

Hors d'Oeuvres

... Plated or Pass...

Fruit and Cheeses

Brie in Puff Pastry with Cranberries Served with assorted Crackers. Brie

in Puff Pastry with (choice of Pesto) Served with assorted crackers.

Specialty Cheese Platter ~ Imported and Domestic Cheese. Served with Assorted Crackers

Grilled Chicken Skewers- teriyaki or pesto Coconut

Shrimp with your choice of dipping sauce Grilled

Teriyaki Steak Skewers

Grilled Shrimp Skewers

Hot Wings with Ranch Dip

Baked Potatoes with Sour Cream and or Chives

Meatballs and Marinara Sauce Bruchetta with

Tomato, Fresh Basil and Garlic Quesadillas with

Grilled Chicken or Spicy Cheese Scallops (your
choice)

Roasted Turkey Breast

Roast Ham Assorted

Hot Pastas **Seafood**

Mix

Sauteed scallops & shrimp with tomato basil sauce. Served with sweet potato puree.

Surf and Turf

Chicken sausage, scallops & shrimp mix. Served with sweet potato mash and basil tomato sauce

Wontons

Chicken and vegetable wontons, crab and cream cheese with chili dip.

Fry Brie Cheese Salad

Almond crusted fry brie cheese served with baby spinach salad tossed with black berry vinaigrette red onions
and dry cranberries.

Prosciutto Salad

Baby mix greens wrapped in prosciutto with chardonnay tomato vinaigrette, goat cheese and mix berries.

Crab Cakes

Crab and corn cakes served with fennel slaw and red roasted pepper aioli.

Ravioli

Chicken sausage and vegetable ravioli with garlic cream sauce fresh basil and tomatoes

... Slider Bar ...

Mini Beef Burger -

Barbecue Chicken, Portabella Mushroom Sliders or BBQ pulled pork
on Fresh Baked Buns with special sauce

~Soft Shell Crab

Tempura soft shell crab with spicy sauce and tempura vegetables.

BBQ Duck Taco

Duck comfit with chili ancho Bbq sauce served in a homemade corn tortilla on a bed of tomatillo sauce.

Smoked Salmon Napoleon

Smoked salmon and crispy puff pastry with vegetable cream cheese spread topped with red onion vodka sour
cream.

Pot Stickers

Chicken pot stickers tossed in teriyaki glaze served with Asian style salad.

Chile Relleno

Roasted Anaheim pepper chile relleno filled with wild rice and Chorizo. Topped with asiago cheese served with
black bean relish and chipotle sauce.

Queso Fundido

Queso fundido (melted cheese) with chorizo and roasted peppers.

Potato Pancake

Potato pancake topped with smoked salmon relish and lemon cream.

Potatoe Wrapped Shrimp

Potato wrapped shrimp on a sesame potato cake and a sauce trio.

Fry Shrimp and Calamari

Served with ancho chili ketchup

Buffet

~Mexican Food~

Fajitas

Seasoned with our own blend of spices and grilled to perfection

Steak, Chicken and / or **Shrimp**

with fresh tomatoes, peppers and onions

served with:

Tossed green salad with dressings

Spanish Rice; Refried Beans

Salsa, guacamole and sour cream

Flour tortillas and corn tortilla chips

Enchiladas

Topped with red sauce, Jack and Cheddar cheeses,

or mole Enchiladas

Chicken, Beef and / or **Cheese**

served with:

Tossed green salad with Ranch and Italian dressings

Spanish Rice

Refried beans

Salsa, guacamole and sour cream

Chips & Salsa

Grilled Tri-Tip, Chicken with Poblano cream sauce, Pollo en mole Or Pollo al gusto, Carne a la Mexicana served with:

Green salad or Cesar Salad

Spanish rice, refried beans

Flour Tortillas and Corn Tortillas, salsa fresco & hot salsa

Taco Bar

Tacos

Asada, Pastor, Carnitas, Fish or Shrimp

served with:

