

Cafe Soleil Catering

By Jennifer Arrouzet

Menu 2010



Weddings-Cordinating-Rehearsals-Corporate-Anniversaries-Holidays-All Occasions

Full Service - On Site or Off Site- Elegant or Casual

Please Contact Jennifer Arrouzet at Cafe Soleil - (510) 758-6134

or Jensecafe@aol.com



*Bacon Wrapped Filet Mignon,
with Sautéed Mushrooms and
Garlic, and Gorgonzola Butter.
Roasted Garlic Mashed
Potatoes, Sautéed Asparagus
and Squash.*

Entrees-

<i>Bacon Wrapped Filet Mignon</i>	<i>\$18</i>
<i>Beef Tenderloin</i>	<i>\$18</i>
<i>(with Shallots and Cabernet reduction)</i>	
<i>Beef Tenderloin</i>	<i>\$18</i>
<i>(with Herb Salted Crust in puff Pastry)</i>	
<i>Prime Rib</i>	<i>\$16</i>
<i>Rib eye (with Blue Cheese Butter)</i>	<i>\$18</i>
<i>Lamb Chops (with Mint Chutney)</i>	<i>\$18</i>
<i>Halibut (with Lemon Sauce)</i>	<i>\$16</i>
<i>Roasted Salmon</i>	<i>\$12</i>
<i>(with Lime Cilantro Butter)</i>	
<i>Poached Salmon</i>	<i>\$12</i>
<i>(white Wine, Lemon butter, Artichoke)</i>	
<i>Chicken Saltimbocca</i>	<i>\$10</i>
<i>(Prosciutto, Lemon Butter, Caper, Artichoke)</i>	
<i>Chicken Parmesan</i>	<i>\$10</i>
<i>(Hand breaded, Mozzarella, Marinara)</i>	
<i>Chicken Marsala</i>	<i>\$14</i>
<i>(Shallots, Mushrooms, Marsala)</i>	
<i>Herb Crusted Chicken</i>	<i>\$10</i>
<i>(Dijon, Herb Crust)</i>	
<i>Egg Plant Parmesan</i>	<i>\$8</i>

Entrees - Pasta - Comes with Soup or Salad & Artisan Bread

Cheese Ravioli with Marinara \$8 Beef Ravioli with Marinara \$10

Lobster Ravioli w/ Alfredo and Marinara \$12

Porcini Ravioli with Marsala Wine Cream Sauce \$12

Cheese Tortellini w/ Alfredo, Pesto, Mushrooms \$10



*Jumbo Cheese Raviolis, with our
Homemade Marinara Sauce,
Pesto, and Fresh Basil.
Back- Jumbo Lobster Raviolis
with Homemade Alfredo and
Homemade Marinara*



*Pear, Gorgonzola
Candied Walnuts,
Champagne Dressing
Salad*

Entree - Sides

<i>Fettuccini</i>	<i>\$2.5</i>
<i>Spaghetti</i>	<i>\$2.5</i>
<i>Ravioli Cheese</i>	<i>\$3.5</i>
<i>Ravioli Meat</i>	<i>\$4.5</i>
<i>Lobster Ravioli with Marinara and Alfredo</i>	<i>\$6.5</i>
<i>Porcini Ravioli with Marsala Wine Cream Sauce</i>	<i>\$5.5</i>
<i>Choice of Homemade Alfredo, Marinara, Pesto, Pesto Cream Sauce</i>	
<i>Roasted Garlic Mashed Potatoes</i>	<i>\$4.5</i>
<i>Herb Mashed Potatoes</i>	<i>\$4.5</i>
<i>Seasonal Sautéed Vegetables in olive oil , garlic, salt and pepper</i>	<i>\$3.5</i>
<i>Artisan Bread with Dipping oil</i>	<i>\$3.5</i>
<i>House Salad</i>	<i>\$3.5</i>
<i>Pear Salad (Pictured)</i>	<i>\$4.5</i>
<i>Home Made Soups</i>	<i>\$3.5</i>
<i>Herbed Wild Rice</i>	<i>\$3.5</i>
<i>Risotto</i>	<i>\$3.5</i>



