

The logo is contained within a white square with a black border. The letters 'CP' are large and bold, positioned at the top. Below them, the words 'FINE CATERING' are written in a smaller, all-caps, sans-serif font. Underneath that is a horizontal line of seven dots. At the bottom, the text 'by Cafe Primavera' is written in a red, cursive script font.

CP

FINE CATERING

.....

by Cafe Primavera

SOCIAL & WEDDING

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.

THE WEDDING



CONGRATULATIONS ON YOUR RECENT ENGAGEMENT!

THANK YOU FOR CONSIDERING CP FINE CATERING IN DESIGNING YOUR PERFECT WEDDING DAY!

VERY FEW MOMENTS IN LIFE ARE AS SPECIAL AS THE UNION OF TWO SOULS BOUND BY LOVE,

SO SPECIAL ATTENTION MUST BE PAID TO EACH AND EVERY DETAIL.

INSPIRED BY OUR DESIRE TO SIMPLIFY THE WEDDING PLANNING PROCESS, IT IS OUR PLEASURE TO

OFFER YOU A FULL SERVICE WEDDING PLANNING EXPERIENCE.

CP'S DEDICATED SALES TEAM WILL WORK WITH YOU TO DESIGN YOUR IDEAL MENU,

PERSONALIZE RECEPTION DÉCOR TO YOUR PREFERENCES,

COORDINATE THE DESIGN WITH YOUR FLORIST AND

CONNECT YOU WITH OUR PREFERRED BAKERY – MARGARET'S FRENCH BAKERY.

IT WOULD BE OUR PLEASURE AND PRIVILEGE TO ASSIST YOU IN PLANNING THIS ONCE IN A LIFETIME EVENT!

TO SCHEDULE YOUR COMPLIMENTARY TASTING,

PLEASE CONTACT US DIRECTLY AT (408) 885-8800 OR BY EMAIL, AT INFO@CAFEPRIMAVERA.COM.

WARMEST WISHES,

CP TEAM

THE WEDDING



STANDARD WEDDING SERVICES INCLUDE:

Unlimited wedding planning sessions with your dedicated sales person.

One complimentary tasting with members of our sales team.

Assistance from your dedicated sales person and our culinary team in building your ideal Wedding Day menu.

Customized décor guidance from your design-oriented sales person.

Arrangement of specialty rentals through our in-house partner, Sybella Party Rentals:
Individualized chair and table décor, linens, chargers, silverware, glassware, etc.

Personal on-site wedding-day assistance.

STANDARD WEDDING POLICIES:

MENUS

Multiple entrees are permitted. Limit is two entrees.

Vegetarian options and a children's entrée available upon request.

If multiple entrees are served, guest entree selections must be marked on the guest's place card and easily identifiable by wait staff.

Guaranteed final guest counts are due by 5pm, ten days prior to the event. Without a guaranteed final count provided, the estimated guest count in your proposal will be used as the guaranteed final count. The count for the Vendor meals is also required at this time.

THE WEDDING



COMPLIMENTARY TASTING

We offer 1 complimentary tasting with members of our sales team. Tastings are held twice a month at our kitchen location in Campbell. Reservations are required. Your sales person will coordinate with you to reserve your complimentary tasting.

MUSICIANS & VENDOR MEALS

Meals for the band, DJs, and any other vendors present during the event are provided at a reduced cost. Please provide the count of vendor meals ten days prior to the event.

Vendors are served upon completion of the wedding guest's dining period, unless prior scheduling has been approved.

DEPOSITS & PAYMENTS

A deposit of 50% your proposal costs is required to secure your date and event. The remaining balance is due 3 days prior to your event.

If you cancel the event more than 30 days prior to the proposed event date, the cancellation is subject to a 10% Administrative charge.

If you cancel the event less than 30 days prior to the proposed event date, the 50% deposit becomes non-refundable.

Any event cancelled within 72 hours of the proposed event date is subject to a 100% estimated cost.

Refunds will not be issued if the actual number of guests is less than the final guaranteed number.

RENTALS

Please note that rentals are not included, but typically range from \$10 - \$20 per guest, varying due to venue and décor selection.

Our in-house partner Sybella Party Rentals works directly with your dedicated sales person to ensure all the proper rentals are provided.

Your personalized proposal will include estimated rental costs based on your specific needs. Please refer to our Catering Contract if you have any questions. Also, do not hesitate to ask your sales person for clarification as needed.

