CP Caterings

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For more Info Visit www.cpcaterings.com or Contact us:
Phone # 908-230-8749 908-359-9494
Email: **info@cpcaterings.com**

Breakfast

Deluxe Continental – $18.00 Per Person

20 People Minimum

Assorted Muffins • Seasonal Fresh Fruit • Assorted Danish • Assorted Bagels • Butter and Cream Cheese • Orange Juice, Apple Juice and Bottled Water • Regular and Decaffeinated Coffee, Creamer • All Paper Products Included

Breakfast Buffet – Continental Breakfast $24.00 Per Person

20 People Minimum

The buffet includes:

Assorted Muffins, Danish, Croissants • Assorted Bagels • Seasonal Fresh Fruit • Butter and Cream Cheese • Orange Juice, Apple Juice and Bottled Water • Premium Regular and Decaffeinated Coffee, Tea, Creamers • All Paper Products Included

Plus select four hot items from below:

Scrambled Eggs • French Toast • Waffles with Fresh Strawberry • Pancakes • Bacon • Italian Sausage • Roasted Potatoes

Brunch Menu

Continental Breakfast – $28.00 Per Person

20 People Minimum

Included:

Assorted Muffins • Assorted Bagels • Fresh Fruit Salad • Orange Juice, Apple Juice and Bottled Water • Regular and Decaffeinated Coffee, Teas, Creamers

Salad: Select One

Caesar Salad • Mixed Salad with Balsamic Vinaigrette

Chafing Dishes: Select Four

Scrambled Eggs • French Toast • Pancakes • Tricolor Tortellini Alfredo • Penne Vodka • Chicken Francaise • Chicken Cutlet • Chicken Marsala • Swedish Meatballs • Bacon • Italian Sausage

Dessert:

Homemade Tiramisu

Brunch Menu – $31.00 Per Person

20 People Minimum

Continental Breakfast, Included:

Assorted Muffins • Assorted Bagels • Fresh Fruit Salad • Orange Juice, Apple Juice and Bottled Water • Regular and Decaffeinated Coffee, Tea, Creamers, Maple Syrup

Salad: Select One

Baby Spinach Salad with Cranberries, Walnuts and Tomatoes, Raspberry Dressing • Baby Field Greens Salad with Balsamic Vinaigrette

Chafing Dishes: Select Five

Scrambled Eggs • French Toast • Pancakes • Beef Tips with Peppercorn Cream Sauce • Penne Carbonara • Chicken Portogallo • Chicken Piccata • Meatballs in Sauce • Tilapia Limone

Dessert:

Homemade Miniature Cannoli and Cookies

Antipasti (Hors D'oeuvres)

Butler Cold Hors D'oeuvres

Smoked Salmon Crostini • Prosciutto e Melone • Mexican Jumbo Shrimp Cocktail ($2.75 Each) • Asparagus with Smoked Pancetta • Cucumbers with Goat Cheese • Traditional Bruschetta • Vegetable Skewers • Fresh Mozzarella, Cherry Tomato and Stuffed Olives Skewers • Zucchine Rolatini

Above Hors D'oeuvres Range in Price From $3.50 to $5.00 Per Person

Butler Hot Hors D'oeuvres

Homemade Grilled Sausage • Traditional Clams Casino • Coconut Jumbo Shrimp with Honey Dijon Mustard ($3.25 Each) • Sea Scallops Wrapped in Bacon with Mint Sauce • Filet Mignon Tips with Porcini Wine Reduction on Crostini • Baby Lamb Chops with Mint Jelly (Market Price) • Grilled Chicken Skewers • Stuffed Mushroom Caps with Sausage or Crab Meat • BBQ Baby Back Ribs

