

# CP Catering's Menu

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### Breakfast

#### Deluxe Continental \$10.00 Per Person (20 People Minimum)

- Assorted Muffins - Seasonal Fresh Fruit -  
Assorted Danish - Assorted Bagel - Wrapped  
Butter - Philadelphia Brand Cream Cheese

#### Beverage Service:

Orange, Apple Juice and bottled water Regular  
Coffee, Decaffeinated Coffee, Teas and milk  
creamers

All paper products included

### Breakfast Buffet

#### Continental Breakfast \$16.00 Per Person (20 People Minimum)

- Assorted Muffins, Danish, Croissants  
- Assorted Bagels  
- Seasonal Fresh Fruit  
- Wrapped Butter, Philadelphia Cream Cheese and  
Jams and Jellies

#### Beverage Service:

- Orange and Grapefruit Juice  
- Premium Blend Regular Coffee, Decaffeinated  
Coffee,  
Teas and bottled water

All paper products included

#### Breakfast Items Select four

- Scrambled Eggs  
- French Toast  
- Waffles with fresh strawberry  
- Pancakes  
- Bacon or Sausage  
- Roasted Potatoes

### Brunch Menu

#### Continental Breakfast \$20.00 Per Person (20 People Minimum)

- Assorted Muffins  
- Assorted Bagels  
- Fresh Fruit Salad  
- Beverage Service:  
- Orange, Grapefruit Juice and bottled water  
- Regular Coffee, Decaffeinated Coffee, Teas and  
milk  
creamers

#### Salad Select one

- Romaine Salad with a Classic Caesar Dressing  
- Mesclun Salad with homemade Balsamic  
Vinaigrette  
Dinner Rolls

#### Chafing Dishes Select four

- Scrambled Eggs  
- French Toast, Cinnamon Sugar and Maple Syrup  
- Pancakes with Maple Syrup and Whipped Butter  
- Tricolor Tortellini Alfredo  
- Penne Alla Vodka  
- Chicken with Sun Dried Tomatoes, Shiitake  
Mushrooms  
and Prosciutto with Marsala Cream Sauce  
- Chicken with Artichokes, Sun Dried Tomatoes,  
Capers  
and White Wine roasted Garlic Sauce  
- Chicken Francaise with Lemon, White Wine and  
Butter  
- Salmone Scampi with Cherry Tomatoes  
- Bacon and homemade Sausage

#### Dessert

- Homemade Tiramisu

**Brunch Menu**

**Continental Breakfast \$23.00 Per Person 20  
People Minimum**

Assorted Muffins  
Assorted Bagels  
Fresh Fruit Salad  
Beverage Service  
Orange, Apple Juice and bottled water  
Regular Coffee, Decaffeinated Coffee and Teas

**Salad Select one**

Baby Spinach Salad with Cranberries, walnuts and Grape  
Tomatoes served with Blue Cheese Dressing  
Baby Field Greens Salad with Homemade Balsamic  
Vinaigrette  
Dinner Rolls

**Chafing Dishes Select Five**

- Scrambled Eggs  
- French Toast with Cinnamon Sugar and Maple  
Syrup  
- Pancakes with Maple Syrup and Whipped Butter  
- Beef with a Cracked Peppercorn Cream Sauce  
- Penne with peas, sun dry tomatoes in a vodka sauce  
- Chicken with Sun Dried Tomatoes, Shiitake  
Mushrooms, Prosciutto and Marsala Cream Sauce  
- Chick Peppers in Brandy demi Glace sauce en with  
Portobello Mushrooms and Roasted  
- Chicken Francaise with Lemon, White Wine and  
Butter  
- Cod prepared in a white wine and caper sauce  
Sauce  
- Mango Al Forno; Beef top round strips simmered in  
Its own Jus with Cremini Mushrooms  
Dessert  
Homemade NY Style Cheesecake and Miniature Cannoli

**Antipasti (Hors D'Oeuvres)  
Butlered Hot Hors D'Oeuvres**

- Homemade Grilled Gourmet Sausage
- Traditional Clams Casino - Coconut Breaded Jumbo  
Shrimp with Honey Dijon Mustard (\$2.25 Per Piece)
- Sea Scallops Wrapped around Hickory Smoked Bacon,  
with Mint Sauce
- Filet Mignon Tips, with Porcini Barolo wine Reduction  
- Baby Lamb Chops, with Mint jelly
- Marinated Grilled Chicken Skewers - Stuffed Mushroom  
Caps, with Roasted Vegetables, sausage or Crab Meat  
- Pork baby Back Ribs, with BBQ Sauce  
Above Hor D'Oeuvres Range in Price  
From \$2.00 to \$3.50 Per Person

**Antipasti (Hors D'Oeuvres)  
Butlered Cold Hors D'Oeuvres**

- Smoked Salmon on Crostini
- Prosciutto e Melone
- Gulf of Mexico Jumbo Shrimp Cocktail (\$1.75 Per Piece)
- Asparagus Wrapped with Smoked Pancetta  
- Cucumbers topped with Goat Cheese
- Traditional Bruschetta
- Grilled Vegetables Skewers
- Fresh Mozzarella, Cherry Tomato and  
Stuffed Olives Skewers
- Zucchini Rolatini
- Golden Potatoes and Artichoke Frittata
- Above Hor D'Oeuvres Range in Price  
From \$1.50 to \$2.50 Per Person

## *Antipasti (Hor D'Oeuvres) Platters*

### *Frutta Fresca*

*A Generous assortment of Fresh seasonal Fruit, Sliced & Displayed*  
*Small \$30.00 Medium \$45.00 Large \$60.00*

### *Formaggi & Frutta Con Crackers*

*Four Assorted Cheeses, with Fresh fruit and Crackers well Garnished*  
*Small \$40.00 Medium \$65.00 Large \$85.00*

### *Vegetali Crudites*

*A Variety of Fresh Cut Vegetables decoratively Displayed, Served with Blue Cheese Dip*  
*Small \$35.00 Medium \$50.00 Large \$70.00*

