

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 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 one 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 three 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
With Sweet 100 Tomatoes and Basil Skewers.....\$5.25

SICILIAN EGGPLANT CAPONATA ON GARLIC CROSTINI
.....\$3.50

RACK OF LAMB LOLLIPOPS
With Fresh Mint and Mango Chutney.....\$8.00

TUSCAN TOMATO SOUP SIP WITH GROWN UP GRILLED CHEESE (1 per person).....\$3.00

GRILLED MISO-MARINATED BEEF SATAY
With Ginger Mustard Vinaigrette..... \$5.00

GREEK SALAD MINI SKEWERS
With Marinated, Feta, Cucumber, Kalamata Olive & Cherry Tomato.....\$4.50

SEARED AHI TUNA MINI TACO WITH WASABI CRÈME
.....\$6.00

CABO SHRIMP COCKTAIL
with Cucumber, Tomato & Red Onion, Avocado & Cilantro
.....\$6.00

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

SWEET POTATO GAUFRETTE AND SEARED DUCK LOIN
With a Plum Sauce.....\$5.50

SLICED BEEF FILET CROSTINI
With Fresh Parmesan & Arugula Dijon drizzle.....\$5.50

HEIRLOOM TOMATO, MOZZARELLA & FRESH BASIL BRUSCHETTA WITH ARBEQUINA OLIVE OIL.....\$4.00

PROSCIUTTO AND PEAR ROLLS
With Arugula and Parmesan.....\$5.50

SOFT SHELL STEAK TACOS
With Smoky Tomatillo Sauce\$5.50

GRILLED SALMON "CHOPSTICKS"
With Moroccan BBQ Sauce.....\$6.00

BEEF AND SWEET POTATO SKEWERS
With Chimichurri Sauce\$5.50

VEGETARIAN SPRING ROLLS
With Thai Chili Sauce.....\$4.00

WILD MUSHROOM AND GOAT CHEESE BRUSCHETTA
With Lemon Zest and Chives.....\$4.50

RICE PAPER SALMON FRESH SPRING ROLLS
With Avocado and Wasabi Vinaigrette.....\$6.00

MINI MUFFALETTA'S
with Ham, Salami, Provolone & Olive Salad cut in Rounds
.....\$5.00

TROPICAL FRUIT SKEWERS
With Ginger Honey Lime Dip.....\$5.00

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HOT HORS D'OEUVRES

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|--|--------|
| PETITE DUNGENESS CRAB CAKES With Spicy Remoulade..... | \$5.50 |
| ITSY BITSY CHEESEBURGERS With Ketchup, Pickles, & Mustard..... | \$6.00 |
| TEQUILA GLAZED SHRIMP TOSTADITOS | \$5.00 |
| GOAT CHEESE AND ARTICHOKE SPRING ROLLS | \$4.00 |
| FRENCH LAUNDRY FRIED CHICKEN ON A STICK With Apricot Chipotle BBQ Sauce..... | \$4.50 |
| YUCATAN MINI PULLED PORK SANDWICHES With Mexican Chipotle Crème..... | \$5.50 |
| SMOKED BRISKET TAQUITO Ancho & chipotle chiles, pickled onions..... | \$5.00 |
| COCONUT CRUSTED PRAWNS SERVED With Thai Chili Sauce..... | \$4.50 |
| WILD MUSHROOM AND SMOKED GOUDA EMPANADAS | \$4.00 |
| CROQUE MONSIEUR Mini Grilled Ham and Gruyere Sandwich..... | \$5.00 |
| TOMATO BASIL SOUP SIPPERS with Fiscallini Cheddar Grilled Cheese Sandwiches | \$5.50 |
| LAMB MEATBALLS With Lemon-Curry Yogurt..... | \$5.50 |
| CRISPY SMOKED PORK BELLY With cream corn in Asian Spoon..... | \$5.50 |
| GRILLED BEEF SKEWERS MARINATED IN TEQUILA, CHILES AND LIME | \$5.00 |