Above Hors D'oeuvres Range in Price From $6.50 to $8.50 Per Person

Antipasti (Hors D'oeuvres) Platters

Frutta Fresca

Fresh Seasonal Fruit – Sliced and Displayed

Small $42.00 Medium $68.00 Large $94.00

Formaggi & Frutta Con Crackers

Assorted Cheeses, Fresh Fruit and Crackers

Small $52.00 Medium $84.00 Large $105.00

Vegetali Crudités

Fresh Cut Vegetables with Blue Cheese Dip

Small $42.00 Medium $65.00 Large $89.00

Mexican Fiesta

Salsa, Sour Cream, Guacamole, Black Bean Dip, Tortilla Chips

Small $41.00 Medium $59.00 Large $84.00

Mozzarella Caprese

Homemade Fresh Mozzarella, Vine Tomatoes, Basil, Balsamic Syrup, EVO

Small $40.00 Medium $70.00 Large $92.00

Vegetali Alla Griglia

Grilled Eggplant, Yellow Squash, Zucchini, Onions, Portobello Mushrooms, Peppers, Carrots, Scallions

Small $44.00 Medium $66.00 Large $88.00

Tre Colori

Fresh Mozzarella Balls, Cherry Tomato and Stuffed Queen Olives Skewers

Small $32.00 Medium $54.00 Large $84.00

Antipasto Della Casa

Marinated Artichoke Hearts, Fire Roasted Peppers, Olive Medley, Sharp Provolone, Asiago, Parmigiano Reggiano, Sweet Sopressata, Capicollo, Prosciutto di Parma, Fresh Mozzarella

Per Person $12.00

Pane E Pomodoro

Tomato Bruschetta

Small $30.00 Medium $48.00 Large $74.00

Zucchine Rolatini

Sliced Zucchini, Fresh Mozzarella, Roasted Peppers, Balsamic Syrup

Small $45.00 Medium $64.00 Large $90.00

Panini / Wraps Platters

Panini Deluxe

Mini Panini Rolls filled with Italian, Roasted Beef, Turkey and American Cheese

Medium (18) $68.00 Large (25) $92.00

Panini alla Griglia

Mini Panini Rolls with Grilled Chicken, Roasted Peppers, Fresh Mozzarella, Basil Pesto, Balsamic

Medium (18) $72.00 Large (25) $95.00

Panini Italiano

Mini Panini Rolls with Prosciutto di Parma, Fresh Mozzarella, Basil Pesto Aioli

Medium (18) $75.00 Large (25) $98.00

Focaccie

Focaccia Panini with Grilled Vegetables, Fresh Mozzarella, Chicken Cutlet, Provolone

Medium (18) $68.00 Large (25) $92.00

Panini Bosco

Marinated Grilled Eggplant, Provolone, Mushrooms, Broccoli Rabe

Medium (18) $68.00 Large (25) $92.00

Wraps

Assorted: Italian, Roasted Beef, Turkey, Provolone, Grilled Vegetables, Fresh Mozzarella, Tuna Salad

Medium (18) $68.00 Large (25) $92.00

London Broil Alla Griglia

Grilled London Broil with Horseradish Cream

$29.50 Per LB

Insalate (Homemade Salads)

Standard Pan Sizes: 1/2 Pan 8–12 People Full Pan 20–25 People

By the Pan Size	1/2 Pan	Full Pan
❖ Tricolor Cheese Tortellini	$55	$98
❖ Bowties Primavera	$50	$80
❖ Penne with Tomato, Basil, Roasted Peppers, Garlic	$50	$85
❖ Potato with Carrots, Basil, EVO	$45	$78
❖ Cherry Tomato and Fresh Mozzarella	$60	$110
❖ Roasted Vegetable	$50	$95
❖ Cannellini Beans and Broccoli Rabe	$55	$100
❖ String Beans and Roasted Pepper	$50	$95
❖ Organic Mixed Baby Field Greens	$35	$60
❖ Caesar	$38	$65
❖ Spinach	$35	$65
❖ Arugula and Radicchio	$42	$85
❖ Corn, Peas and Carrots	$45	$85
❖ Tuna with Carrots, Celery, Mayo	$55	$105
❖ Egg with Carrots, Celery, Mayo	$45	$85
❖ Cucumber Dill	$35	$70