CP

FINE CATERING

.....

by Café Primavera

THE MENU

HORS D'OEUVRES



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, ARTICHOKE, MUSHROOMS, PEPPERS
.....\$5.00

ANTIPASTO OF ITALIAN MEATS, OLIVES, ARTICHOKE,
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
sweet 100 tomatoes and basil skewers.....\$5.25

SICILIAN EGGPLANT CAPONATA
garlic crostini.....\$3.50

RACK OF LAMB LOLLIPOPS
fresh mint and mango chutney.....\$8.00

TUSCAN TOMATO SOUP SIP
grown up grilled cheese (1 per person).....\$3.00

GRILLED MISO-MARINATED BEEF SATAY
ginger mustard vinaigrette.....\$5.00

GREEK SALAD MINI SKEWERS
marinated, feta, cucumber, kalamata olive and cherry tomato.....\$4.50

SEARED AHI TUNA MINI TACO
wasabi crème.....\$6.00

CABO SHRIMP COCKTAIL
cucumber, tomato and red onion, avocado and cilantro
.....\$6.00

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

SWEET POTATO GAUFRETTE AND SEARED DUCK LOIN
plum sauce.....\$5.50

MINI CAPRESE SKEWERS
cherry tomato, basil, and aged balsamic.....\$5.50

TUNA TARTARE SPOONS
cilantro avocado creme and tortilla crisp.....\$5.50

SLICED BEEF FILET CROSTINI
fresh parmesan and arugula dijon drizzle.....\$5.50

HEIRLOOM TOMATO, MOZZARELLA & FRESH BASIL BRUSCHETTA
arbequina olive oil.....\$4.00

PROSCIUTTO AND PEAR ROLLS
arugula and parmesan.....\$5.50

SOFT SHELL STEAK TACOS
smoky tomatillo sauce\$5.50

GRILLED SALMON "CHOPSTICKS"
moroccan bbq sauce.....\$6.00

BEEF AND SWEET POTATO SKEWERS
chimichurri sauce\$5.50

VEGETARIAN SPRING ROLLS
thai chili sauce.....\$4.00

WILD MUSHROOM AND GOAT CHEESE BRUSCHETTA
lemon zest and chives.....\$4.50

SALMON SPRING ROLLS
avocado and wasabi vinaigrette.....\$6.00

TROPICAL FRUIT SKEWERS
ginger honey lime dip.....\$5.00

PEAR, FIG, AND GOAT CHEESE BRUSCHETTA
blush wine reduction.....\$5.00

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HOT HORS D'OEUVRES

PETITE DUNGENESS CRAB CAKES spicy remoulade.....	\$5.50
ITSY BITSY CHEESEBURGERS ketchup, pickles, and mustard.....	\$6.00
TEQUILA GLAZED SHRIMP TOSTADITOS	\$5.00
ARTICHOKE SPRING ROLLS	\$4.00
FRENCH LAUNDRY FRIED CHICKEN ON A STICK apricot chipotle bbq sauce.....	\$4.50
YUCATAN MINI PULLED PORK SANDWICHES mexican chipotle crème.....	\$5.50
SMOKED BRISKET TAQUITO Ancho and chipotle chiles, pickled onions.....	\$5.00
COCONUT CRUSTED PRAWNS thai chili sauce.....	\$4.50
WILD MUSHROOM AND SMOKED GOUDA EMPANADAS	\$4.00
BEEF EMPANADAS WITH SAFFRON AIOLI	\$5.00
TOMATO BASIL SOUP SIPPERS fiscallini cheddar grilled cheese sandwiches	\$5.50
GREEK STYLE LAMB MEATBALLS lemon-curry yogurt.....	\$5.50
CRISPY SMOKED PORK BELLY cream corn in asian spoon.....	\$5.50
GRILLED BEEF SKEWERS MARINATED IN TEQUILA, CHILES AND LIME	\$5.00