| | |
|--|--------|
| ASSORTED SAUSAGE SKEWERS With Honey Mustard and Balsamic BBQ Sauce..... | \$4.25 |
| TANDOORI CHICKEN SKEWERS With Cucumber-Mint Raita..... | \$4.50 |
| THAI SHRIMP SKEWERS With 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 FILLED WITH BLUE CHEESE, CAMELIZED ONIONS & BACON | \$4.50 |
| ROSEMARY GRILLED PORK TENDERLOIN On Walnut Cranberry Toast with Apple & Fig Jam..... | \$4.50 |
| CHIPOTLE CHICKEN "WONTON TACOS" With Avocado Crème..... | \$4.50 |
| SHRIMP AND PEA SAMOSAS With Mango Chutney..... | \$4.00 |
| PETITE POTATOES FILLED WITH CHEDDAR, CHIVES, & BACON | \$2.50 |
| PETITE POTATOES WITH MUSHROOMS, GOAT CHEESE & FRESH HERBS | \$2.50 |
| POLENTA CUPS FILLED With Sweet Italian Sausage or Olive Tapenade..... | \$4.00 |
| THAI PEANUT GLAZED GRILLED CHICKEN SATAY SKEWERS | \$4.50 |
| ROASTED POBLANO PEPPERS, GRILLED CORN & PEPPER JACK QUESADILLAS | \$4.00 |

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MINI SANDWICHES

\$6.00 each

CURRIED CHICKEN SALAD SANDWICH

With 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

With Chimichurri & Roasted Tomato

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

MINI TRI TIP SANDWICHES

With Caramelized Onions, Crispy Shallots & Horseradish Chipotle Aioli

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

BABY 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 WITH FRESH MOZZARELLA, SWEET BASIL AND EVOO

HARICOT VERT, ORANGE SEGMENTS, TOASTED HAZELNUTS AND ROASTED BEETS

FALL HARVEST SALAD, ENDIVES, ARUGULA AND ESCAROLE
Tossed with Dried Apricots, Cranberries, Grapes, and Point Reyes Blue Cheese, AND Toasted Walnut Vinaigrette

CHINESE CHICKEN CABBAGE SALAD
With Crispy Wontons & Almonds

BROCCOLI, TOASTED ALMONDS, RED GRAPES, AND GOLDEN RAISINS Served with Sweet/Sour Yogurt Dressing

ANTIPASTI

Chopped Romaine, Pepperoncini, Salami, Provolone, Tomatoes, Olives and Red Onions

ISRAELI COUS COUS & ARUGULA SALAD

With Marcona Almonds, Tarragon, Mint, Raisins and Dried Cranberries, Spanish Sherry Vinaigrette

COUSCOUS WITH CHICKPEAS, ROASTED EGGPLANT, GREEK FETA AND CHERRY TOMATOES

CURRIED COUSCOUS

with Dried Currants & Almonds Provencal Potato with Baby String Beans, Cherry Tomatoes, Red Onions and Hard Cooked Eggs

ASIAN STYLE NOODLES

With Spicy Thai Peanut Dressing, Red Peppers, Scallions

THE WEDGE

Baby Iceberg, Pt. Reyes Blue Cheese, Smoked Bacon and Cherry Tomatoes

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
With Fresh Herbs & Lemon

ROASTED CHICKEN "TOSCANO"
With Lemon Caper Butter Sauce

ORANGE, LEMON & FENNEL ROASTED PORK LOIN
With Port Fig Sauce

SANTA MARIA STYLE GRILLED TRI TIPS OF BEEF
With Chimichurri or Salsa Verde

BUTTERMILK FRIED CHICKEN A LA "FRENCH LAUNDRY"

GARLIC & ROSEMARY ROASTED LEG OF LAMB
With Fresh Mint Sauce

POACHED SALMON FILETS
With Fresh Herbs, Avocado & Cucumber Sauce

RED WINE BRAISED SHORT RIBS OF BEEF
With Root Vegetables

VEGETABLES

ASPARAGUS SPEARS ROASTED
With Extra Virgin Olive Oil and Lemon Zest

BABY STRING BEANS SERVED
With Caramelized Shallots and Pancetta

MÉLANGE OF VEGETABLES
Carrots, Broccoli, Cauliflower, and String Beans

ROASTED ROOT VEGETABLES
Brussels Sprouts, Carrots, Parsnips and Fennel

SIDES

TRIPE CREAM MASHED POTATOES

CREAMY SAFFRON RISOTTO

WILD RICE PILAF
With Toasted Pine Nuts and Dried Fruits

FINGERLING POTATOES ROASTED
With Shallots, EVOO and Fresh Rosemary

POTATO GRATIN
With Wild Mushrooms and Truffle Oil

POTATO & BUTTERNUT SQUASH GRATIN

FOUR CHEESES MACARONI & CHEESE
With Toasted Breadcrumbs - Best Ever!