Side Dishes

Vegetables and Starches	1/2 Pan	Full Pan
❖ Sautéed Seasonal Vegetables with Fresh Herbs, EVO	$50	$95
❖ Sweet Corn with Herb Butter	$40	$75
❖ Sautéed Zucchini, Yellow Squash and Tomatoes	$50	$90
❖ Sautéed Spinach with Roasted Garlic	$55	$95
❖ Honey Glazed Carrots	$45	$85
❖ String Beans Almandine	$50	$90
❖ Sautéed Mushrooms Medley	$45	$85
❖ Sautéed Broccoli Rabe	$55	$100
❖ Roasted Potatoes	$45	$85
❖ Garlic Mashed Potatoes	$45	$85
❖ Broccoli and Carrots	$45	$85
❖ Roasted Brussels Sprouts	$65	$110
❖ Rice Pilaf	$45	$80

Hot Entrees by the Pan

Pasta Choices: Penne, Fusilli, Farfalle, Rigatoni

Pasta / Entrees	1/2 Pan	Full Pan
❖ Pomodoro	$50	$90
❖ Vodka	$55	$95
❖ Bolognese (Meat Sauce)	$60	$100
❖ Alfredo	$60	$100
❖ Pesto Cream	$55	$100
❖ Primavera, Red or White	$55	$90
❖ Carbonara	$60	$105
❖ Homemade Cannelloni (Manicotti)	$60	$105
❖ Cheese Stuffed Shells	$55	$100
❖ Lobster Ravioli – Brandy Cream Sauce, Sundried Tomatoes, Baby Shrimp	$90	$175
❖ Beef Ragù Lasagna	$85	$165
❖ Chicken Francaise	$65	$110
❖ Chicken Piccata	$65	$110
❖ Chicken Marsala	$65	$110
❖ Chicken Rosemary	$65	$115
❖ Chicken Champagne	$68	$115
❖ Chicken Saltimbocca	$68	$115
❖ Chicken Parmigiana	$68	$115
❖ Veal Francaise	$90	$180
❖ Veal Piccata	$90	$180
❖ Veal Marsala	$90	$180
❖ Veal Rosemary	$90	$180
❖ Veal Champagne	$90	$180
❖ Veal Saltimbocca	$95	$185
❖ Pork Tenderloin Marsala	$65	$115
❖ Pork Tenderloin Piccata	$65	$115
❖ Sausage with Peppers and Onions	$60	$110
❖ Sausage with Broccoli Rabe and Beans	$65	$120
❖ Meatballs in Sauce	$65	$125
❖ Zuppa di Pesce – Calamari, Jumbo Shrimp, Little Neck Clams, PEI Mussels, Bay Scallops, Baby Octopus	$125	$245
❖ Shrimp Scampi	$115	$225
❖ Calamari Puttanesca – Olives, Capers, Pomodoro, Basil, EVO	$110	$220
❖ Eggplant Caprese	$65	$115
❖ Eggplant Rolatini	$65	$110
❖ Eggplant Parmigiana	$65	$115

CP Caterings Stations

All Stations Require Service Staff
All Station Prices are Based on 30 People or More
Price Subject to Change For Smaller Groups

Pasta Station – $15.00 Per Person

Choice of 3 Pastas
Penne, Tortellini, Farfalle, Fusilli, Rigatoni

Choice of 3 Sauces
Vodka, Marinara, Pomodoro, Pesto, Carbonara

Available Toppings
Wild Mushrooms, Spinach, Sun Dried Tomatoes, Artichoke Hearts, Capers, Gaeta Olives, Peas, Broccoli Rabe, Sausage, Chicken Strips, Onions, Peppers

Carving Station (Market Price)

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

Condiments To Choose From:
Horseradish Cream, Dijon Honey Mustard, Wild Mushroom Madeira, Porcini Red Wine Reduction, Shitake Roasted Garlic and Thyme, Rosemary White Wine

Grilling Station (Market Price)

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

Condiments To Choose From:
Horseradish 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 (Market Price)

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 – $12.00 Per Person

Toppings:
Peppers, Onions, Mushrooms, Tomatoes, Ham, Spinach, Mozzarella Cheese, Cheddar Cheese

CP Caterings All Inclusive Lunch Packages

Lunch Combinations

Note: CP Caterings Requests 48 Hours' Notice for Most Inclusive Packages, Please Call

Affordable Lunch – $18.00 Per Person

Minimum 20 People

Assorted Miniature Panini: Italian, Turkey, Grilled Vegetables, Cheeses • 1 Homemade Salad (choose from listing) • Potato Chips and Homemade Filled Cannoli • Assorted Sodas, Water and Ice • Complete Disposable Tableware

