

CAFÉ SOLEIL

Catering Weddings, Special Events and Corporate Events



\$59 per guest

Complimentary Food Tasting

Event Planning

(assist in creating your wedding timeline, floor plan, rentals and event design)

Serving Staff in Black Tie Attire, 5 Hours of Service

China, Glassware and Flatware up to 150 Guests

Chargers in Gold or Silver up to 150 Guests

1 Complimentary Appetizer

Choice of 2 Entrees, 2 Sides (for buffet) and Salad

Sautéed Veggies and Bread/Butter

Spa Water and Lemonade Station

Coffee Station

Cake Cutting

Full Set Up, and Teardown

Kids under 3 are free

**Tax & Gratuity not included in price*



Additional Items

Beer and Wine \$21 per person

(4 hr Service, Bartender, Alcohol License, Alcohol Insurance, Glassware and Ice)

BYO Alcohol \$950

(Bartender, Alcohol License, Alcohol Insurance, Glassware and Ice)

Champagne Toast \$4 per person

Preferred Vendors

Videography Services – www.Reel-Motions.com

Linens – www.ChairsforAffairs.com

Baker – www.GlassSlipperGourmet.com

Exquisite Events Lighting – cecyevents@gmail.com

Photographer – www.ConnieLealPhotography.com



Menu

Entrées: Plated, Family Style or Buffet

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Porcini Ravioli with Marsala Wine Cream Sauce

Egg Plant Parmesan

Hand Breaded, Marinara, Buffalo Mozzarella

Artichoke Ravioli

Creamy Marinara, Mushrooms, Roasted Red Peppers

7 Cheese Tortellini

Pesto Cream Sauce, Roasted Red Peppers, Mushrooms, Sun Dried Tomatoes

Chicken Marsala - Mushrooms, Shallots, Marsala Wine, Cream, Butter

Chicken Saltimbocca - Chicken wrapped in Prosciutto fresh sage leaves, Lemon Butter, Capers, Artichoke

Chicken Parmesan - Hand Breaded, Homemade Marinara, Buffalo Mozzarella, Fresh Basil.

Stuffed Chicken - Prosciutto, Sun Dried Tomato, Fresh Herbs, Parmesan, Basil Cream Sauce.

Pork Chops with Rosemary, Herb, Stuffing

Top Sirloin - Gorgonzola butter

New York Steak

Tri-Tip - Marinated, Seared and Baked Slow



Roasted Salmon - with Cilantro Lime Butter

Roasted Salmon - with Citrus Orange, Rosemary, Sage, Butter

Poached Salmon - White wine, Lemon Butter, Artichokes

Rib-eye Steak with Gorgonzola Butter *+\$5 per person*

Filet Mignon – Cabernet Reduction Sauce + *\$5 per person*

Prime Rib – Rosemary, Garlic, Infused Au Jus *+\$5 per person*

Halibut – Lemon butter sauce *+\$5 per person*

Vegetarian options

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Sweet Potato or Pumpkin Ravioli in Sage Butter Sauce

Roasted Spaghetti Squash with Mushrooms and Fresh Tomato Sauce

Polenta with Wild Mushrooms, Cream Sauce and Shaved Parmesan

Eggplant Parmesan

Cheese Tortellini with Pesto Cream Sauce, Mushrooms and Roasted Red Peppers

We can also make the vegetarian dishes, Vegan



Salads

Artisan Salad - Spring Greens, Cherry Tomato, Red Onion, Olives, Mushroom, Crouton.
Homemade Italian Dressing

Caesar Salad - Crisp Romaine, Caesar Dressing, Crouton, Parmesan

Pear Salad - Spring Greens, Fresh Pear, Candied Pecans, Gorgonzola, Red Onion, Cherry
Tomato Champagne Dressing + \$1.50 per person

Spinach Salad - Spinach, Parmesan, Cranberries, Walnuts, Chopped Bacon, Red Onion,
Cherry Tomato, Dijon Honey Vinaigrette + \$1.50 per person

Sides

Garlic Mashed Potatoes

Wild Rice

Parmesan Mashed Potatoes

Roasted Red Potatoes with Olive Oil, Sea Salt, Pepper, Garlic

Herbed Risotto with Parmesan & Fresh Herbs

Truffle Mashed Potatoes +\$1 per person

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Also Included in package
Seasonal Sautéed Vegetables in Olive Oil, Garlic, Salt and Pepper.

Artisan Rolls and Butter

Appetizers

(Add to Package)



Hand made Crab Cakes – with Ancho Lime Aioli	\$2.50
Tuna Tar Tar – Avocado, Sesame, Jalapeño with Sesame Crisp	\$2.50
Jumbo Prawns Skewered – Olive oil, Sea Salt, Pepper	\$1.50
Jumbo Prawns Wrapped in Prosciutto, Skewered	\$2.00
Prawn Cocktail	\$1.50
Coconut Prawns – Served with Mango Chutney	\$1.75
Roasted Prawn, Fennel, Artichoke – Served on Artichoke Leaves	\$2.00
Smoked Salmon Bruschetta	\$1.50
Smoked Salmon Stack - Smoked Salmon, Fresh Crab, Avocado, Olive Oil, Sea Salt, Pepper and Crostini	\$2.50
Bacon Wrapped Jumbo Scallops	\$1.75
Filet of Beef - Served rare, Sliced Thin. Served with a Mustard Chutney on Crostini	\$2.50
Bacon Wrapped Filet Mignon on Skewer	\$2.50
Bacon Wrapped Figs with Gorgonzola	\$1.25
Beef Sliders – Blue Cheese, Caramelized Onions, Bacon, Balsamic Drizzle	\$2.50
Shredded Pork Sliders	\$2.50
Chicken Sliders – Chicken, Swiss, Pesto, Sundried Tomato, Spring Green, Roma Tomato	\$2.00
Tai Chicken Skewers – Served with Peanut Sauce	\$1.50
Pecan Stuffed Mushrooms – With Bourbon Cream Sauce	\$1.50
Herb Stuffed Mushrooms – Fresh Herbs, Asiagos, Parmesan	\$1.25
Bruschetta – Topped with Fresh Mozzarella, Roma Tomato, Parmesan, Basil	\$1.25
Artisan Cheese, Fresh Fruit, Crostini – An Assortment of Fine California Cheese, French Brie, Roasted Garlic, Fresh Fruit, Crostini and Artisan Crackers	\$2.50

We look forward to meeting you and answering any questions you may have!

Contact Us to Schedule a Complimentary Food Tasting:

Cecy Gomez, Event Manager
cecyevents@gmail.com 925.705.9869

Or

Jennifer Arrouzet, Owner/Chef
jenscafe@aol.com 510.205.3936

CAFE SOLEIL

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