ASSORTED SAUSAGE SKEWERS honey mustard and balsamic bbq sauce.....	\$4.25
TANDOORI CHICKEN SKEWERS cucumber-mint raita.....	\$4.50
THAI SHRIMP SKEWERS chili basil lime dipping sauce.....	\$6.00
MOROCCAN EGGPLANT FRITTERS WITH HARISSA	\$5.00
ROASTED GARLIC, FRESH TOMATOES & BASIL PIZZETTAS (1 per person)	\$3.00
TWICE BAKED POTATOES blue cheese, caramelized onions and bacon.....	\$4.50
ROSEMARY GRILLED PORK TENDERLOIN walnut cranberry toast with apple and fig jam.....	\$4.50
CHIPOTLE CHICKEN "WONTON TACOS" avocado crème.....	\$4.50
SHRIMP AND PEA SAMOSAS mango chutney.....	\$4.00
PETITE POTATOES filled with cheddar, chives, and bacon.....	\$2.50
PETITE POTATOES WITH MUSHROOMS, GOAT CHEESE & FRESH HERBS	\$2.50
POLENTA CUPS FILLED sweet italian sausage or olive tapenade.....	\$4.00
THAI PEANUT GLAZED GRILLED CHICKEN SATAY SKEWERS peanut sauce.....	\$4.50
ROASTED POBLANO PEPPERS, GRILLED CORN & PEPPER JACK QUESADILLAS	\$4.00

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HOT HORS D'OEUVRES

SMOKED CHICKEN WINGS
our bbq sauce and ranch.....\$5.00

SALT AND PEPPER CALAMARI
fresno peppers, fennel, green chili sauce.....\$6.00

GARLIC SHRIMP
chili flake, meyer lemon, skillet toast.....\$7.00

MAC AND CHEESE
rosemary, white cheddar, parmesan.....\$6.00

MINI SANDWICHES

\$6.00 each

CURRIED CHICKEN SALAD SANDWICH
apples, almonds, golden raisins, and yogurt on a mini
croissant

FRIED CHICKEN AND JALAPENO SLAW

TUNA CONSERVA SALAD NICIOSE ON BAGUETTE

MINI GRILLED VEGETABLE MUFFALETTA

BRESAOLA WITH HORSERADISH WATERCRESS

GRILLED PORTOBELLO MUSHROOM SANDWICH
chimichurri and roasted tomato

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

MINI TRI TIP SANDWICHES
caramelized onions, crispy shallots and horseradish
chipotle aioli

CROQUE MONSIEUR
grilled ham and gruyere sandwich

MINI MUFFALETTA'S
ham, salami, provolone and olive salad cut in rounds

DINNER BUFFET

Prices are per person, please contact an Event Specialist for an estimate
All Dinner Buffet Includes a Basket of Warm Artisan Rolls & Butter



STARTER OPTIONS

FIELD 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 SALAD
fresh mozzarella, sweet basil and evoo

HARICOT VERT, ORANGE SEGMENTS, TOASTED HAZELNUTS AND ROASTED BEETS

FALL HARVEST SALAD, ENDIVES, ARUGULA AND ESCAROLE
dried apricots, cranberries, grapes, and point reyes blue cheese, toasted walnut vinaigrette

CHINESE CHICKEN CABBAGE SALAD
crispy wontons and almonds

BROCCOLI, TOASTED ALMONDS, RED GRAPES, AND GOLDEN RAISINS
served with sweet/sour yogurt dressing

ROASTED BEETS, ARUGALA, CANDIED WALNUTS
goat cheese, lemon vinaigrette

ANTIPASTI
chopped romaine, pepperoncini, salami, provolone, tomatoes, olives and red onions

ISRAELI COUS COUS & ARUGULA SALAD
marcona almonds, tarragon, mint, raisins and dried cranberries, spanish sherry vinaigrette

COUSCOUS
chickpeas, roasted eggplant, greek feta and cherry tomatoes

CURRIED COUSCOUS
dried currants and almonds

PROVENCAL POTATO
baby string beans, cherry tomatoes, red onions and hard cooked eggs

ASIAN STYLE NOODLE SALAD
spicy thai peanut dressing, red peppers, scallions

THE WEDGE
baby iceberg, pt. reye's blue cheese, smoked bacon and cherry tomatoes

LITTLE GEMS
avocado green goddess, candy bacon, ricotta salata, pickled onion

DINNER BUFFET

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ENTREE OPTIONS

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

PAN SEARED ALASKAN HALIBUT
fresh herbs and lemon

ROASTED CHICKEN "TOSCANO"
lemon caper butter sauce

ORANGE, LEMON & FENNEL ROASTED PORK LOIN
port fig sauce

SANTA MARIA STYLE GRILLED TRI TIPS OF BEEF
chimichurri or salsa verde

BUTTERMILK FRIED CHICKEN A LA "FRENCH LAUNDRY"