ROASTED VEGETABLE CANNELONI
With Fresh Tomato Basil Sauce

CHEESE & SPINACH RAVIOLI
With Pesto Alfredo Sauce

PENNE AL FORNO WITH FOUR CHEESES
Basil & Crushed Tomatoes

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

With Ripe Summer Strawberries, Candied Pecans, Crumbled Goat Cheese & Tossed with Red Wine Blush Vinaigrette

CAFÉ PRIMAVERA SIGNATURE CAESAR SALAD

With Shaved Parmesan and Garlic Croutons

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

ARUGULA SALAD

With Oranges, Pomegranate Seeds, Laura Chenel Goat Cheese and Balsamic Vinaigrette

SALAD OF BUTTER LETTUCE, GRAPEFRUIT SEGMENTS & GRILLED SCALLOPS

SONOMA GREENS

With Candied Walnuts, Maytag Blue Cheese & 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 crumbles of gorgonzola cheese, candied pecans & 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 Red Wine Blush

ORGANIC FIELD GREENS

With a Timbale of Fresh Mango and Avocado in a citrus vinaigrette and sprinkled with black sesame

INSALATA MISTA

With Little Gem Lettuces, Heirloom Tomatoes, Kalamata Olives, Diced Cucumbers tossed in a Champagne Vinagrette

BABY BEET SALAD

With arugula, Laura Chenel goat cheese, and a caramelized balsamic reduction

TIAN OF CRAB

With Avocado and Tomato Concasse
Lobster Bisque with Lemon Crème Fraiche

\$5 Per Guest Supplement

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

With Cognac-Peppercorn Sauce

OVEN ROASTED CHICKEN BREAST FILLED

With Spinach, Fontina Cheese, Prosciutto and Lemon Butter Sauce

CHICKEN BREAST MEDALLIONS BREADED

With Parmesan with Fresh Tomato, Olives, Caper Ragout

TUSCAN CHICKEN ROULADE

With Prosciutto di Parma, Fontina, Roasted Red Peppers, Sundried Tomatoes, Basil Beurre Blanc

PAN ROASTED CHICKEN BREAST

With Dijon Sauce and Crispy Pancetta

ROASTED BREAST OF CHICKEN

Stuffed with prosciutto and brie

ROASTED ROSEMARY-LEMON CHICKEN

With extra virgin olive oil and garlic

SCHIACCIATA BRICK PRESSED CHICKEN BREAST

With oven roasted tomato, sage and shaved garlic

BEEF

GRILLED NEW YORK STEAK

With Cabernet Wine Reduction

SEARED ANGUS FILET MIGNON

Served with Wild Mushroom Ragout

GRILLED RIB EYE

With a Horseradish and Parmesan 'Crust'

BRAISED SHORT RIBS OF BEEF

With Pearl Onions & Carrots

PETITE FILET MIGNON

Wild Mushrooms & Tempranillo Reduction Sauce

ROASTED NEW YORK STRIP LOIN

With sweet bell pepper, tomato relish, wild mushrooms with demi glace or traditional horseradish, sour cream and Parmigiano-Reggiano gratin

PAN SEARED TENDERLOIN OF BEEF

With foie gras and wild mushroom pancetta duxelles

SERVED DINNER

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FISH & SEAFOOD

Duet Options Available Upon Request
Per guest supplement will apply

PAN SEARED SALMON FILET WITH SWEET WHITE CORN
Shitake Mushrooms and Balsamic Butter Sauce