### *Mexican Fiesta*

*Salsa, Sour Cream, Guacamole, Black bean Dip, Served with Assorted Tortilla Chips*  
*Small \$30.00 Medium \$45.00 Large \$65.00*

### *Shrimp Cocktail*

*Gulf of Mexico White Jumbo Shrimp, Served with Lemon Wedges & Sauce*  
*\$1.75 Each*

### *Salmone Affumicato*

*Scotch Smoked Salmon, Displayed with Cream Cheese, Capers, Red Onions, Lemon & Dill on Crostini*  
*Small \$45.00 Medium \$65.00 Large \$90.00*

### *Tre Colori*

*Assorted Fresh Mozzarella Balls, Cherry Tomato & Stuffed Queen Olives Skewers*  
*Small \$24.00 Medium \$45.00 Large \$70.00*

### *Antipasto Della Casa*

*Fresh Herb Marinated Artichoke Hearts, Fire Roasted Peppers, Gaeta Olives, Sharp Provolone, sweet Sopressata, Prosciutto di Parma, Fresh Mozzarella, Cherry Tomato and Stuffed Queen Olives*  
*Per Person \$7.00*

### *Pane E Pomodoro*

*Chopped Vine Tomatoes, Red Onions, Fresh Basil and Extra Virgin Olive Oil on House Crostini*  
*Small \$25.00 Medium \$40.00 Large \$65.00*

### *Zucchine Rolatini*

*Egg Battered Sliced Zucchini, Rolled with Fresh Mozzarella and Roasted Peppers Topped with a Basil-Sun dried Tomato Aioli*  
*Small \$33.00 Medium \$45.00 Large \$70.00*

### *Panini (Sandwich) Sandwich Platter*

#### *Mini Panini Deluxe*

*Freshly Baked Mini Rolls Filled with, Italian, Roasted Beef, Turkey or American Cheese*  
*\$3.00 Per Sandwich*

#### *Alla Griglia*

*Freshly Baked Mini Rolls Filled with, Grilled Chicken, Roasted Peppers & Fresh Mozzarella*  
*\$3.50 Per Sandwich*

### *Italiano*

*Freshly Baked Mini Rolls, Filled with Prosciutto di Parma, Fresh Mozzarella, Roasted Peppers and Basil Pesto Aioli*  
**\$3.50 Per Sandwich**

### *Assortimenti Focaccine*

*An Assortment of Triangle Focaccia Panini Including Grilled Vegetables, Fresh Mozzarella and Marinated Grilled Chicken*  
**\$4.50 Per Sandwich**

### *Assortimenti Di Wraps*

*An Variety of Spinach, Sun dried Tomato and Whole Wheat Wraps, Filled with Tuna Salad, Chicken Caesar, Premium Boar's Head Roasted Beef And Provolone Cheese*  
**\$5.00 Per Sandwich**

### *Affettati*

*All Boar's Head Premium Meats and Cheeses including, Swiss and Provolone Cheese, Roasted Beef, Imported Boiled Ham and Golden Oven Turkey Breast, Rolled and Garnished on a Round Tray*  
**\$6.00 Per Person**

### *Piatti Freddi (Cold Platters)*

#### *Mozzarella Caprese*

*Homemade Fresh Mozzarella and Vine Tomatoes, both sliced and Placed onto a Round Tray, Topped with Fresh Basil, Oregano and Drizzled with Extra Virgin Olive Oil*  
**Small \$35.00 Medium \$50.00 Large \$70.00**

#### *Vegetali Alla Griglia*

*An Assortment of Eggplant, Yellow Squash, Zucchini, Red Onions, Portobello Mushrooms, Red and Orange Peppers, Grilled to Perfection and Decoratively Displayed*  
**Small \$35.00 Medium \$55.00 Large \$70.00**

#### *Pollo Fritto*

*Chicken Pieces: Breast, Legs, Thighs and Wings with Breaded Herbal Seasoning fried to Perfection*  
**\$1.75 Per Piece**

#### *Pollo Alla Griglia*

*Marinated Grilled Chicken Breast, Sliced and Displayed onto a round Tray, Served with Bruschetta Sauce, and Semolina Rolls*  
**\$10.00 Per LB**

#### *London Broil Alla Griglia*

*Marinated and Grilled London Broil, Sliced and Displayed onto a round Tray, Served with Horseradish Dijon Mustard Dip and Semolina Rolls*  
**\$14.00 Per LB**

#### *Filetto Alla Griglia*

*Grilled Tender Loin On Beef, Sliced and Displayed onto a Round Tray, Presented with Horseradish Dijon Mustard Dip. Served Room Temperature.*  
**(Filets 4-7lb Each) \$26.00 Per LB**

*Our Appetizer Platter are Prepared in Small, Medium and Large sizes. Small feeds 8-12. Medium feeds 12-18. Large feeds 18-30. Serving sizes above are only estimates. We base individual needs on our experience, item popularity, etc. Please call us and we'll help you determine the proper size.*

### *Insalate (Homemade Salads)*

*Minimum 20 People (Priced Per Person)*

*Price Subject to Change For Smaller Groups*

*Tricolor Tortellini \$3.50*

*Bowltes Primavera \$3.00*

*Penne with Fresh Tomato, Basil and Roasted Peppers \$2.50*

*Red Bliss Potato \$2.25*

*Cherry Tomato and Fresh Mozzarella \$3.00 Roasted Vegetable \$2.50*

*Cannellini Beans and Broccoli Rabe \$3.00 String Beans and Roasted Pepper \$2.50*

*Organic Mixed Baby Field Greens \$2.00 Caesar \$1.75*

*Spinach \$2.00*

*Arugula and Radicchio \$2.25*

*Mushroom and Artichoke \$2.50*

*Corn and Peas \$2.00*

*Tuna Salad \$2.75*

*Seafood Salad (Market Price)*

*Shrimp Salad (Market Price)*

*Egg Salad \$1.75*

*Cucumber-Dill \$1.75*

*Standard Pan Sizes: 1/4 Pan 6-8 People, 1/2 Pan 8-12 People, 3/4 Pan 12-18, Full Pan 20-30 People*

