

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 six dots. At the bottom, the text 'by Café Primavera' is written in a red, cursive script font.

CP

FINE CATERING

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*by Café Primavera*

## BITES 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

### 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

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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

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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 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 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.

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