).....\$4.00 each  
medium tarts ( 5" ).....\$9.00 each  
large tarts ( 7" ).....\$20.00 each  
x-large tarts ( 9" ).....\$20.00 each

## CHEESECAKE MARITNI

staffed events only

minimum 25 .....\$3.00 each

## CHOCOLATE FOUNTAIN

staffed events only

small fountain with chocolate .....\$2.25 each  
large fountain with chocolate .....\$2.25 each

## ADD DIPPING ITEMS

strawberries, bananas, apples, pound cake, pretzels, graham crackers, marshmallows, mini eclairs, & rice krispy treat squares

50-99 .....\$3.50 per person  
100+ .....\$2.75 per person



# DESSERTS

Desserts Thoughtfully Created, No Substitutions Please.

## GOURMET DESSERT STATION

sweet endings of mini lemon meringue pies, french macarons, petite crème bruleé, chocolate dipped strawberries, mini cupcakes, & devil's chocolate petit fours

minimum 25.....\$8.00 per person  
minimum 100.....\$7.50 per person

## ALL AMERICAN DESSERT STATION

collection of bars, old fashioned cookies, assorted mini cupcakes, petite fruit tarts, lemon bars & assorted gourmet brownies

minimum 25.....\$7.00 per person  
minimum 100.....\$6.50 per person

## ITALIAN DESSERT STATION

collection of mini cheesecake, cannolis, cappuccino cream puffs, fruit tarts, chocolate dipped biscotti, and mini cupcakes

minimum 25.....\$7.00 per person  
minimum 100.....\$6.50 per person

## LATIN DESSERT STATION

collection of petite tres leche cakes, mini caramel custard flan, key lime tarts, margarita tarts, chocolate drizzled coconut macaroons, and mexican wedding cookies

minimum 25.....\$7.00 per person  
minimum 100.....\$6.50 per person

## GELATO BAR

staffed Events Only

minimum 25.....\$2.50 per person

## TROPICAL DESSERT STATION

collection of mango dessert shots, chocolate dipped strawberries, individual guava cakes, tropical fruit tarts, mini coconut cupcakes, and chocolate dipped banana cream puffs

minimum 25.....\$8.00 per person  
minimum 100.....\$7.50 per person

## BRIDAL SHOWER DESSERT STATION

collection of decorated sugar cookies, mini bavarian cream cupcakes topped with a rose, french macarons, chocolate dipped strawberries, mini chocolate dipped cheesecake bites, and petit fours

minimum 25.....\$8.00 per person  
minimum 100.....\$7.50 per person

## HOLIDAY DESSERT STATION

assorted customized dessert station based on your holiday theme.

minimum 25.....\$7.00 per person  
minimum 100.....\$6.50 per person

## S'MORE BAR

staffed event only

our custom-built campfire smores bar with Hersheys chocolate, graham cracker squares, marshmallows, skewers, cocktail napkins

minimum 25.....\$2.50 per person



# DECORATED CAKES

## ROUND

5" (serves 4-6).....	\$30.00
7" (serves 8-10).....	\$40.00
9" (serves 12-16).....	\$50.00
10" (serves 18-20).....	\$70.00
11" (serves 25-30).....	\$90.00
12" (serves 30-35).....	\$110.00
14" (serves 40-45).....	\$150.00

## FROSTINGS & EXTRAS

chocolate curls / fondant / ganache

1/4 sheet.....	\$30.00
1/2 sheet.....	\$55.00
3/4 sheet.....	\$80.00
full sheet.....	\$115.00

## WEDDING CAKES

minimum 50 ..... \$6.00 - \$7.00 / person

## SHEETS

1/4 sheet (serves 25-30).....	\$90.00
1/2 sheet (serves 50-65).....	\$160.00
3/4 sheet (serves 75-85).....	\$220.00
full sheet (serves 100-125).....	\$280.00

## CUSTOM DESIGNS

square, hexagons, scalloped, shaped cakes available  
please call for a quote (408)885-8800  
at least 7 days lead time for custom design

# DECORATED CAKES



## CAKE FLAVORS

### BANANA CAKE

our banana cake filled with our sweetened cream cheese filling and frosted with cream cheese frosting or vanilla buttercream

### BLACKBERRY LEMON CAKE

our white cake filled with blackberry preserves and lemon buttercream and frosted with vanilla or lemon buttercream

### CARROT CAKE

our carrot cake filled with our sweetened cream cheese and frosted with cream cheese frosting or vanilla buttercream

### CHOCOLATE RASPBERRY MOUSSE TORTE

our chocolate genoise filled with seedless raspberry preserves and chocolate mousse then frosted with vanilla or chocolate buttercream

### DEVIL'S FOOD CAKE

our chocolate devil's food cake with chocolate mousse filling and frosted with vanilla or chocolate buttercream

### HAZELNUT TORTE

hazelnut dacquoise filled with dark chocolate mousse and frosted with vanilla or chocolate buttercream

### LEMON TORTE

vanilla genoise filled with our lemon curd and whipped cream and frosted with whipped cream or vanilla buttercream

### MOCHA TORTE

vanilla genoise filled with chocolate ganache and coffee buttercream and frosted with vanilla or chocolate buttercream

### ORANGE ALMOND CAKE

orange almond cake moistened with grand marnier and filled with sweet cream cheese and frosted with vanilla

### PEANUT BUTTER & JELLY CAKE

white cake filled with strawberry jam or grape jelly and peanut butter buttercream and frosted with vanilla buttercream frosting

### PRINCESS CAKE

vanilla genoise filled with seedless raspberry preserves and chantilly cream; frosted with amaretto or vanilla buttercream

### RED VELVET CAKE

our moist red velvet cake filled with sweetened cream cheese filling and finished with vanilla buttercream

### STRAWBERRY GRAND MARNIER CAKE

vanilla genoise filled with fresh strawberries and grand marnier whipped cream and frosted with vanilla buttercream

### TIRAMISU TORTE

vanilla genoise brushed with coffee syrup and meyer's rum, filled with sweet mascarpone and frosted with vanilla buttercream or whipped cream

### TRIPLE VANILLA CAKE

vanilla white cake filled with vanilla bavarian cream and frosted with vanilla buttercream

### DULCE DE LECHE

### TRUFFLE TORTE

dark chocolate fudge cake filled with dark chocolate truffle filling and frosted with vanilla buttercream

### GUAVA CHIFFON

# ORDERING INFORMATION



## MENU PRICES

CP Fine Catering menus are priced per person and include disposable serveware. 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 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 3 business days prior to the event. December deliveries are scheduled within a 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 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.

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