### *Side Dishes*

*Vegetables and Starches*

*Minimum 20 People (Priced Per Person)*

*Price Subject to Change For Smaller Groups*

*• Seasonal Vegetables Medley with Fresh Herbs \$2.50*

*• Sweet Corn and Herb Butter \$2.00*

*• Sautéed Zucchini and Yellow Squash with fresh Tomatoes \$2.00*

*• Sautéed Baby Spinach with Roasted Garlic \$2.50*

*• Honey Glazed baby Carrots \$2.50*

*• String Beans Almandine \$2.50*

*• Sautéed fresh Mushrooms \$2.00*

*• Sautéed Broccoli Rabe \$3.00*

*• Roasted New Potatoes \$2.25*

*• Roasted Garlic Mashed Potatoes \$2.00*

*• Pesto Mashed Potatoes \$2.00*

*• Spanish Rice \$2.00*

*• Rice Pilaf \$2.00*

*• Saffron Scented Rice \$2.25*

*• Brown and White Rice \$2.25*

*Standard Pan Sizes: 1/4 Pan 6-8 People, 1/2 Pan 8-12 People, 3/4 Pan 12-18, Full Pan 20-30 People*

***Poultry, Beef, Pork, Veal, Lamb and Seafood***  
***Are Priced For Sit Down Dinner and Buffet Style.***  
***Minimum 20 People (Priced Per Person)***

*Price Subject to Change For Smaller Groups*  
*Amount of Food Needed are Determinate By Sales Staff of CP Caterings.*  
*We base Theses amount on our Experience, the Variety of Foods Chosen, Item Popularity,*  
*Type of Event and Number of Guest in Attendance.*

*Please Feel Free to Call with Any Questions You May Have.*  
***Standard Pan Sizes: 1/4 Pan 6-8 People, 1/2 Pan 8-12 People, 3/4 Pan 12-18, Full Pan 20-30 People***

***Pollame (Poultry)***

<i>Chicken Francaise</i> .....	\$5.00
<i>Chicken Marsala</i> .....	\$5.50
<i>Chicken Piccata</i> .....	\$5.50
<i>Chicken Daniela</i> .....	\$5.50
<i>Chicken Champagne</i> .....	\$5.75
<i>Chicken Sorrentina</i> .....	\$5.75
<i>Chicken Saltimbocc</i> .....	\$5.75
<i>Chicken Bruschetta</i> .....	\$5.50

***Vitello (Veal)***

<i>Veal Francaise</i> .....	\$8.50
<i>Veal Marsala</i> .....	\$8.50
<i>Veal Piccata</i> .....	\$8.50
<i>Veal Daniela</i> .....	\$9.00
<i>Veal Champagne</i> .....	\$9.00
<i>Veal Sorrentina</i> .....	\$9.00
<i>Veal Saltimbocca</i> .....	\$9.25
<i>Veal Madeira with Shitake Mushrooms</i> .....	\$9.00

***Mango (Beef)***

<i>- Filet mignon Steak, 6oz Portion with a Porcini Mushrooms Compote</i> .....	\$15.00
<i>- Stuffed Filet Mignon with Roasted red Peppers, Artichoke Hearts and Seasoned Bread Crumbs, with a Barolo Wine Demi Glace Reduction</i> .....	\$18.00
<i>- Beefe Pizzaiola, 6oz Portion</i> .....	\$7.00
<i>- Italian Spezzatino</i> .....	\$6.00
<i>- Stir-Fry with Vegetables</i> .....	\$5.50
<i>- Homemade Italian Meatballs (2Per Person)</i> .....	\$3.00
<i>- Italian Meat Loaf(6oz Portion)</i> .....	\$4.50

***Maiale (Pork)***

<i>- Grilled Homemade Sausage, Stuffed with Broccoli Rabe, Sharp Provolone and Roasted Red Peppers</i> .....	\$5.00
<i>- Homemade Sausage with Peppers, Onions and a touch of Plum Tomatoes</i> .....	\$4.00
<i>- Canadian Baby Back Ribs BBQ (Priced Per Piece)</i> .....	\$2.00
<i>- Stuffed Pork Loin with Wild Mushrooms and Chestnuts in a Brandy Demi Glace Sauce</i> .....	\$9.00
<i>- Stuffed Organic Pork Chops with Sautéed Baby Spinach and Fontina Cheese in a Horseradish Creamy Sauce</i> .....	\$14.00

***Agnello (Lamb)***

<i>- Rack of Lamb (Served with Rosemary Sauce)</i> .....	\$16.00
<i>- Lamb Shank with Roasted Vegetable Tomato Reduction</i> .....	\$14.00

***Pesci (Seafood)***

<i>Zuppa di Pesce, Including fresh Calamari Rings, Jumbo Shrimp, Little Neck Clams, Maine Mussels and Sea Scallops</i> .....	\$7.00
<i>Shrimp Scampi or Grilled</i> .....	\$1.75 (Per Piece)
<i>Stuffed Fillet of Sole (Florentine Stuffing)</i> .....	\$6.50
<i>Stuffed Fillet of Sole (Crab Meat Stuffing)</i> .....	\$8.00
<i>Grilled Tuna, Salmon or Sword Fish</i> .....	Market Price
<i>Homemade Crab Cakes</i> .....	\$8.00
<i>Calamari Livornese with Olives and Capers</i> .....	\$5.50