Up A Notch Lunch – $19.00 Per Person

Minimum 20 People

Assorted Miniature Panini: Italian, Turkey, Roasted Beef, Tuna Salad • 2 Homemade Salads (choose from listing) • Assorted Brownies and Chocolate Chip Cookies • Assorted Sodas, Bottled Water, Ice • Complete Disposable Tableware

Deluxe Lunch – $22.00 Per Person

Minimum 20 People

Assorted Miniature Panini and Focaccia Sandwich: Grilled Chicken with Roasted Peppers and Fresh Mozzarella, Italian, Roasted Turkey and Swiss, Roasted Beef with Horseradish Sauce • 2 Homemade Salads (choose from listing) • Grilled Vegetables • Potato Croquettes • Tomato Bruschetta • Chocolate Covered Strawberries and Cookies • Assorted Sodas, Bottled Water, Ice • Complete Disposable Tableware

Super Deluxe Hot & Cold Lunch – $25.00 Per Person

Minimum 20 People

Assorted Miniature Panini: Assorted Vegetarian and Meat Miniature Sandwiches • Choice of 2 Homemade Salads (choose from listing) • Chicken Marsala or Francaise • Eggplant Rolatini • Cookies and Brownies • Complete Disposable Tableware and Wire Chafing

Executive Lunch – $37.00 Per Person

Minimum 20 People

Assorted Miniature Panini: Imported Prosciutto di Parma, Roasted Peppers, Fresh Mozzarella, Basil • Grilled Vegetables • Olive Bruschetta • Rice Balls • Beef Tips with Mushrooms Cream Sauce • Tricolor Tortellini Vodka Sauce • Homemade Tiramisu Cups • Chocolate Covered Strawberries • Complete Disposable Tableware and Wire Chafing

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, housewarmings, 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 need 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 Caterings: "Your Satisfaction is our Pride"

CP Caterings All Inclusive Packages

Dinner Combinations

Note: CP Caterings Requests 48 Hours' Notice for Most Inclusive Packages, Please Call

Affordable Elegance – $25.00 Per Person

Minimum 20 People

Penne Al Forno • Meatballs in Sauce • Eggplant Rolatini • Bone-In Chicken Rosemary • Sausage and Peppers • Garden Salad • Homemade Dinner Rolls • Complete Wire Chafing • Stainless Steel Chafing Dish (Rental Charge)

Substitute Bone-In Chicken for Chicken Breast for $3.00 Per Person • Add a Variety of Dessert Platter for $5.00 Per Person

Tour Of Italy – $28.00 Per Person

Minimum 20 People

Cannelloni • Lasagna Bolognese • Eggplant Rollette • Sausage, Broccoli Rabe and Beans • Chicken Marsala • Caesar Salad • Homemade Dinner Rolls • House Filled Cannoli • Complete Wire Chafing • Stainless Steel Chafing Dish (Rental Charge)

The Winner – $29.00 Per Person

Minimum 20 People

Tortellini Pesto • Chicken Rosemary • Eggplant Fiorentina • Pork Tenderloin Portogallo • Escarole and Beans • Spring Mix Salad • Homemade Dinner Rolls • Cookies and Biscotti • Complete Wire Chafing • Stainless Steel Chafing Dish (Rental Charge)

Classic Delightful – $33.00 Per Person

Minimum 20 People

Spinach Cannelloni • Chicken Campagna • Pork Tenderloin Pizzaiola • Meatballs in Sauce • String Beans Almandine • Organic Baby Field Greens Salad • Homemade Dinner Rolls • Tiramisu • Complete Wire Chafing • Stainless Steel Chafing Dish (Rental Charge)

CP Supreme Event – $62.00 Per Person

Minimum 20 People

Homemade Ravioli Buongustaio • Chicken Rosemary • Filet Mignon with Porcini Mushrooms and Barolo Wine Demi-Glace • Flounder al Limone • French Beans Almandine • Roasted Baby Potatoes • Tricolor Salad with Raspberry Vinaigrette • Homemade Dinner Rolls • Assorted Mini Desserts • Complete Wire Chafing • Stainless Steel Chafing Dish (Rental Charge)