Appetizers

<i>Hand Made Crab Cakes (with Ancho chili Lime Aioli)</i>	<i>\$7</i>
<i>Tuna Tar Tar (with Avocado, sesame, jalapeño)</i>	<i>\$7</i>
<i>Filet of Beef (served rare with Crostini and Mustard Chutney)</i>	<i>\$7</i>
<i>Jumbo Prosciutto Wrapped Prawns</i>	<i>\$4.5</i>
<i>Coconut Prawns with Mango Chutney</i>	<i>\$5.5</i>
<i>Italian Stuffed Mushrooms (with Italian Sausage)</i>	<i>\$3.5</i>
<i>Herb Stuffed Mushrooms</i>	<i>\$3.5</i>
<i>Bruschetta (topped with Roma, Basil, Mozzarella)</i>	<i>\$3.5</i>
<i>Smoked Salmon Bruschetta</i>	<i>\$4.5</i>
<i>Bacon Wrapped filet mignon Skewers</i>	<i>\$7</i>
<i>Bacon Wrapped Jumbo Scallops</i>	<i>\$5</i>
<i>Jumbo Prawns (With Ancho Chili Lime Dipping Sauce)</i>	<i>\$5</i>
<i>Assortment of Fine California Cheese and Triple Cream French Brie</i> <i>with Roasted Garlic, Fresh fruit and Crostinis</i>	<i>\$7</i>

Price is per person 2-3 servings per person



*White Chocolate Mouse with
Orange Liquor, Vanilla Bean,
Dark Chocolate, Raspberries and
Fresh Mint*

Desserts-

<i>White Chocolate Mouse</i>	<i>\$5</i>
<i>Home Made Vanilla Bean Pudding</i>	<i>\$4</i>
<i>Mini Cheese Cakes (Mango, Truffle, Chocolate)</i>	<i>\$4</i>
<i>Mini Cakes (Truffle, Chocolate, Vanilla Bean)</i>	<i>\$4</i>
<i>Cheese Cake with berries</i>	<i>\$4</i>
<i>Dark Chocolate Cake</i>	<i>\$4</i>
<i>Tiramisu (Lady fingers, Espresso, rum)</i>	<i>\$5</i>



Full Service Catering

Linens

China

Flowers

Rentals

Menu

Service

Jennifer Arrouzet of Cafe Soleil - 510-758-6134

email jenscafe@aol.com for more Info

Current Catering Clients

Mechanics Bank

Wealth Management

L3 Tinsley (Nasa)

Chevron Corporate

Hertz Corporate

Kaiser Permanente Corporate

Recommendations available upon request.

*Posted recommendations on [Linkedin.com/](https://www.linkedin.com/in/jennifer-arrouzet)
Jennifer Arrouzet*

*Jennifer has 19 Years as a restaraunter and
has catered since 2002.*

Corporate Cold Lunches **\$12.95**

Mix and Match

Choose from-

Home Made Turkey Club with Avocado and Jack

Prime Rib and Cheddar

Prime Rib French Dips (Rosemary Garlic Aujus)

Bacon , Avocado, Jack, Lettuce Tomato

Rosemary Ham and Cheese

Portabella, Havarti, Roasted red Pepper, Pesto, red Onion

Chicken, pesto, sundried tomato, Jack, red Onion , Spinach

Pick 2 Sides

Fresh Fruit (seasonal)

Homemade Very Wild Rice Salad

Homemade Potato Salad with fresh chopped bacon

Garden Salad

Greek Salad

Included

Assorted soda, Vitamin Water, Pellegrino, Water

Included Cookies

We will Deliver - set up Buffet or Box Lunches

Corporate Hot Lunches **\$14.95**

Chicken Parmesan with fettuccini - Pesto cream Sauce

Chicken Marsala- with Roasted Garlic mashed Potato

Chicken Saltimbocca- with Roasted Garlic Mashed

Roasted Salmon (with Cilantro Lime Butter)with Herb Mashed Potatoes

Poached Salmon (wine, Lemon Butter) Roasted Garlic Mashed

Porcini Ravioli with Marsala Wine Cream Sauce

New York Steak With Roasted Garlic mashed

Lobster Ravioli

Includes Set up/ Delivery/ Clean up

Plates

Utensils

Napkins

All Include House Salad, Artisan Bread and Butter, Cookies, Beverages