### *Pastas and Risotti*

<i>Tricolor Cheese Tortellini w/ Choice of Sauce.....</i>	<i>.....\$3.50</i>
<i>Homemade Cheese Filled Ravioli in a Herbal cream Sauce with.....</i>	<i>.....\$3.75</i>
<i>Scallions, fresh Tomatoes and Baby Shrimp Jumbo-Stuffed Shells.....</i>	<i>.....\$1.75 (Per Shell)</i>
<i>Homemade Cheese and Spinach Filled Cannelloni.....</i>	<i>.....\$3.00(Per Piece)</i>
<i>Tricolor Pasta ( Rotini or Farfalle) Primavera Oil &amp; Garlic.....</i>	<i>.....\$3.25</i>
<i>Penne Homemade Sausage, Broccoli rabe and Cannellini Beans in a Garlic and Oil Sauce.....</i>	<i>.....\$3.50</i>
<i>Homemade Stuffed Lobster Ravioli in a Brandy Cream Sauce With Sun Dried Tomatoes and Roasted Shallots.....</i>	<i>.....\$4.50</i>
<i>Penne w/ Choice of Sauce.....</i>	<i>.....\$3.00</i>
<i>Farfalle w/ Choice of sauce.....</i>	<i>.....\$3.00</i>
<i>Fusilli w/ Choice of Sauce.....</i>	<i>.....\$3.00</i>
<i>Risotto Milanese, Saffron Scented with Shaved Parmigiano.....</i>	<i>.....\$3.75</i>
<i>Risotto Boscaiola, Simmered in a wild Mushrooms Sauce.....</i>	<i>.....\$4.00</i>
<i>Risotto Allo Scoglio, Simmered wit an Array of Fresh Seafood and a Touch of Plum Tomatoes.....</i>	<i>.....\$7.50</i>

### *Sauces For Pasta*

*Vodka, Marinara, Pomodoro, Roasted Garlic & Extra Virgin Olive Oil, Bolognese, Alfredo, Basil Pesto, Quattro Formaggi*

### *CP Caterings Stations*

#### *Pasta Station \$ 6.00 to \$ 8.00 Per Person*

*Price Subject to Change For Smaller Groups*

#### *Choice of 3 Pastas*

*Penne, Tortellini, Ravioli, Farfalle, Fusilli*

#### *Choice of 3 Sauces*

*Vodka, Marinara, Pomodoro, Pesto, Carbonara*

#### *Topping Available*

*Wild Mushrooms, Spinach, Sun Dried Tomatoes, Artichoke Hearts, Capers, Gaeta Olives, Green Peas, Broccoli Rabe, Sausage, Chicken Strips, Baby Shrimp*

#### *Carving Station \$7.00 to \$12.00 Per Person*

#### *Choice of:*

*Filet Mignon, London Broil, Prime Rib, Hickory Smoked Bone-In Ham and Pork Loin*

#### *Condiments To Choose from:*

*Horse Radish Cream, Dijon Honey Mustard, Wild Mushroom Madeira, Porcini Red Wine Reduction, Shitake Roasted Garlic and Thyme, Rosemary White Wine*

#### *Grilling Station \$8.00 to \$18.00 Per Person*

#### *Choice of:*

*Filet Mignon, Pork Chops, Organic Chicken Breast, Veal Chop, Lamb Chop, Salmon, Atlantic Swordfish, Yellow Fin Tuna*

#### *Condiments To Choose from:*

*Horse Radish Cream, Wild Mushroom Madeira, Porcini Red Wine Reduction, Shitake Roasted Garlic and Thyme, Rosemary White Wine, Mint and Roasted Garlic, Lemon Caper Dill*

#### *Seafood Station \$7.00 and up Per Person, Based on Current Market Prices*

#### *Any Combination of:*

*Steamed Mussels, Little Neck Clams and/or Oysters on the Half Shell, King Crab Legs, Jumbo Shrimp Cocktail Served With Lemon Wedges and Cocktail Sauce*

#### *Omelet Station \$6.00 Per Person*

*Served With Assorted Fillings to Include:*

*Peppers, Onions, Mushrooms, Tomatoes, Ham, Spinach, Mozzarella Cheese, Cheddar Cheese, Swiss Cheese*

*All Stations Require Service Staff - All Stations Prices are Based on 30 People or More*

**CP Caterings All Inclusive Packages**  
**Lunch Combinations**

*Note: CP Caterings Requests 48 hours Notice for Most Inclusive Packages, Please Call*

**1 Affordable Lunch \$10.00 Per Person -- Minimum 15 People**

*Assorted Miniature Panini:  
Imported Ham, Turkey, Grilled Vegetables and Cheeses  
Choice of 1 Homemade Salad (Choose from Listing)  
Potato Chips, Homemade Filled Cannoli  
Assorted Sodas, Water and Ice  
Complete Disposable Tableware*

**2 Up A Notch Lunch \$12.00 Per Person -- Minimum 15 People**

*Assorted Miniature Panini:  
Imported Ham, Turkey, Roasted Beef, and Tuna Salad  
Choice of 2 Homemade Salads (Choose from Listing)  
Assorted Brownies and Chocolate Chips Cookies  
Assorted Sodas, Water and Ice  
Complete Disposable Tableware*

**3 Deluxe Lunch \$13.50 Per Person -- Minimum 15 People**

*Assorted Miniature Panini and Focaccia Sandwich:  
Grilled Chicken with roasted Peppers and Fresh Mozzarella, Imported Ham,  
Roasted Turkey and Swiss, Roasted Beef and Horse Radish Sauce*

- Choice of 2 Homemade Salads (Choose from Listing)*
- Grilled Vegetable and Bruschetta*
- Chocolate Covered Strawberry, French Vanilla Cream Puffs*
- Assorted Sodas, Water and Ice*
- Complete Disposable Tableware*

**4 Super Deluxe Hot & Cold Lunch \$16.00 Per Person -- Minimum 15 People**

*Assorted Miniature Panini:  
Assorted Vegetarians & Meats Miniature Sandwiches  
Choice of 2 Homemade Salad (Choose from Listing)  
Chicken Marsala or Francaise  
Eggplant Rolatini Filled w/ Ricotta and Mozzarella Cheeses, Tomato Marinara Sauce  
Cookies & Brownies  
Complete Disposable Tableware, Wire Chafing, Water Pan and Heating Fuel*

