

CP

FINE CATERING

.....

by Café Primavera

BAKERY 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.

DESSERTS



DESSERT BARS

flavors:
cheesecake
lemon
dulce de Leche
raspberry Swirl

mini Squares (1.5" x 1.5")\$2.00 each
regular Squares (2" x 3").....\$3.00 each

ALFAJORES WITH DULCE DE LECHE

.....\$2.50 each

BROWNIES

flavors:
chocolate Walnut
classic Chocolate
peanut Butter Chocolate
peppermint Chocolate

mini Brownies (1.5" x 1.5")\$1.25 each
regular Brownies (2" x 3").....\$3.00 each

BUCHE DE NOEL

small.....\$35.00 each
medium.....\$45.00 each
large.....\$55.00 each

CANNOLI

minimum 25.....\$2.25 each

CHOCOLATE COVERED STRAWBERRIES

minimum 25.....\$3.00 each

CHEESECAKE BITES

may include an assortment of original, oreo, strawberry, lemon, blueberry, raspberry, chocolate chip, coffee, and toffee

minimum 25.....\$1.50 each

CP FAVORITE COOKIES

flavors: chocolate chip, chocolate crinkle, coconut macaroon, mexican wedding, oatmeal raisin, white chunk macadamia nut, shortbread, snickerdoodle, spice, sugar and peanut butter.

Mini Cookies.....\$1.50 each
Regular Cookies.....\$2.50 each

CREAM PUFFS

assortment of hazelnut, mocha or vanilla filling. Topped with Dark Chocolate.

Mini\$1.75 each
Regular.....\$4.00 each

CUPCAKES

banana, carrot, devil's chocolate, guava, lemon drop, mocha, peanut butter, red velvet, vanilla

Mini\$2.25 each
Regular\$3.00 each

ECLAIRS

chocolate, mocha, vanilla

Mini\$2.50 each
Regular\$4.00 each



DESSERTS

FRENCH MACARONS

chocolate caramel, dark chocolate, dark chocolate raspberry, white chocolate pistachio orange, lemon curd and strawberry

Minimum 25.....\$2.00 each

NAPOLEAN

Mini\$2.25 each
Regular\$5.00 each

PARFAITS

tiramisù, dark chocolate cream, caramel & lemon curd, crème brûlée, lemon drop, mango & passion cream, and raspberry & chocolate ganache.

Minimum 25.....\$2.00 each

PETIT FOURS

flavors: devil's chocolate with dulce de leche, strawberry shortcake, vanilla, carrot

minimum 25.....\$2.25 each

TARTS

apple, apricot, berry mousse, blackberry, blueberry, chocolate ganache, chocolate mousse, coconut crème, cranberry apple, custard, fresh fruit, key lime, lemon, mango, peach, pear, pecan, pumpkin, raspberry, strawberry, triple berry.

mini tarts (1.5").....\$2.50 each
small tarts (3").....\$4.00 each
medium tarts (5").....\$9.00 each
large tarts (7").....\$20.00 each
x-large tarts (9").....\$20.00 each

CHEESECAKE MARITNI

staffed Events Only

minimum 25\$3.00 each

CHOCOLATE FOUNTAIN

staffed Events Only

small fountain with chocolate\$2.25 each
large fountain with chocolate\$2.25 each

ADD DIPPING ITEMS

strawberries, bananas, apples, pound cake, pretzels, graham crackers, marshmallows, mini eclairs, & rice krispy treat squares.

50-99\$3.50 per person
100+\$2.75 per person

DESSERTS

Desserts Thoughtfully Created, No Substitutions Please.



GOURMET DESSERT STATION

sweet Endings of mini lemon meringue pies, french macarons, petite crème bruleé, chocolate dipped strawberries, mini cupcakes, & devil's chocolate petit fours.

minimum 25.....\$8.00 per person
minimum 100.....\$7.50 per person

ALL AMERICAN DESSERT STATION

collection of bars, old fashioned cookies, assorted mini cupcakes, petite fruit tarts, lemon bars & assorted gourmet brownies.

minimum 25.....\$7.00 per person
minimum 100.....\$6.50 per person

ITALIAN DESSERT STATION

collection of mini cheesecake, cannolis, cappuccino cream puffs, fruit tarts, chocolate dipped biscotti, & mini cupcakes.

minimum 25.....\$7.00 per person
minimum 100.....\$6.50 per person

LATIN DESSERT STATION

collection of petite tres leche cakes, mini caramel custard flan, key lime tarts, margarita tarts, chocolate drizzled coconut macaroons, & Mexican wedding cookies

minimum 25.....\$7.00 per person
minimum 100.....\$6.50 per person

GELATO BAR

staffed Events Only

minimum 25.....\$2.50 per person

TROPICAL DESSERT STATION

collection of mango dessert shots, chocolate dipped strawberries, individual guava cakes, tropical fruit tarts, mini coconut cupcakes, & chocolate dipped banana cream puffs.