The Grill – $56.00 Per Person

Minimum 15 People

Grilled Chicken Bruschetta • BBQ Baby Back Pork Ribs • Homemade Cheese and Parsley Sausage with Provolone • Shrimp and Scallops Kabobs • London Broil with Horseradish Cream • Seasonal Grilled Vegetables with Balsamic Syrup • Corn on the Cob • Complete Wire Chafing • Stainless Steel Chafing Dish (Rental Charge)

Themed Buffet

Note: CP Caterings Requests 48 Hours' Notice for Most Inclusive Packages, Please Call

Italian Buffet – $44.00 Per Person

20 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 Barese • Tricolor Tortellini Basil Pesto Cream • Stuffed Shells • Chicken Francaise • Chicken Madeira • Eggplant Rolatini • Sausage, Peppers, Onions • Italian Meatloaf • Assortment of Italian Miniature Pastries

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

Mexican Buffet – $34.00 Per Person

20 People Minimum

Make Your Own Taco or Fajita

Grilled Chicken Strips • Sautéed Beef Strips • Rice and Vegetables • Sautéed Onions and Peppers • Soft Flour Tortillas • Nacho Chips and Salsa • Refried 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)

A La Cart / 1 – $39.00 Per Person

20 People Minimum

Select 2 Salads:

Orzo, Caesar, Greek, Caprese, Mixed Greens, Grilled Beet, Spinach with Glazed Walnuts, Rice, Red Bliss Potatoes

Select 1 Vegetable:

Sautéed Spinach, Zucchine Gratin, Roasted Vegetables, Honey Glazed Carrots

Select 2 Starches:

Roasted Baby Medley Potatoes, Mashed Potatoes, Rigatoni Vodka, Rice Pilaf, Mushroom Polenta, Tortellini Pomodoro, Mushroom Risotto

Select 2 Proteins:

Roasted Turkey, Chicken Francese, Chicken Madeira, Roast Beef au Jus, Pork Tenderloin Marsala, Roasted Honey Ham, Sausage with Peppers, Meatballs

Includes: Assorted Rolls and Butter Cookies

A La Cart / 2 – $42.00 Per Person

20 People Minimum

Select 4 Cold:

Mozzarella Caprese Salad, Grilled Eggplant Bruschetta, Zucchine Gratin, Marinated Mushrooms, Imported Italian Cold Cuts, Assorted Cheeses, Prosciutto and Melon, Olives and Artichokes

Select 1 Salad:

Mixed Greens with Strawberries, Toasted Almonds, Raspberry Dressing • Caesar Salad with Shaved Parmigiano Cheese, House Croutons • Mixed Greens with Grapes, Glazed Walnuts, Gorgonzola Cheese, Honey Vinaigrette

Select 3 Entrées:

Roast Beef au Jus with Horseradish • Chicken with Oyster Mushrooms, Herbal Sherry Sauce • Chicken Marsala • Roasted Pork Tenderloin Dijon • Grilled Faroe Island Salmon Pesto Crusted ($6 Upcharge) • Roasted Grouper Lemon Jus ($8 Upcharge) • Sausage and Peppers

Select 1 Starch:

Garlic Mashed Potatoes, Roasted Rosemary Potatoes, Potato Casserole with Bacon, Cheese and Green Onions, Vegetable Rice Pilaf

Select 1 Vegetable:

Vegetable Medley, French Green Beans, Sautéed Spinach, Broccoli and Carrots

Complimentary: Assorted Rolls

Italian Buffet – $61.00 Per Person

20 People Minimum

Cold Display: Select Five

Tomato and Mozzarella Salad • Insalata Tre Colori • Grilled Eggplant Bruschetta • Zucchine Rolatini • Fire Roasted Red Peppers and Marinated Artichoke Hearts • Imported Italian Cold Cuts • Assorted Cheeses • Marinated Mushrooms

Chafing Dishes: Select Five

Rigatoni Bolognese • Spinach Cannelloni • Chicken Rosemary • Chicken Marsala • Eggplant Rolatini • Beef Spezzatino with Porcini Mushroom and Barolo Wine Demi-Glace • Shrimp Oreganata • Tilapia Limone • Calamari Puttanesca

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.