**5 Executive Lunch \$19.00 Per Person -- Minimum 15 People**

*Assorted Miniature Panini:  
Imported Prosciutto di Parma, Roasted Peppers and Fresh Mozzarella  
Homemade Grilled Vegetables w/ Shrimp Salads  
Bruschetta and Potato Croquettes  
Filet Mignon Tips and Wild Mushroom w/ Demi Glace Sauce  
Tricolor Tortellini w/ Our Signature Tomato Vodka Sauce  
Homemade Tiramisu Cups w/ Chocolate Covered Strawberry  
Complete Disposable Tableware, Wire Chafing, Water Pan and Heating Fuel*

*\*China, Cutlery, Silver Wares and Chafing Dish Also Available for This Package at Additional Cost.*

*\*Lunch Combinations 1 2 3 Also Available Boxed Lunches.*

*\*Add One of Our Special Soups for an additional \$2.50 Per Person. Call For Daily Available Choices.*

*You May Also Create Your Own Combination.....Ask For Suggestion, Priced Accordingly.*

*CP Catering Side Salads for Lunch Combinations*

*Potato Salad, Fusilli Tricolor Salad, Tomatoes and Olives Salad, String Beans Salad, Cucumbers and Dill Salad, Spring Mix Salad, Mixed Greens Salad, Grilled Vegetables Salad, Caesar Salad*

*The Above Selections are Very Popular "All Inclusive" Packages, Used Mostly for Corporate Lunches, Meetings, House*

*Worming Etc... Please feel Free to use the Full Menu to Mix, and Match, and Create Your Own Menu. Stationery*

*Appetizers, Hot Entrees, Cold Buffets, an Array of Sandwiches, some Different Desserts, and you've added the Personal Touch Many Office Lunches are Missing. In Addition, if You are in Need of an Afternoon Break Menu, Feel Free to Call*

*The CP Caterings Office and we'll be Happy to Assist you with the Selection and Amount.*

*CP Catering - "We Take Pride in your Satisfaction"*

### ***Dinner Combinations***

***Note: CP Catering Requests 48 hours Notice for Most Inclusive Packages, Please Call***

***Standard Pan Sizes: 1/4 Pan 6-8 People, 1/2 Pan 8-12 People, 3/4 Pan 12-18, Full Pan 20-30 People***

#### ***1 Affordable Elegance \$14.00 Per Person -- Minimum 15 People***

*Penne Al Forno*

*Meatballs In Sauce*

*Eggplant Rollette*

*Bone-In Baked Chicken Rosemary*

*Sausage & Peppers*

*Garden salad*

*Homemade Dinner Rolls*

*\*\* Substitute Bone -In Chicken For Chicken Breast For \$3.00 more Per Person.*

*Add a Variety of Dessert Platter for \$2.50 More Per Person*

#### ***2 Tour Of Italy \$16.00 Per Person -- Minimum 15 People***

*Stuffed Shells in Tomato Sauce*

*Lasagna Bolognese*

*Eggplant Rollette*

*Sausage and Meatballs*

*Chicken Parmigiana*

*Caesar Salad*

*Homemade Dinner Rolls*

*House Filled Cannoli*

#### ***3 The Winner \$17.00 Per Person -- Minimum 15 People***

*Penne Tomato Vodka*

*Chicken Francaise*

*Eggplant Rollette*

*Pork Loin Scaloppine*

*Corn, Carrots, Peas,*

*Spring Mix Salad*

*Homemade Dinner Rolls*

*Cookies and French Cream Puffs*

**4 Classic Delightful \$19.00 Per Person -- Minimum 15 People**

*Penne Aurora (Baby Shrimp, Sundry Tomatoes and Peas Brandy Cream Sauce)*  
*Chicken Pizzaiola*  
*Vitello Marsala*  
*Roasted Baby Potatoes*  
*String Beans Almandine*  
*Organic Baby Field Greens Salad*  
*Homemade Dinner Rolls*  
*Homemade Filled Cannoli*  
*Complete Wire Chafing, Water Pan and Heating Fuel Stainless Steel Chafing Dish (Rental Charge)*

**5 CP From The Grill \$20.00 Per Person -- Minimum 15 People**

*Grilled Chicken Topped with Tomato Bruschetta*  
*BBQ Baby Back Pork Ribs (3 Pieces Per Person)*  
*Homemade Stuffed Sausage with Broccoli Rabe, Roasted Peppers and Sharp Provolone*  
*Shrimp and Scallops Kabobs (2 each Per Person)*  
*Marinated London Broil, Served with Horseradish Cream*  
*Seasonal Vegetables with Rosemary and Balsamic Syrup*  
*Corn on the Cob*  
*Complete Wire Chafing, Water Pan and Heating Fuel Stainless Steel Chafing Dish (Rental Charge)*

**6 CP Supreme Event \$32.00 Per Person -- Minimum 15 People**

*Homemade Ricotta Filled Mini Ravioli (with Rock Shrimp, Baby Sea Scallops and Peas, Plum Tomato Vodka Sauce)*  
*Organic Chicken Rosemary (with Roasted Garlic White Wine Rosemary Sauce, Artichoke Hearts and Sun dried Tomatoes)*  
*Angus Filet Mignon (with Porcini Mushrooms, Barolo Wine and Demi Glace Reduction)*  
*Tilapia Marechiaro (with Fresh Mussels, Little Neck Clams in a tomato seafood Broth)*  
*French Beans Almandine*  
*Roasted Baby Potatoes in a Fresh Herb Butter*  
*Tricolor Salad dressed with Homemade Raspberry Vinaigrette*  
*Homemade Dinner Rolls*  
*Assorted Mini Desserts*

*\*\*Complete Wire Chafing, Water Pan and Heating Fuel Stainless Steel Chafing Dish (Rental Charge)*

*The Above Selections are Very Popular "All Inclusive" Packages, Used Mostly for House Warming, Birthdays, Anniversaries  
Etc...Please feel Free to use the Full Menu to Mix, and Match, Using Stationery Appetizers or Create Your Own Menu.*