minimum 25.....\$8.00 per person
minimum 100.....\$7.50 per person

BRIDAL SHOWER DESSERT STATION

collection of decorated sugar cookies, mini bavarian cream cupcakes topped with a rose, french macarons, chocolate dipped strawberries, mini chocolate dipped cheesecake bites, & petit fours.

minimum 25.....\$8.00 per person
minimum 100.....\$7.50 per person

HOLIDAY DESSERT STATION

assorted customized dessert station based on your holiday theme.

minimum 25.....\$7.00 per person
minimum 100.....\$6.50 per person

S'MORE BAR

staffed Event Only

our custom-built campfire smores bar with Hersheys chocolate, graham cracker squares, marshmallows, skewers, cocktail napkins

Minimum 25.....\$2.50 per person

DECORATED CAKES



ROUND

| | |
|-------------------------|----------|
| 5" (serves 4-6)..... | \$30.00 |
| 7" (serves 8-10)..... | \$40.00 |
| 9" (serves 12-16)..... | \$50.00 |
| 10" (serves 18-20)..... | \$70.00 |
| 11" (serves 25-30)..... | \$90.00 |
| 12" (serves 30-35)..... | \$110.00 |
| 14" (serves 40-45)..... | \$150.00 |

FROSTINGS & EXTRAS

Chocolate Curls / Fondant / Ganache

| | |
|-----------------|----------|
| 1/4 sheet..... | \$30.00 |
| 1/2 sheet..... | \$55.00 |
| 3/4 sheet | \$80.00 |
| full sheet..... | \$115.00 |

WEDDING CAKES

minimum 50 \$6.00 - \$7.00 / person

SHEETS

| | |
|-----------------------------------|----------|
| 1/4 sheet (serves 25-30)..... | \$90.00 |
| 1/2 sheet (serves 50-65) | \$160.00 |
| 3/4 sheet (serves 75-85) | \$220.00 |
| full sheet (serves 100-125) | \$280.00 |

CUSTOM DESIGNS

square, hexagons, scalloped, shaped cakes available.
Please call for a quote (408)885-8800.
At least 7 days lead time for custom design.

DECORATED CAKES



CAKE FLAVORS

BANANA CAKE

our banana cake filled with our sweetened cream cheese filling and frosted with cream cheese frosting or vanilla buttercream

BLACKBERRY LEMON CAKE

our white cake filled with blackberry preserves and lemon buttercream and frosted with vanilla or lemon buttercream

CARROT CAKE

our carrot cake filled with our sweetened cream cheese and frosted with cream cheese frosting or vanilla buttercream

CHOCOLATE RASPBERRY MOUSSE TORTE

our chocolate genoise filled with seedless raspberry preserves and chocolate mousse then frosted with vanilla or chocolate buttercream

DEVIL'S FOOD CAKE

our chocolate Devil's Food cake with chocolate mousse filling and frosted with vanilla or chocolate buttercream

HAZELNUT TORTE

hazelnut dacquoise filled with dark chocolate mousse and frosted with vanilla or chocolate buttercream

LEMON TORTE

vanilla genoise filled with our lemon curd and whipped cream and frosted with whipped cream or vanilla buttercream

MOCHA TORTE

vanilla genoise filled with chocolate ganache and coffee buttercream and frosted with vanilla or chocolate buttercream

ORANGE ALMOND CAKE

orange almond cake moistened with Grand Marnier and filled with sweet cream cheese and frosted with vanilla

PEANUT BUTTER & JELLY CAKE

white cake filled with strawberry jam or grape jelly and peanut butter buttercream and frosted with vanilla buttercream frosting

PRINCESS CAKE

vanilla genoise filled with seedless raspberry preserves and Chantilly cream; frosted with Amaretto or vanilla buttercream

RED VELVET CAKE

our moist red velvet cake filled with sweetened cream cheese filling and finished with vanilla buttercream

STRAWBERRY GRAND MARNIER CAKE

vanilla genoise filled with fresh strawberries and Grand Marnier whipped cream and frosted with vanilla buttercream

TIRAMISU TORTE

vanilla genoise brushed with coffee syrup and Meyer's Rum, filled with sweet mascarpone and frosted with vanilla buttercream or whipped cream

TRIPLE VANILLA CAKE

vanilla white cake filled with vanilla Bavarian cream and frosted with vanilla buttercream

DULCE DE LECHE

TRUFFLE TORTE

dark chocolate fudge cake filled with dark chocolate truffle filling and frosted with vanilla buttercream

GUAVA CHIFFON

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.

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