

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 and 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, caperberries and tomatoes

seasonal fruit and berries

country potatoes with caramelized onions and 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
blueberry syrup and powdered sugar glaze
.....\$3.50 / person

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

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

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

WAFFLES WITH FRESH STRAWBERRIES
maple syrup and tahitian vanilla bean butter
.....\$3.50 / person

BUTTERMILK PANCAKES WITH BUTTER & 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 and
avocado, grated egg, crumbled bacon, and 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
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
with red wine blush vinaigrette

SEASONAL FRESH FRUITS & BERRY SALAD

ISRAELI COUS COUS SALAD
candied pecans, tarragon, mint and dried cranberries,
spanish sherry vinaigrette



LUNCH ENTREES

All Entrees Include Bread Rolls & Butter
Includes Disposable Serviceware

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

lemon-caper white wine and butter sauce.....\$10.75

CHICKEN MARBELLA

dried plums and olives.....\$12.75

FRIED CHICKEN FRENCH LAUNDRY STYLE

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

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

honey-ginger glaze.....\$14.75

SOY-AND-GINGER-GLAZED COD

..... \$14.75

SALMON DORÉ

finest herb bread crumbs and lemon beurre blanc
.....\$14.75

GRILLED HALIBUT

lemon-basil vinaigrette.....\$18.75

PAN SEARED HALIBUT

vanilla butter teriyaki sauce.....\$18.75

THAI-STYLE HALIBUT

coconut-curry broth.....\$18.75

ROASTED CHILEAN SEA BASS

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
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
root vegetables.....\$10.00

HOMESTYLE MEATLOAF
.....\$10.00

ROSEMARY ROASTED LAMB LOLLIPOPS
olive oil and lemon.....\$14.75

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

COLORADO OR NEW ZEALAND RACK OF LAMB
dijon-panko crust.....\$22.00

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

VEGETARIAN ENTREES

PORTOBELLO MUSHROOM NAPOLEON
sauteed 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
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 and sundried tomatoes.....\$7.50



LUNCH ENTREES

All Entrees Include Bread Rolls & Butter
Includes Disposable Serveware

VEGETABLES & SIDES

WILD RICE PILAF
toasted pine nuts.....\$2.00

SAFFRON RICE
spanish saffron, chicken stock, scallions and pimento
.....\$2.50

BROWN RICE PILAF
diced carrots, celery and 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-reggino
.....\$2.25



LUNCH ENTREES

All Entrees Include Bread Rolls & Butter
Includes Disposable Serveware

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, and pine nuts.....\$9.00

ROTINI PRIMAVERA

zucchini, yellow squash, onions and peppers with tomato cream sauce.....\$8.00

PENNE AND ROASTED GARDEN VEGETABLES

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

CHEESE TORTELLINI

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

CAVATAPPI PASTA

baby heirloom tomatoes, olive oil, basil and arrabbiata sauce.....\$7.50

SPAGHETTI POMODOROS

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

GRILLED CHICKEN FUSILLI & PESTO

corkscrew pasta, grilled chicken, artichoke hearts, sundried tomatoes, pesto cream sauce, and 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, 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

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

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

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



ENTREE OPTIONS

GRILLED SALMON

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 CANNELONI

fresh tomato basil sauce

CHEESE & SPINACH RAVIOLI

pesto alfredo sauce

PENNE AL FORNO WITH FOUR CHEESES

basil and crushed tomatoes

RISOTTO E

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

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, lara chanel 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 LETTUICES

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, lara chanel goat cheese, and a caramelized balsamic reduction

TIAN OF CRAB

avocado and tomato concasse

LOBSTER BISQUE

lemon crème fraiche

SALADS FROM BUFFET

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

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
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 beurre 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

SERVED DINNER

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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 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 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

Prices vary depending on stations and food items chosen.
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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

SAMPLE BITES FROM AROUND THE WORLD

Prices vary depending on stations and food items chosen.
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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

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.

CP

FINE CATERING

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by Café Primavera

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