Hot Entrees by the Tray

Pastas Choices:

*Penne, Fusilli, Farfalle, Rigatoni*

*Organic Whole Wheat Penne and Fusilli are Available, Please Ask (Additional Cost)  
Tricolor Tortellini, Cheese Ravioli and Stuffed Rigatoni Also Available to Be Combined  
with Sauces Below For Additional Cost of \$3 x 1/4, \$6 x 1/2, \$9 x 3/4, \$12 x Full*

*Standard Pan Sizes: 1/4 Pan 6-8 People, 1/2 Pan 8-12 People, 3/4 Pan 12-18, Full Pan 20-30 People*

*1/4 Pan 1/2 Pan 3/4 Pan Full Pan*

*Vodka \$20 \$30 \$40 \$60*

*Marinara \$20 \$30 \$40 \$60*

*Bolognese Meat Sauce \$20 \$30 \$40 \$60*

*Alfredo \$20 \$30 \$40 \$60*

*Pesto Cream \$22 \$34 \$48 \$70*

*Primavera, Red/White \$20 \$30 \$40 \$60*

*Carbonara \$22 \$34 \$48 \$70*

*Cheese Stuffed Shells \$20 \$30 \$40 \$60*

*Barese, \$22 \$34 \$48 \$70*

*Homemade Sausage, Cannellini Beans and Broccoli Rabe, Oil and Garlic Sauce*

*Giardino, \$20 \$30 \$40 \$60 Mushrooms, Sun Dried and Fresh Tomatoes, in a Basil Demi Glace Sauce*

*Alla Creama, \$25 \$40 \$55 \$75*

*With Baby Shrimp, Fresh Tomatoes and Scallions in an Herbal Cream Sauce*

*Lobster Ravioli \$30 \$45 \$65 \$80*

*Brandy Cream Sauce with Sun Dried Tomatoes and Baby Shrimp*

*Lasagna, Beef or Veg. \$30 \$40 \$55 \$70*

Chicken, Veal, Pork and Beef

*Standard Pan Sizes:*

*1/4 Pan 6-8 People, 1/2 Pan 8-12 People, 3/4 Pan 12-18, Full Pan 20-30 People 1/4 Pan 1/2 Pan 3/4 Pan Full Pan*

*Chicken Francaise \$30 \$45 \$60 \$80*

*Chicken Marsala \$30 \$45 \$60 \$80*

*Chicken Daniela \$32 \$48 \$65 \$85*

*Chicken Sorrentina \$32 \$48 \$65 \$85*

*Chicken Piazza \$32 \$48 \$65 \$85*

*Chicken Champagne \$32 \$48 \$65 \$85*

*Chicken Saltimbocca \$32 \$48 \$65 \$85*

*Chicken Pizzaiola \$30 \$45 \$60 \$80*

*Chicken Parmigiana \$32 \$48 \$65 \$85*

*Veal Francaise \$35 \$50 \$65 \$90*

*Veal Marsala \$35 \$50 \$65 \$90*

*Veal Daniela \$38 \$53 \$70 \$95*

*Veal Sorrentina \$38 \$53 \$70 \$95*

*Veal Piazza \$38 \$53 \$70 \$95*

*Veal Champagne \$38 \$53 \$70 \$95*

*Veal Saltimbocca \$38 \$53 \$70 \$95*

*Veal Pizzaiola \$35 \$50 \$65 \$90*

*Pork Loin Pizzaiola \$30 \$45 \$60 \$80*

*Pork Loin Amaretto \$32 \$48 \$65 \$85*

*Sausage, Peppers and Onions \$30 \$45 \$60 \$80*

*Sausage and Broccoli Rabe \$35 \$50 \$65 \$90*

*Sausage Giambotta \$30 \$45 \$60 \$80*

*Meat Balls in Sauce \$30 \$45 \$60 \$80*

*Meat Loaf Italian Style \$32 \$48 \$65 \$85*

*Please feel free to call a CP Caterings/Consultant, if you wish To Arrange, By the Tray, Any of the Items from the Sit  
down Menu List.*

*(Priced Accordingly)*

### Themed Buffets

*Note: CP Caterings Requests 48 hours Notice for Most Inclusive Packages; Please Call*

#### **#1 Italian Buffet \$22.00 Per Person 15 People Minimum**

*Cold Displays (Select Four)*

*Insalata Mista, served with Homemade Balsamic Vinaigrette Fresh Mozzarella Caprese Marinated Mushrooms and Artichoke Hearts Assortment of Imported Olives Imported Cheeses Display Assorted Antipasto with Bruschetta and Grilled Vegetables Display*

*Chafing Dishes (Select Five)*

*Penne with Broccoli rabe, white and red cannellini beans, cherry tomatoes and house specialty sausage in a roasted garlic wine sauce Tricolor Tortellini in a Basil Pesto Cream Sauce Stuffed Shells, Pasta Shells filled with Ricotta and topped with Marinara and Mozzarella Cheese Chicken Francaise with Lemon White Wine and Butter Chicken, with Shiitake Mushrooms and Prosciutto with Marsala Cream Eggplant Rolatini, filled with Ricotta Cheese served with homemade Tomato marinara sauce Homemade Sausage prepared with Peppers, Onions touch of tomato Italian Meat Loaf, rolled with Ham and Mozzarella Cheese in a light brown sauce Assortment of Italian Miniature Pastries*

*Complete Wire Chafing, Water Pan and Heating Fuel Stainless Steel Chafing Dish (Rental Charge)*

#### **#2 Italian Buffet \$34.00 Per Person 15 People Minimum**

*Cold Display (Select Five)*

*Tomato and Fresh Mozzarella Salad Insalata Tre Colori Grilled Eggplant Bruschetta Zucchini Rolatini Fire roasted Red Peppers Marinated Artichoke hearts Imported Italian Cold cuts Assorted Cheeses Prosciutto and Melon*