Mexican Rice, Refried Beans, Hot Salsas,

Tamales

Chicken, Pork, Beef & Cheese

Quinceañera

Grilled chicken (polo Asado) Carnitas or Birria

served with:

Tossed Green Salad with two Dressings

Spanish Rice

Refried Beans or Frijoles de la olla

Flour Tortillas or Corn Tortillas and Hot Salsas

Hawaiian Luau

Kahlua Pork

the traditional Hawaiian favorite

Teriyaki Chicken

boneless marinated breast

or BBQ Beef Ribs

served with:

Tossed green salad with choice of dressing; Fresh tropical fruit salad;
vegetable medley; White rice or coconut rice

Hawaiian bread with butter

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~Italian ~

• Mixed Baby Mix Greens with Basil Vinaigrette Marinated Vegetable Salad in Herb Vinaigrette Roasted Potatoes Tossed with Basil Pesto Green Beans Tossed with Tomato, Basil, Shallots and Roasted Garlic Fettuccine Pasta, Chicken Picatta Garlic Bread

~PASTA ~

Mixed greens with basil vinaigrette Grilled vegetable salad Penne pasta with Italian sausages and marinara sauce Fettuccine pasta tossed with chicken and roasted garlic cream sauce Rotelli pasta tossed with basil, shallots, garlic, tomatoes and olive oil.

~BBQ ~

Grilled Tri-Tip with Citrus BBQ Sauce Grilled Chicken (breast,wings,legs & thighs) Marinated w/Chili Lime Ranch Style BBQ Pinto Beans Au gratin Potatoes Medley of Grilled Vegetables Baby Mix Greens with Ranch and Italian Dressings Marinated Tomato and Red Onion Salad Grilled Onion Potato Salad, Garlic Bread Salsa and Chips

~Asian ~

Mixed greens with sesame vinaigrette Cheese fried wontons
Ginger Jasmine rice Stir fried vegetables Sesame beef and broccoli Bok Choy and three pepper chicken

~DELI ~

~Vegetarian~

Vegetarian Tortilla Soup Roasted Vegetable Quiche Wild Rice & Mixed Vegetable Salad with Creamy Sesame Vinaigrette Chicken Salad with Grapes, Pecans and Green Onion Ranch Dressing Spinach & Radicchio Salad with Warmed Brie Cheese Assorted Breads & Rolls

~Choose from sample or we can create a menu just for you~

PLATED ENTREES

Fry Chicken

Marinated black pepper oven fry chicken with spicy au gratin potatoes and collard greens tossed with bacon and corn.

Chicken Fettuccine

Chicken fettuccine pasta with sun dried tomato and garlic sauce.

Stuffed Chicken Breast

Oven Roasted chicken breast stuffed with spinach, goat cheese and sundried tomatoes topped with red roasted bell pepper cream sauce. Served with red skin mashed Potatoes and Seasonal Vegetables

Boneless Roasted Half Chicken

Oven Roasted Boneless Half Chicken with Lemon Thyme Butter Sauce Served with garlic Mashed Potatoes and Seasonal Vegetables

Chile Rellenos

Dry Poblano peppers stuffed with picadillo (ground beef with potatoes, raisins and spices) Served on a bed of corn cilantro rice and roasted tomato sauce.

Chicken and Pumpkin Ravioli

Chicken breast with pumpkin ravioli tossed with lavender cream sauce and topped with shallot balsamic marmalade.

Shrimp and chicken sausage risotto

Creamy risotto tossed with chicken sausage, shrimp, asparagus, tomatoes, basil pepper and garlic.