GARLIC & ROSEMARY ROASTED LEG OF LAMB
fresh mintsauce

POACHED SALMON FILETS
fresh herbs, avocado and cucumber sauce

RED WINE BRAISED SHORT RIBS OF BEEF
root vegetables

VEGETABLES

ASPARAGUS SPEARS ROASTED
extra virgin olive oil and lemon zest

BABY STRING BEANS SERVED
caramelized shallots and pancetta

MÉLANGE OF VEGETABLES
carrots, broccoli, cauliflower, and string beans

ROASTED ROOT VEGETABLES
brussels sprouts, carrots, parsnips and fennel

SIDES

TRIPLE CREAM MASHED POTATOES

CREAMY SAFFRON RISOTTO

WILD RICE PILAF
toasted pine nuts and dried fruits

FINGERLING POTATOES ROASTED
shallots, evoo and fresh rosemary

POTATO GRATIN
wild mushrooms and truffle oil

POTATO & BUTTERNUT SQUASH GRATIN

FOUR CHEESES MACARONI & CHEESE
toasted breadcrumbs - best ever!

ROASTED VEGETABLE CANNELLONI
fresh tomato basil sauce

CHEESE & SPINACH RAVIOLI
pesto alfredo sauce

PENNE AL FORNO WITH FOUR CHEESES
basil and crushed tomatoes

RISOTTO E

SERVED DINNER

Prices are Per Person, Please select a Soup or Salad and an Entrée.
If you wish to add more entrées please contact your Sales Person.
All Entrees Include a Basket of Warm Artisan Rolls & Butter



SOUPS & SALADS

ORGANIC BABY SPINACH SALAD

ripe summer strawberries, candied pecans, crumbled goat cheese and tossed with red wine blush vinaigrette

CAFÉ PRIMAVERA SIGNATURE CAESAR SALAD

shaved parmesan and garlic croutons

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

ARUGULA SALAD

oranges, pomegranate seeds, laura chenel goat cheese and balsamic vinaigrette

SALAD OF BUTTER LETTUCE, GRAPEFRUIT SEGMENTS & GRILLED SCALLOPS

SONOMA GREENS

candied walnuts, maytag blue cheese and 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 LETTUCES

organic red seedless grapes, dried cranberries, diced apples, gorgonzola, candied pecans and 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 balsamic

ORGANIC FIELD GREENS

timbale of fresh mango and avocado in a citrus vinaigrette and sprinkled with black sesame

INSALATA MISTA

Little gem lettuces, heirloom tomatoes, kalamata olives, diced cucumbers tossed in a champagne vinaigrette

BABY BEET SALAD

Arugula, laura chenel goat cheese, and a caramelized balsamic reduction

TIAN OF CRAB

avocado and tomato concasse

LOBSTER BISQUE

lemon crème fraiche

SALADS FROM BUFFET

roasted beets, arugala, candied walnuts, goat cheese, lemon honey vinaigrette

SERVED DINNER

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ENTRÉE OPTIONS

if you wish to add more entrées please
contact your sales person

POULTRY

PAN ROASTED CHICKEN BREAST
cognac-peppercorn sauce

OVEN ROASTED CHICKEN BREAST FILLED
spinach, fontina cheese, prosciutto and lemon butter
sauce

CHICKEN BREAST MEDALLIONS
parmesan with fresh tomato, olives, caper ragout

TUSCAN CHICKEN ROULADE
prosciutto di parma, fontina, roasted red peppers,
sundried tomatoes, basil beurre blanc

PAN ROASTED CHICKEN BREAST
dijon sauce and crispy pancetta

ROASTED BREAST OF CHICKEN
stuffed with prosciutto and brie

ROASTED ROSEMARY-LEMON CHICKEN
extra virgin olive oil and garlic

SCHIACCIATA BRICK PRESSED CHICKEN BREAST
oven roasted tomato, sage and shaved garlic

BEEF

GRILLED NEW YORK STEAK
cabernet wine reduction, king trumpet mushrooms,
delta asparagus

SEARED ANGUS FILET MIGNON
served with wild mushroom ragout

GRILLED RIB EYE
horseradish and parmesan 'crust'

BRAISED SHORT RIBS OF BEEF
pearl onions and carrots

PETITE FILET MIGNON
wild mushrooms and tempranillo reduction sauce

ROASTED NEW YORK STRIP LOIN
sweet bell pepper, tomato relish, wild mushrooms with
demi glace or traditional horseradish, sour cream and
parmigiano-reggiano gratin