Classic Cakes

Traditional Tiramisù $70.00
Alternating layers of zabaione and espresso drenched sponge cake with a hint of amaretto.

Grandmother Cake $70.00
Pastry cream, hint of lemon on a base of short pastry, pine nuts, almonds and powdered sugar.

Napoleon $68.00
Crisp layers of puff pastry filled with pastry cream and decorated with powdered sugar.

Torta Nocciola $68.00
Layers of hazelnut cake, hazelnut cream and chocolate cream, topped with praline hazelnuts.

New York Cheesecake $55.00
Traditional NY cheesecake flavored with a hint of vanilla.

Mixed Berry Cake $75.00
Pastry base, Chantilly cream, sponge cake, blackberries, blueberries, raspberries, red currants and strawberries.

Mele e Mandorle $70.00
Almond cream topped with apples on a short crust pastry base.

Black Forest $75.00
Chocolate sponge cake surrounds chocolate cream, Chantilly cream studded with amarena cherries and white sponge cake, all decorated with a chocolate ribbon.

Chocolate Mousse $70.00
A chocolate sponge base topped with dark chocolate mousse and dusted with cocoa powder.

Assortment Mini Pastries – $6.50 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 – $35.00 Per Lb
Assorted Fresh Miniature Filled Pastries – $36.00 Per Dozen

Cakes

Sheet Cakes – $3.00 Per Person

Available With Writing

Sizes: 1/4 Sheet 15–18 Servings, 1/2 Sheet 35–45 Servings, Full Sheet 80–90 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 Buttercream and Chocolate Buttercream

Seasonal Fresh Fruits Available (Additional Charge)

Work of Art – $9.00 Per Person

Minimum 25 People

Inquire about Our Creative Fruit Carvings, Stay Healthy,

“Say it With Fruit”

Let us Design a Work of Art, the perfect touch for your Special Day. Tell us what you’d like to say, from “Happy Birthday” to “Happy Holidays,” “Congratulations,” “Forever In Love,” “God Bless You,” “Welcome,” “Enjoy,” or whatever you can think of, or have your own Logo or Symbol, and we’ll carve it into Fresh Watermelon, 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 Included)

Espresso Coffee and Cappuccino

(Estimated Cost: $3.00 to $6.00 Per Person)

Although CP Caterings cannot 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 pair a 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, Communions, 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, Waitresses, Runners and Warewashers

Pick Up and Drop-Off

Food is available for pick up Hot or Cold (based on your needs) • Full instructions on how to reheat hot items picked up cold • Delivery and Full Set-Up 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 a $15.00 deposit per unit • If equipment is not returned, lost or not reusable, your deposit will not be refundable • Your money will be refunded at the time of your returns • $8 per unit cost not refundable on Water Pan and Heating Fuel (which is included) • No late fees will apply, but equipment must be returned within reasonable time (2–3 business days)

CP Caterings offers a full line of Stainless Steel Chafing Dishes for rent: 1/2 size $20, Full size $35; Water Pan and Heating Fuel included • CP Caterings can also arrange for pick-up of equipment upon request for a $55 fee (within 5-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 glassware, about 2 hours is required. An 18% service charge, based on food and beverage, will automatically be added to your contract for Full-Service Catering. The service charge allows us to cover expenses that are not billed directly to the customer, such as additional vehicles for transportation, decorations and some other rentals. Parking or Inspection, if required, is included.

Servers and Runners: $38.00 Per Hour (Per Staff Person) • Chef and Lead Server: $48.00 Per Hour • Hourly rates are higher on holidays (holidays include day prior and day after)

Your Event All Rentals

CP Caterings offers an extensive list for all your function rentals.
Please call for an appointment and you'll meet with one of our Party Consultants to arrange your rental 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, Chinaware, Glassware, Flatware, Dozens of Linen Colors, Chafing Dishes, Coffee Urns, Thermo Pumps, Grills, Ovens, Burners, Portable Bars, Bar Supplies, Ice Coolers, Inflatable Games, Toys and Much More.

What is the reason why you should let us handle all your Planning, Food and Rental 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
Or Contact us:
Phone # 908-230-8749
Email: info@cpcaterings.com

*All prices are subject to change at any time without notice