*Chafing Dishes (Select Five)*

*Rigatoni Bolognese*

*Lobster Stuffed Ravioli in a Brandy cream sauce*

*Cannelloni Con Spinaci, filled with spinach and fresh ricotta filling, topped with a Marinara Tomato sauce*

*Pollo Rosmarino, in a white wine garlic sauce with sun dry tomato and baby spinach*

*Pollo Marsala with wild fresh mushrooms and marsala brown sauce*

*Eggplant Rolatini, filled with Ricotta Cheese served with homemade Tomato Marinara sauce*

*Filetto Ai Porcini, filet mignon in a porcini mushroom Barolo wine demi glace sauce*

*Gamberi Al Forno, baked gulf of Mexico jumbo shrimp in a roasted garlic cream sauce*

*Tilapia Marechiaro, in a light plum tomato basil broth with fresh mussels*

*Zuppa di Pesce, a variety of fresh seafood simmered in a light Pomodoro sauce*

*Almond Cookies, homemade filled Cannoli and Chocolate covered Strawberry*

*Complete Wire Chafing, Water Pan and Heating Fuel Stainless Steel Chafing Dish (Rental Charge)*

#### **#3 Mexican Buffet \$16.00 Per Person 15 People Minimum**

*Make Your Own Taco or Fajita*

*Marinated Grilled Chicken*

*Sautéed Beef strips Rice and Vegetables*

*Sautéed Onions and Peppers*

*Soft Flour Tortillas*

*Nacho Chips and Salsa*

*Re-fried Beans*

*Grated Cheddar Cheese, Shredded Lettuce, Onions, Tomatoes*

*Black Olives, Guacamole and Sour Cream*

*Watermelon Wedges and grapes*

*Complete Wire Chafing, Water Pan and Heating Fuel Stainless Steel Chafing Dish (Rental Charge)*

**CP Caterings Tocco-Finale (Final Touch)**

**Pastries and Cakes**

*CP Caterings Requires 72 Hours for Most Pastries and Cakes Below. All Variety May not Always Be Available, Please Call.*

*Single Portions Mousse and Pastries*

*Single Portions, Must Order By 1/2 or More Dozen per Variety*

***New York Cheesecake \$4.20***

*New York cheesecake, flavored with a hint of vanilla.*

***Key Lime Cheesecake \$4.50***

*A graham cracker base topped with NY cheesecake with a splash of key lime, decorated with lime marmalade.*

***Chocolate Truffle Mousse \$5.50***

*Chocolate sponge base topped with a rich chocolate mousse and dusted with cocoa powder*

***Chocolate Duo Mousse \$5.50***

*Candied cherries separating a layer of white and dark chocolate mousse on a base of chocolate sponge cake, finished with chocolate shavings.*

***Pistachio and Almond drop \$5.20***

*A sponge cake base topped with pistachio and almond mousse, topped with a speckled white chocolate diamond.*

***Hazelnut Mousse \$5.50***

*A layer of hazelnut crunch in between chocolate sponge cake topped with hazelnut mousse and decorated with hazelnuts*

***Chocolate Caramel Pyramid \$5.80***

*Chocolate mousse with a molten caramel center, dusted with cocoa powder*

***Berry Tartlet \$5.80***

*Short pastry base filled with almond cream and topped with red currants, blueberries and raspberries.*

***Pear Tartlet \$5.50***

*Puff pastry covered with a layer of almond cream and topped with pear slices.*

***Tart Tartin \$5.50***

*Fragrant puff pastry topped with caramelized apples.*

***Raspberry mousse \$5.50***

*Raspberry mousse on a sponge base decorated with raspberry glaze*

**Classic Cakes - Cakes Below 10" Round**

***Traditional Tiramisù (Rectangular) \$32.00***

*Alternating layers of zabaione and espresso drenched sponge cake with a hint of liqueur flavoring.*

*Grandmother Cake \$35.00 Pastry cream with a hint of lemon on a base of short pastry, covered with pine nuts, almonds and powdered sugar.*

***Lemon Meringue \$32.00***

*Short pastry base filled with a refreshing lemon cream and topped with a golden baked meringue.*

***Napoleon (Rectangular) \$31.00***

*Crisp layers of puff pastry filled with pastry cream and decorated with powdered sugar.*

***Amaretto \$32.00***

*Two layers of sponge cake filled with amaretto-flavored cream, decorated with amaretto cookies and chantilly cream rosettes.*

***Toscanella \$29.00***

*A puff pastry base followed by a layer of pastry cream and chantilly cream with orange cubes, surrounded by cream puffs and decorated with a chocolate rib*

**Cheesecakes - Cakes Below 10" Round**

***New York Cheesecake \$31.00***

*Traditional NY cheesecake flavored with a hint of vanilla.*

***Ricotta Cheesecake \$31.00***

*Cheesecake made with ricotta delicately textured with a hint of natural orange essence.*

**Fruit cakes - Cakes Below 10" Round**

**Mixed Berry Cake - \$36.00**

Short pastry base filled with chantilly cream, topped with a layer of sponge cake and lavishly garnished with an assortment of berries: blueberries, blackberries, red currants, raspberries and strawberries.

**Fruit Fantasy - \$34.00**

Short pastry base filled with chantilly cream and topped with fresh pineapples, kiwis, peaches, strawberries and grapes.

**Apple Tart - \$31.00**

Short pastry base filled with sliced apples and glaze, decorated with a lattice of short pastry strips.

**Pear Tart - \$32.00**

Almond cream topped with pear halves on a short pastry base.

**Layer Cakes - Cakes Below 10" Round**

**Black Forest \$36.00**

Chocolate sponge cake surrounds chocolate cream, Chantilly cream studded with amarena cherries and white sponge cake, all decorated with a chocolate ribbon.

**Mousse Cakes - Cakes Below 10" Round**

**Chocolate Mousse \$34.00**

A chocolate sponge base topped with dark chocolate mousse and dusted with cocoa powder.

**Lemon Mousse \$33.00**

Lemon mousse on a sponge base, topped with a thin layer of lemon glaze with decorative chocolate piping.