PAN SEARED TENDERLOIN OF BEEF
fois gras and wild mushroom pancetta duxelles

GRILLED FLAT IRON STEAK
argentinian chimichurri

SERVED DINNER

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FISH & SEAFOOD

duet options available upon request
per guest supplement will apply

PAN SEARED SALMON FILET

sweet white corn shitake mushrooms and balsamic
butter sauce

PAN ROASTED SEA BASS OR HALIBUT

citrus-balsamic vinaigrette

SEARED TUNA "TATAKI"

whole grain mustard and soy vinaigrette sauce

SALMON DORÉ

fines herbes bread crumbs and lemon beurre blanc

SEARED SALMON FILET

lemon-caper buerre blanc sauce

GRILLED FILET OF LOCK DUARTE SALMON

rosemary lemon oil

PAN SEARED ALASKAN HALIBUT

fresh white corn and 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

Panko crust and tomato-thyme beurre blanc

MONKFISH

Saffron cream sauce and pancetta

MEYER LEMON BUTTER POACHED PRAWNS

sweet 100 tomatoes

GRILLED FILET OF PACIFIC SALMON

honey-ginger glaze

LAMB & PORK

SLICED LEG OF LAMB

olive oil, rosemary, lemon and garlic

COLORADO OR NEW ZEALAND RACK OF LAMB

dijon-panko crust

GRILLED LAMB LOIN CHOPS

tomato, shallots, extra virgin olive oil and fresh oregano

PORK LOIN WITH SAGE AND LEMON

pinenuts, cranberry and orange compote

PORK TENDERLOIN STUFFED

goat cheese and sundried tomatoes, with basil beurre
blanc

GRILLED SPICE RUBBED PORK CHOPS

sweet potato gratin

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VEGETARIAN

VEGETARIAN NAPOLEON

grilled portobello mushroom and tomato bisque

CHEESE & SPINACH RAVIOLI

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

four cheeses, basil and crushed tomatoes

PORTOBELLO MUSHROOM NAPOLEON

sautéed spinach eggplant, roasted tomatoes, zucchini drizzled with a balsamic reduction

RAVIOLI PRIMAVERA

sage and shaved parmesan

ROASTED VEGETABLE CANNELLONI

red and yellow peppers, zucchini, yellow squash, shiitake mushrooms, goat cheese, tomato-basil sauce, parmesan reggiano and pinenuts

more available upon request

VEGETABLES

SAUTEED BROCCOLINI

evoo and sea salt

BABY STRING BEANS

pancetta and shallots

BLUE LAKE GREEN BEANS

ROASTED ASPARAGUS SPEARS

butter, lemon and sea salt

RATATOUILLE, MEDITERRANEAN VEGETABLES SAUTÉED

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

onions and fresh thyme

ROASTED BRUSSELS SPROUTS

peeled roma tomatoes, crispy pancetta and shaved garlic

GRILLED LOCAL ASPARAGUS

lemon, olive oil and shaved parmigiano-reggiano

GRATIN OF ROASTED CAULIFLOWER

toasted pine nuts, butter, cream and parmigiano-reggiano

STEWED ZUCCHINI, YELLOW SQUASH, ROMA TOMATO

extra virgin olive oil and crispy sage

SERVED DINNER

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SIDES

FOUR CHEESE BUTTERNUT SQUASH & POTATO GRATIN

ROASTED FINGERLING POTATOES, GARLIC & OLIVE OIL

YUKON GOLD TRIPLE CREAM MASHED POTATOES

OLIVE OIL MASHED POTATOES

ARTICHOKE POTATO MASH, YUKON GOLD POTATOES
pureed with cream and 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
fresh thyme, sea salt, whole butter

SAFFRON RICE

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

CREAMY TRUFFLED MASHED POTATOES
garlic and sour cream

ROASTED FINGERLING POTATOES
fresh marjoram, shaved garlic and toasted lemon

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

LONG GRAIN RICE PILAF
diced carrot, celery, onion and english peas

SCALLOPED POTATO GRATIN
fresh thyme, cream, butter and parmigiano-reggiano

SERVED DESSERTS



WARM BITTERSWEET CHOCOLATE TRUFFLE CAKES

vanilla bean gelato and toffee bits

DOLCE TRIO

key lime tartlets, chocolate mousse cups and 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 VANILLA CUSTARD

