

CAFÉ SOLEIL

Catering Weddings, Special Events and Corporate Events



\$99 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

China, Glassware and Flatware up to 150 Guests

Chargers in Gold or Silver up to 150 Guests

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

Custom Monogram and Up Lighting

**Plated and family style dinners are an additional \$10pp*

**Tax, Gratuity, Linens and Alcohol not included in per person price*



Additional Items

Beer and Wine \$31 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.NVLinens.com

Baker – www.GlassSlipperGourmet.com

DJ Services and Lighting – cecyevents@gmail.com

Photographer – www.ConnieLealPhotography.com

Event Planner – www.TLCeventcoordination.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 – Garlic herb 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*



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)



Handmade Crab Cakes – with Ancho Lime Aioli	\$4.00
Tuna Tar Tar – Avocado, Sesame, Jalapeño with Sesame Crisp	\$4.00
Jumbo Prawns Skewered – Olive oil, Sea Salt, Pepper	\$3.00

Jumbo Prawns Wrapped in Prosciutto, Skewered	\$4.00
Prawn Cocktail	\$3.00
Coconut Prawns – Served with Mango Chutney	\$3.50
Roasted Prawn, Fennel, Artichoke – Served on Artichoke Leaves	\$4.00
Smoked Salmon Bruschetta	\$4.00
Smoked Salmon Stack - Smoked Salmon, Fresh Crab, Avocado, Olive Oil, Sea Salt, Pepper and Crostini	\$5.00
Bacon Wrapped Jumbo Scallops	\$3.50
Filet of Beef - Served rare, Sliced Thin. Served with a Mustard Chutney on Crostini	\$4.50
Bacon Wrapped Filet Mignon on Skewer	\$4.50
Bacon Wrapped Figs with Gorgonzola	\$2.50
Beef Sliders – Blue Cheese, Caramelized Onions, Bacon, Balsamic Drizzle	\$3.50
Shredded Pork Sliders	\$3.50
Chicken Sliders – Chicken, Swiss, Pesto, Sundried Tomato, Spring Green, Roma Tomato	\$2.75
Tai Chicken Skewers – Served with Peanut Sauce	\$2.75
Pecan Stuffed Mushrooms – With Bourbon Cream Sauce	\$2.50
Herb Stuffed Mushrooms – Fresh Herbs, Asparagus, Parmesan	\$2.50
Bruschetta – Topped with Fresh Mozzarella, Roma Tomato, Parmesan, Basil	\$2.75
Artisan Cheese, Fresh Fruit, Crostini – An Assortment of Fine California Cheese, French Brie, Roasted Garlic, Fresh Fruit, Crostini and Artisan Crackers	\$4.00
Charcuterie Board – <i>salami, coppa, nuts, olives, artisan cheese, roasted garlic, Fruits, and Bruschetta</i>	\$8.00

Vegan Entrees

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Portobello Steak with Avocado Chimichurri Sauce

Roasted Vegetable Risotto

Sweet Potato Ravioli with Sage Butter and Walnuts

Vegan Eggplant Parmesan with Hand Breaded in Panko, with Vegan Mozzarella,

Marinara and Fresh Basil

Vegan Lasagna with Roasted Peppers, Mushroom and Spinach with Vegan Ricotta
and Vegan Mozzarella

Vegan Cheese Ravioli with Homemade Marinara

Vegan Salads

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Arugula Salad with Sauteed Mango, Pecan, Red Onion and Cherry Tomato

Spinach Salad with Strawberries, Walnut, Vegan Parmesan, Red Onion and Cherry Tomato

Artisan Garden Salad with Mushrooms, Red Onion, Cherry Tomato, Black Olive
and Homemade Italian

Vegan Sides

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Roasted Red Potatoes with Herbs, Peppers and Onions

Wild Rice

Vegan Lemon Risotto

Vegan Mashed Potatoes

Roasted Vegetables with Garlic and Herbs

Vegan Appetizers

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(Add to package)

Avocado Toast – Crostini, Avocado, Red Onion, Shaved Radish, Jalapenos, Cherry Tomatoes and Arugula	\$4.00
Bruschetta with Olive Tapenade	\$3.00
Flat Bread with Vegan Gorgonzola, Fig Jam and Arugula	\$3.00
Bruschetta with Balsamic Tomatoes	\$2.00
Vegan Cheese Board with Roasted Garlic, Fruit, Crostini, Olives and Hummus	\$4.00
Vegan Beyond Sliders with Vegan Smoked Gouda	\$5.00
Vegan Mushrooms stuffed with Herbs and Vegan Cheese	\$3.00

Vegetarian Entrees

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Roasted Spaghetti Squash with Mushrooms and Fresh Tomato Sauce

Vegetarian Lasagna with Roasted Peppers, Mushroom, Spinach, Ricotta,
Marinara and Basil

Eggplant Parmesan with Hand Breaded in Panko, with Buffalo Mozzarella, Marinara and Basil
Cheese Ravioli with Tomato Cream Sauce

Vegetarian Sides

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Roasted Garlic Mashed Potatoes

Wild Rice

Lemon Risotto

Parmesan Risotto

Roasted Vegetables with Garlic and Herbs

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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