



Platters

Beautiful Cheese Assortment

A delicious assortment of fine domestic and imported cheeses, arranged on a wicker basket tray with dried fruits.

(serves 12-16) \$90

Crudité Platter

A beautiful array of the freshest vegetables with your choice of dip. Choose from: herb dip / romesco (contains nuts) / sun-dried tomato small platter with one dip: (serves 12-16) \$76

Antipasti Platter

Artisan salami and prosciutto, roasted sweet peppers, fresh local mozzarella, marinated artichoke hearts, olives, rustic bread and crostini.

(serves 12-16) \$130

Mediterranean Meze Platter

Hummus, tzatziki, olives and delicious rustic pita.

(serves 12-16) \$60

Artichoke & Chili Dip

(serves 12-16) \$38.00

Hors D'oeuvres

Vegetarian Fresh Spring Rolls with Spicy Peanut Sauce

(serves up to 25) \$60

Wild Mushroom and Gouda Empanadas

(serves up to 25) \$60

Mac and Cheese Arancini

(serves up to 25) \$60

Mini Caprese Skewers

(serves up to 25) \$60

Asian Style Meatballs

(serves up to 25) \$60

Potato and Pea Samosas

(serves up to 25) \$60

Chicken Satay with Thai Peanut Dipping Sauce

(serves up to 25) \$70

Pulled Pork Sliders with Creamy Cole Slaw

(serves up to 25) \$70

Wild Mushroom & Goat Cheese Bruschetta

(serves up to 25) \$70

Sausage Stuffed Mushrooms

(serves up to 25) \$70

Smoked Chicken Wings

(serves up to 25) \$76

Smoked Chicken Quesadillas

(serves up to 25) \$76

Tropical Fruit Skewers

(serves up to 25) \$76

Pear Fig and Goat Cheese Bruschetta

(serves up to 25) \$76

Coconut Crusted Prawns with Thai Chili Sauce

(serves up to 25) \$76



Menu 1

Spinach Salad

Strawberries, candied walnuts, dried cherries, goat cheese

Chicken Parmigiana

Made with three cheeses and marinara sauce

Vegetarian Eggplant Parmigiana with Tomato Basil Sauce

Mashed Potatoes

Creamy truffled mashed potatoes with garlic and sour cream

Spring Seasonal Vegetable Medley

Cookies and Brownies

\$28.00/person

Menu 2

Signature Caesar Salad

Shaved parmesan and garlic croutons

BBQ Chicken and Cole Slaw

Vegetarian: Crispy BBQ Tofu Slices

Café Primavera Mac & Cheese

Seasonal Roasted Vegetables

Biscuits & Honey butter

Brownies or Lemon Bars

\$28.00/person

MENU 3 - Sandwiches and Salads

Signature Caesar Salad

Shaved parmesan and garlic croutons

Organic Baby Spinach Salad

Strawberries, goat cheese, & candied pecans with red wine blush vinaigrette

Turkey Cobb Sandwich

Gorgonzola, bacon, lettuce, tomatoes, avocados, and telera bread

Greek Veggiana Sandwich

Cucumbers, tomatoes, artichoke hearts, lettuce, red onions, feta, & kalamata olive aioli

Roast Beef & New York Cheddar Sandwich

Ciabatta roll

\$28.00/person

MENU 4 - BBQ

Chef's Mixed Green Salad

House vinaigrette

BBQ Tri Tip

Chimichurri & horseradish creme

BBQ Pulled Pork

Creamy coleslaw

BBQ beans

Mac & Cheese

Biscuits & Butter

Cookies and Brownies

\$28.00/person

Menu 5 - Mexican Style Fajita Bar

Grilled Carne Asada or Grilled Lime Chicken

(Please select one MEAT or 2 meats will be additional \$6.00/person)

Flour Tortillas

Spanish Rice

Black Beans

Condiments

Shredded cheese, sour cream, guacamole & salsa fresca

\$28.00/person