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

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

SPANAKOPITA

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

MUSHROOMS GRILLED

garlic, serrano ham, parsley & olive oil

GRILLED LAMB CHOPS

rosemary & garlic sauce

TORTILLA ESPANOLA

spanish style potato & onion omelette

SEAFOOD PAELLA

spanish chorizo, chicken, prawns, clams, scallops, calamari & mussels

PAELLA BARCELONA

spanish chorizo, chicken, peppers, onions, tomatoes, peas and rosemary

MEDITERRANEAN CHICKEN ROULADE

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

CEVICHE SHOOTER

fish, limes, cilantro, onions and jalapenos served with a tortilla chip in a shot/cosmo glass

CABO SHRIMP COCKTAIL

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

ROASTED POBLANO PEPPERS

grilled corn and pepper jack quesadillas

SEAFOOD ENCHILADAS STUFFED

crab, shrimp and cheese

SLIDERS & FRIES

GRILLED CHICKEN SLIDERS

caramelized onions, hickory smoked bacon and honey mustard mayo

MINI BEEF SLIDERS WITH AMERICAN CHEESE

pickle, onion, lettuce, tomato & garlic mayo

MINI BEEF SLIDERS WITH 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

TRI-TIP SLIDERS

crispy shallots and horseradish chipole mayo

CRISPY PORK BELLY SLIDERS

bbq glaze, napa cabbage slaw

FISH & CHIPS

beer battered fish, malt vinegar chips and remoulade

SWEET POTATO FRIES

waffle fries and crispy onions rings served in cones with assorted dipping sauces, chipotle sauce

FRIES (SERVED IN CONES)

sweet potato, waffle fries, crispy onion rings
dipping sauces: garlic citrus, chipotle aioli, saffron mayo, thai chili sauce

SAMPLE BITES FROM AROUND THE WORLD

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ITALIANO

ON SITE GRILLED PANINI SANDWICHES

focaccia bread with tomato/basil soup sippers

ANTIPASTO OF MEATS & CHEESES

olives, cherry tomatoes and fresh mozzarella, artichoke hearts and 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

tomatoes, basil, and brie

ROSEMARY GARLIC HERB CRUSTED LAMB LOLLIPOPS

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

grapes, dried fruits and nuts, artisan breads and crackers

FRESH SEASONAL FRUITS & BERRIES, GRAPES & FIGS

ROSEMARY GARLIC HERB CRUSTED LAMB LOLLIPOPS

mango mint chutney

WARM ARTICHOKE & GREEN CHILI GRATIN

sourdough baguettes

NAPA STYLE GRILLED SAUSAGES

dipping mustards

GOAT CHEESE & PROSCIUTTO

wrapped asparagus spears

PHYLLO CUPS

brie cheese, mango chutney and almonds

SEAFOOD STATION

CHILLED BLUE POINT OYSTERS

festive mignonette and spicy horseradish cocktail sauce

GRILLED OYSTERS ON THE HALF SHELL

spicy compound butter

CHILLED PRAWNS

chili-lime aioli and a spicy horseradish cocktail sauce with fresh lemon

PAN SEARED SALMON FILET

huli huli Sauce

MOROCCAN SALMON SKEWERS

orange and pinenut couscous

SAMPLE BITES FROM AROUND THE WORLD

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PACIFIC RIM / ASIAN FUSION / EAST MEETS WEST

ASSORTED DIM SUM

pork buns, shu mai, spring rolls and 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 and sesame seeds

HIBACHI STYLE SALMON

citrus ponzu sauce, chilled somen noodle salad

THAI PEANUT GLAZED GRILLED CHICKEN SATAY

SPICY PULLED CHICKEN LETTUCE WRAPS

peanut sauce

CRISPY COCONUT PRAWNS

sweet thai chili sauce

BO LUC LAC

sautéed beef with sweet garlic sauce

SHRIMP FRIED RICE

garlic thai basil

THAI PEANUT NOODLES

cilantro and crushed peanuts

CRISPY VEGETABLE SPRING ROLLS

sweet and sour dip

CARVING STATION / MEAT & POTATOES

ROLI ROTI ROTISSERIE PORCHETTA

balsamic onion jam

OVEN ROASTED NEW YORK STRIP

porcini mushroom sauce

ROSEMARY GARLIC ROASTED FINGERLING POTATOES & BUTTERNUT SQUASH

ROSEMARY GARLIC HERB CRUSTED LAMB LOLLIPOPS

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

triple cream mashed potatoes

PETITE FILET MIGNON

wild and porcini mushroom sauce

FOUR CHEESE BUTTERNUT SQUASH & POTATO GRATIN

MAPLE GLAZED TURKEY BREAST

maple-dijon gravy

CP

FINE CATERING

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