**Sheet Cakes \$1.75 Per Person**

Available With Writing In Sizes: 1/4 Sheet 18-22 Servings  
1/2 Sheet 40-50 Servings, Full Sheet 90-110 Servings

Available Cake Flavors:

Vanilla, Chocolate

Filling To Choose From:

Cannoli cream, Vanilla Custard, White Chocolate Mousse, Strawberry and Cream, Chocolate Mousse

Icing To Choose From:

Whipped Cream, White Butter cream and Chocolate butter cream  
Seasonal Fresh fruits Available (Additional Charge)

**Piccoli Dolci (Mini Sweets)**

CP Caterings Requires 24 Hours for Most Mini Pastries and Cookies Below. Please Call  
Assortment Mini Pastries \$3.00 Per Person

Chocolate Covered Strawberry, Homemade Miniature Cannoli, Triple Chocolate Brownies, French Vanilla Filled Cream Puffs and Assorted Homemade Cookies

Also available Assorted Fresh Almond Cookies \$24.00 Per Lb-Assorted Fresh Miniature Filled Pastries \$18.00 Per Dozen

***Work of Art \$5.00 Per Person***

*Minimum 25 People*

*Inquire about Our Creative fruit Carvings, Stay Healthy,*

***"Say it With Fruit"***

*Let us Design a work of Art, Perfect Touch for your Special Day, Tell us What you'd Like to say, from "Happy Birthday to Happy Holidays, or Congratulations, or Forever In Love, God Bless You, Welcome, Enjoy and what ever you can think*

*of, or have your own Logo or Symbol*

*and We'll Carve it into Fresh Water Melon, along with Swans, Made out of Cantaloupes or*

*Honey Dew, with an Assortment of Fresh Seasonal Fruit Displayed.*

*Please Call, or Make an Appointment, for More Information on*

*This Special and Customized Service.*

***Beverages***

*Ice, Non alcoholic Beverages, Soft Drinks, Water regular and sparkling, Herbal Teas, Columbian Coffee, Decaffeinated Coffee (Assorted Sugars, Regular and Flavored Creamers Are Included)*

*Espresso Coffee and Cappuccino*

*(Estimated Cost: \$1.50 to \$3.50 Per Person)*

*Although CP Caterings can not Offer Alcoholic Beverages, We can certainly help you plan For Your Event. If you are providing your Own Liquor (Most Cost Effective) we can propose, suggest or Pare Liquor List and Quantities based on Your Menu.*

*Please Call and Make an Appointment to Arrange any of these for You.*

***General Information***

*Weddings, Showers, Rehearsal Dinners, Graduations, Christenings, Communion, Confirmations, Corporate Functions,*

*Buffets, sit Down Dinners, Barbeque and Picnics, Cocktail Parties and More*

*Complete Party Planning, Free Consultation Upon request*

*Professional Service Staff, Chefs, Waiters, Waitress*

*Runners and Ware Washers*

*Pick Up and Drop-off*

- Food is available for pick up Hot or Cold (Based on your Needs)*
- Full Instructions On Out To Reheat Hot Items Picked Up Cold*
- Delivery and Full Set Is Available For Designed Buffet Packages and Corporate Events*
- \$35 Fee Is Required (within 10 Mile Radius)*
- Additional Drop off Fees outside the Above Area*
- All Food Items are Prepared in Disposable Pans*
- Wire Chafing Dishes and Serving Utensils are available with an \$8.00 Deposit per Unit*
- If Equipments are not returned, Loss or Not reusable; your deposit will be not refundable*
- Your Money Will be Refunded at the time of your Returns*
- \$3 per Unit Cost Not Refundable on Water Pan and heating Fuel (Which Included)*
- Not Late fees will apply, Must return Equipment within reasonable time from your function*

*(2-3 Business days)*

- CP Caterings, Offers a Full line Of Stainless Steel Chafing Dishes for rent*
  - 1/2 size Charge \$10, Full size \$15; Water Pan and heating Fuel included*
  - CP Caterings can Also Arrange For Pick up on Equipment upon Request for a (\$ 25 Fee Within 10 mile Radius)*

### *Full Service Catering Services, Staffing and Other charges*

*Our Professional Service Staff will arrive at Your Home or Business with the Necessary Items to make Your Event Spectacular. They will set-up, serve and Clean-up with the Flair CP Caterings is known for. The rates are based on a minimum of 5 hours. For Setting up Tables, linens, China and Glass ware about 2 hour is required. An 18% service charge, based on food and beverage will automatically be added to your contract for Full Service Catering. Service Charge allows us to cover expenses that are not billed directly to the customer, such as additional vehicle for transportation, decorations and some other rentals. Parking or Inspection if required is included.*

- Servers, Runners:\$25.00 Per Hour( Per Staff Person)*
- Chef and Lead Server:\$35.00 Per Hour*
- Hourly Rates are Higher on Holidays (Holidays Includes day Prior and After)*

### *Your Event All Rentals*

*CP Caterings offers an infinitive list for all your Function rentals.  
Please Call for an appointment and you'll meet with one of Our Party/Consultant  
To arrange your Rentals Needs.*

*All Different Tent Sizes-Pole and Frame, Tent Siding, Tent Lighting, Tables of All Shapes, Chairs, Dance Floors, Electric Services, Heaters and Air Conditioning, China Ware, Glass Ware, Flat Ware, Dozens Of Lines Colors, g Dishes, Coffee Urns, Thermo-Pumps, Grills, Ovens, Burners, Portable Bars, Bar Supplies, Ice Coolers, Inflatable Games and Toys and Much More*

*What is The Reason why you should let us handle all of Your Planning, Food and Rentals Needs for Your Special Day?.....  
.....Because we Use Love, Art and Passion and Most of all:*

### *"Your Satisfaction is our Pride"*

*For More Services, Pictures and Links Call Us Now, or Visit:  
[www.cpcaterings.com](http://www.cpcaterings.com)*