Shrimp Risotto

Shrimp risotto tossed with roasted garlic sauce, fresh basil, tomatoes and shallots

N.Y. Steak

Oven Roasted N.Y. Steak with Tamarind Rosemary Sauce Served with Mashed Potatoes and Seasonal Vegetables

Pan Roasted Rib Eye

Pan Roasted Rib Eye with green peppercorn sauce served with foie gras mashed potatoes and asparagus

Marinated Flat Iron Steak

Pan Roasted Flat Iron Steak with Red Wine Shallot Sauce Served with Mashed Potatoes and seasonal Vegetables

Roasted mozzarella stuffed pork loin chop

Roasted pork loin chop filled with mozzarella cheese with tomato caper and bacon sauce served with mashed potatoes and seasonal vegetables.

Oven Roasted Prime Rib Of Pork

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Oven Roasted Prime Rib of Pork with Cherry Port Wine Sauce Served with Mashed Potatoes and Seasonal Vegetables

Boneless Pork Chop

Oven roasted boneless pork chop with peach bourbon sauce served with roasted asparagus and creamy polenta.

Turkey Mignon

Oven Roasted turkey mignon with green peppercorn sauce. Served with red skin mashed potatoes and seasonal vegetables

Oven Roasted Rack of Lamb

Oven Roasted Rack of Lamb with Cherry Port Wine Sauce Served with Mashed Potatoes and Braised Spinach

Rack of Lamb

Oven roasted Rack of Lamb with minted cabernet sauce served with au gratin potatoes and seasonal vegetables.

Blackened Salmon

Blackened salmon with organic peach sauce served with creamy polenta and seasonal vegetables.

Oven Roasted Breaded Cajun Salmon

Oven roasted Salmon with Caper Cream Sauce Served with Roasted Red Pepper Rice and Vegetables

Pan Roasted Salmon

Pan Roasted Salmon with Black Berry Ginger Sauce Served with Onion Risotto and Seasonal Vegetables

Bbq Salmon

Oven roasted salmon fillet topped with house made citrus BBQ sauce served with roasted garlic mashed potatoes and seasonal vegetables.

Curry Salmon

Pan Roasted Salmon topped with vegetable curry on a bed of basmati rice and cilantro oil.

Oven Roasted Breaded Cajun Salmon

Oven roasted Salmon with Caper Cream Sauce Served with Roasted Red Pepper Rice and Vegetables

Sesame Crusted Ahi Tuna

Sesame Crusted Ahi Tuna with Teriyaki Glace served on a Bed Ginger Tempura Rice Cake Topped with Stir Fry Vegetables

Ahi Tuna

Pan Seared ahi tuna with teriyaki sauce served on a bed of Tempura rice cake topped with stir fry vegetables and crispy rice noodles.

Ahi Tuna Napoleon

Pan seared ahi tuna napoleon with Wasabi mashed potatoes and stir fry vegetables.

Crispy Cod

Crispy Cod on a Bed of Brown Rice and Vegetable Risotto Style on a Bed of black Bean Sauce

Roasted Sword Fish

Panko Crusted sword fish with black berry ginger sauce served with wasabi mashed potatoes and vegetable tempura.

Teriyaki Mahi Mahi

Oven Roasted Mahi-Mahi with teriyaki glaze served with pineapple rice and vegetables.

Mahi-Mahi

Pan Roasted Mahi-Mahi with pineapple teriyaki sauce. Served with vegetables on a bed of coconut rice.

Potato Wrapped Halibut

Pan Roasted potato wrapped halibut with Corsica sauce (capers, tomato, bacon, red wine and basil) served on a bed of saffron rice and Seasonal Vegetables

~Choose from sample or we can create a menu just for you~

Salads

Our freshly made salads are perfect for a luncheon meeting, baby shower or light buffet.

Chinese Chicken Salad

shredded lettuce with sesame chicken breast, fresh mushrooms, carrots, mandarin oranges, roasted almonds and crunchy oriental noodles; with our ginger spiced sesame dressing served on the side.

