

CP

FINE CATERING

.....

by Café Primavera

BITES FROM AROUND THE WORLD

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.

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 and olive oil

GRILLED LAMB CHOPS

rosemary and garlic sauce

TORTILLA ESPANOLA

spanish style potato and 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 CRUMBLED 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

We are dedicated in using fresh produce, local farmers, farm raised meats and sustainable seafood whenever possible.

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ITALIANO

ON SITE GRILLED PANINI SANDWICHES
tomato/basil soup sippers

ANTIPASTO OF MEATS & CHEESES
olives, cherry tomatoes and fresh mozzarella, artichoke hearts and marinated mushrooms

RIGATONI
veal meatballs and bolognese sauce

CHEESE TORTELLINI
creamy pesto alfredo sauce

PENNE AL FORNO
quattro formaggi

PIZZETTAS
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

BUTTERNUT SQUASH

WINE COUNTRY LIVING / NAPA VALLEY

ARTISAN CHEESES
grapes, dried fruits and nuts, artisan breads, and flatbreads

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
assorted 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 spicy horseradish cocktail sauce with fresh lemon

PAN SEARED SALMON FILET
huli huli sauce

MOROCCAN SALMON SKEWERS
orange and pinenut couscous

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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 & 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

SOMOSAS

sweet pea and mashed potatoes with mango chutney

CARVING STATION / MEAT & POTATOES

ROLI ROTI ROTISSERIE PORCHETTA

served with 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

HAM

old-fashioned ham with brown sugar and mustard glaze

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NEO - INDIAN

SAMOSAS

spicy pastry wrapped

TANDOORI CHICKEN

tandoori bbq chicken, paprika, potatoes, spicy pico de gallo, Indian spices

CHICKEN KORMA

chicken cardamon, tomato almond yogurt sauce

MASALA FRIES

aioli, house mustard, ketchup

INDIAN VEGGIE FRITO MISTO

asparagus, zucchini, yellow squash, sweet peppers, lemon aioli

BBQ STUFFED PABLANO

chargrilled poblano, grated paneerm pesto basmati, potato, sweet pepper, raisins, cashews, cheese (served with curry)

LAMB SLIDERS WITH GREEN RANTA SAUCE AND RED ONIONS

LEMON SCENETED BASMATI RICE

sautéed beef with sweet garlic sauce

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porcini mushroom sauce

ROSEMARY GARLIC ROASTED FINGERLING POTATOES & BUTTERNUT SQUASH

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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

HAM

old-fashioned ham with brown sugar and mustard glaze

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 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.

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	\$40.00/hour
SERVER	\$35.00/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.

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