PAN ROASTED SEA BASS OR HALIBUT
With Citrus-Balsamic Vinaigrette

SEARED TUNA "TATAKI"
With Whole Grain Mustard and Soy Vinaigrette Sauce

SALMON DORÉ
With fines herbes bread crumbs and lemon beurre blanc

SEARED SALMON FILETS
With Lemon-Caper Buerre Blanc Sauce

GRILLED FILET OF LOCK DUARTE SALMON
With rosemary lemon oil

PAN SEARED HERB CRUSTED ALASKAN HALIBUT
Sweet Corn, Haricot Vert, Sweet 100 Tomatoes, Niman Ranch Smoked Bacon

PAN SEARED ALASKAN HALIBUT
Fresh White Corn & 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
With panko crust and tomato-thyme beurre blanc

MONKFISH
With saffron cream sauce and pancetta

MEYER LEMON BUTTER POACHED PRAWNS
With Sweet 100 Tomatoes

GRILLED FILLET OF PACIFIC SALMON
With Honey-Ginger Glaze

LAMB & PORK

SLICED LEG OF LAMB
With olive oil, rosemary, lemon and garlic

COLORADO OR NEW ZEALAND RACK OF LAMB
With Dijon-panko crust

GRILLED LAMB LOIN CHOPS
With tomato, shallots, extra virgin olive oil and fresh oregano

PORK LOIN WITH SAGE AND LEMON
Pinenuts, cranberry and orange compote

PORK TENDERLOIN STUFFED
With goat cheese and sundried tomatoes, with basil beurre blanc

GRILLED SPICE RUBBED PORK CHOPS
With Sweet Potato Gratin

SERVED DINNER

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VEGETARIAN

VEGETARIAN NAPOLEON

With Grilled Portobello Mushroom and Tomato Bisque

CHEESE & SPINACH RAVIOLI

With 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

With Four Cheeses, Basil & Crushed Tomatoes

PORTOBELLO MUSHROOM NAPOLEON SAUTÉED SPINACH

Eggplant, Roasted Tomatoes, Zucchini drizzled with a Balsamic Reduction

RAVIOLI PRIMAVERA

With Sage and Shaved Parmesan

ROASTED VEGETABLE CANNELLONI

Red & Yellow Peppers, Zucchini, Yellow Squash, Shiitake Mushrooms, Goat Cheese, Tomato-Basil Sauce, Parmesan Reggiano & Pinenuts

More Available Upon Request

VEGETABLES

SAUTEED BROCCOLINI

With evoo & sea salt

BABY STRING BEANS

With pancetta & shallots

BLUE LAKE GREEN BEANS

ROASTED ASPARAGUS SPEARS

With butter, lemon & sea salt

RATATOUILLE, MEDITERRANEAN VEGETABLES SAUTÉED

With 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

With onions and fresh thyme

ROASTED BRUSSELS SPROUTS

With peeled Roma tomatoes, crispy pancetta and shaved garlic

GRILLED LOCAL ASPARAGUS

With lemon, olive oil and shaved Parmigiano-Reggiano

GRATIN OF ROASTED CAULIFLOWER

With toasted pine nuts, butter, cream and Parmigiano-Reggiano

STEWED ZUCCHINI, YELLOW SQUASH, ROMA TOMATO

With 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

ARTICHOKE POTATO MASH, YUKON GOLD POTATOES
Pureed with cream & 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
With fresh thyme, sea salt, whole butter

SAFFRON RICE

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

CREAMY TRUFFLED MASHED POTATOES

With garlic and sour cream

ROASTED FINGERLING POTATOES

With fresh marjoram, shaved garlic and toasted lemon

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

LONG GRAIN RICE PILAF

With diced carrot, celery, onion and English peas

SCALLOPED POTATO GRATIN

With fresh thyme, cream, butter and Parmigiano-Reggiano

SERVED DESSERTS



WARM BITTERSWEET CHOCOLATE TRUFFLE CAKES

With Vanilla Bean Gelato & Toffee Bits

DOLCE TRIO

Key lime tartlets, chocokate mousse cups & 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 CANILLA CUSTARD

With 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

Filled with 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

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

SAMPLE BITES FROM AROUND THE WORLD

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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

SAMPLE BITES FROM AROUND THE WORLD

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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

CP

FINE CATERING

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