Chicken Caesar Salad

crisp romaine lettuce and homemade croutons topped with fresh Parmesan cheese; marinated chicken breast served warm on the side.

served with

Fresh fruit or Italian pasta salad; Baked Assorted Rolls

— Soup —

choose one of the salads above and add one of our delicious freshly made soups
Minestrone - Chicken Rice - Clam Chowder

Barbecue Specialties

Tri-Tip, BBQ Chicken, or BBQ Ribs

served with:

Tossed Green Salad with choice of dressings

Potato salad; Barbecue

baked beans; Garlic

bread;

Fresh tomato salsa

Hamburgers, Hot dogs are also available for the kids

A light and healthful menu **Chicken**

Breast or Grilled Tri-Tip served

with:

Tossed green salad or classic Caesar salad;

Roasted red potatoes or Mashed potatoes

Grilled seasonal vegetables;

Assortment of rolls with butter

Chef carved stations (your choice)

Roast Prime Rib

served au jus with creamed and freshly ground extra hot horseradish

Filet Mignon

seasoned with cracked pepper and served with sautéed mushrooms

Grilled Tri-Tip

marinated in our special blend of spices and served in its own juices

Grilled Steak

New York Strip, Filet Mignon or Rib-eye seasoned with cracked pepper and grilled to perfection

Seafood

shipped daily from our local suppliers. Market Prices

Ahi Tuna

Alaskan Halibut

Salmon Shrimp

Jumbo Shrimp Cocktail Fresh

Oysters on the Half Shell

Alaskan King Crab Legs

California Rolls, Spicy Tuna Rolls, and Vegetable Rolls

... Sides ...

Basmati Rice

Seasoned long grain and wild rice medley Roasted

red potatoes with fresh rosemary and garlic Baked

potatoes with butter, sour cream and chives Garlic

mashed potatoes

Risotto

... Vegetables ...

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Fresh green beans sauteed with garlic and herbs
Spagetti vegetables, carrots, zucchini - yellow squash
Grilled vegetables:

Zucchini - yellow squash and Tomato's, Asparagus

... Breads ...

Wheat, sourdough and onion dill rolls with butter; Parmesan garlic bread,

Traditional Holiday Menu Bridal Shower Desserts

Choose any **Freshly
Baked Cookies** An
assortment of Cookies

Fudge Brownies

baked from scratch, available a la mode

Lemon Bars

Our own recipe of lemon bars

Peach Cobbler

served warm with vanilla ice cream

Apple Cobbler

Dipped Strawberries

the best local berries dipped in chocolate (seasonal)

— Strawberry Shortcake —

fresh local berries with sponge or pound cakes and hand-whipped cream on the side

Tiramisu

Double Chocolate Fudge Cake

a chocolate lover's delight with this light and dark chocolate two layer cake

New York Cheesecake

Chocolate Tamales Strawberry

cheese cake tames

Beverages

Assortment of Sodas, Juices, Coffee, Tea and water.

Staffing

Rates are set per hour for servers, attendants, chefs and bartenders.

... Deposits ...

20% depending is required to book an event

Final payment is due one week prior to your event unless credit has been established.

For our corporate clients we offer convenient 30 day net terms. All major
credit cards are also accepted.

applicable sales tax and gratuity. We do not charge extra for cake cutting,

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Rentals

We have the following service rental packages for your convenience, prices are set per person.

Package 1

Seated service

Dinner, Salad, Bread, and dessert Plates, Flatware, Water Glass, Wine Glass, Champagne Glass, Coffee Cup and Sauces, Cloth Napkin.

Package 2

Buffet

Dinner, Dessert Plate, Flatware, Water Glass, Wine or Champagne Glass Cloth Napkin

Package 3

Seated service

Dinner Plates, Flatware, Cloth Napkin.

Additional Items

We can arrange for the rentals and delivery.

Tables, Table Cloths, Chairs, Portable Bar
Dance Floor, Lighting, Heaters, Canopies and Tents
Audio Visual and More...