



Cavaillon

RESTAURANT

RESTAURANT OVERVIEW

Located in the beautiful coastal hills of northern San Diego's Santaluz community, Cavaillon Restaurant offers guests exceptional French cuisine inspired by accomplished chef and owner Philippe Verpiand's hometown of Cavaillon, France. Since opening in December of 2005, Cavaillon has received a warm welcome from the San Diego community and is now recognized as one of the area's top French restaurants.

Most Decadent Desserts 2008 - *San Diego Magazine*
Inclusion in the 2008-2009 World's Top Restaurants - *Zagat*
Best Sunday Brunch 2007 - *San Diego Magazine*
Best French Food 2007 - *Citysearch*
Best New Restaurant 2006 - *San Diego Magazine*

Cavaillon's fine yet unpretentious French cuisine will delight and excite both your palate and your eyes as it artfully combines local ingredients and modern food concepts with distinct and authentic flavors of the South of France. Delicious and creatively prepared dishes by Chef Philippe Verpiand will truly exceed your culinary expectations and create a memorable catering and dining experience.

For more information about our restaurant, please visit
www.cavaillonrestaurant.com

CATERING OVERVIEW

"Whether it's a sit down dinner or a buffet lunch, Cavaillon enables us to enjoy fine dining without leaving the office. Chef Philippe Verpiand's food is always delicious and creative and his staff is attentive and professional."

Amylin Pharmaceuticals, Inc.

Whether you are planning a lunch meeting, a cocktail party or a sit down dinner, Cavaillon Restaurant offers numerous **catering options** for associates and executives to fit your event style, size and budget:

- **Gourmet Lunch Boxes**
- **Buffet/Station**
- **Hors D'œuvres**
- **Sit Down Dinner**

For a complete catering event, you can also combine two catering styles such as tray passed hors-d'œuvres, customarily served with cocktails, and a buffet or a sit down dinner.

Chef Philippe Verpiand can accommodate any food or diet restriction and customize any menu for your special occasion.

At Cavaillon, we take great pride in preparing quality cuisine coupled with friendly service to ensure that your guests have a distinctive dining experience.

For your convenience, Cavaillon offers various **service styles**:

- On-site delivery to your office (additional fees may apply for delivery).
- Pick-up your order at our restaurant in Santaluz at 14701 Via Bettona, Suite 200, San Diego.
- Cavaillon's full service on-site professional catering staff, including servers and bartenders, are available to set up, serve and break down your event. Whether you're planning a party for 5 or 500, our team of experts can attend to every detail of your event including tables, linens and everything in between.

Our restaurant's dining room and patio are also available for private events. For more information about our catering services and buy out options, please contact our Catering Manager, Monica Verpiand, at **858.433.0483**. Please provide 48 hours' notice for all orders.

SAMPLE CORPORATE CATERING MENUS

The following are sample catering menus and options Cavaillon offers. For more information about these menus and service formats, or to customize menus, please contact our Catering Manager, Monica Verpiand, at 858.433.0483.

All orders are prepared using fresh ingredients and accompanied with any of the following bread: wheat, sourdough or French baguette.

Gourmet Lunch Boxes



Minimum 15 persons. Served individually in a custom lunch box with napkins and utensils. Our gourmet lunch boxes can also be served on platters upon your request.

Associate Gourmet Lunch Box - \$14

Choice of Sandwich, Fresh Basil Penne Pasta Salad, Dark Chocolate Brownie (with or without nuts)

Executive Gourmet Lunch Box - \$18

Choice of Sandwich, Balsamic Dressing Potato Salad with Goat Cheese, Fresh Exotic Fruit Salad, 3 Mini Pastries

Sandwiches -

- Roasted Turkey, Fresh Tomatoes, Bacon, Mayonnaise
- Grilled Chicken, Romaine Lettuce, Parmesan Cheese, Bacon
- Roasted Beef, Pickled Cornichons, Fresh Tomatoes, Old Fashion Mustard, Mayonnaise
- Crab Meat, Guacamole, Fresh Herbs and Citrus Zest
- Imported Prosciutto, Mozzarella, Basil, Tomatoes
- Grilled Vegetables, Caramelized Onions with Balsamic Vinegar

Mini Pastries -

- Lemon Tart
- Dark Chocolate Brownie (with or without nuts)
- Almond Financier
- Fruit Tart
- Pumpkin Tart

Gourmet Buffet



Minimum 15 persons. Served on platters and includes napkins and utensils.

Associate Gourmet Buffet - \$20

Choice of Salad, Entrée, Side dish and Dessert.

**Additional side dish available for \$3.00/dish.*

Salad -

- Caesar salad, croutons and parmesan cheese
- Basil pesto penne pasta salad, cherry tomatoes
- Cucumber, feta cheese, fresh herbs tomatoes

Entrée -

- Roasted breast of chicken, au jus
- Atlantic salmon, Provencal herbs tomato sauce
- Seared ham, old fashion Dijon mustard sauce

Side dish - **Additional side dish available for \$3.00/dish.*

- Mashed potatoes
- Rice Pilaf
- Seasonal vegetables

Dessert -

- Fresh Exotic Fruit Salad
- Dark Chocolate Brownies (with or without nuts)

Executive Gourmet Buffet - \$25

Choice of Salad, Entrée, Side dish and Dessert.

**Additional side dish available for \$3.00/dish.*

Salad -

- Caesar salad, croutons and parmesan cheese
- Basil pesto penne pasta salad, cherry tomatoes
- Cucumber, feta cheese, fresh herbs and tomatoes

Entrée -

- Braised Short Ribs
- Roasted breast of chicken, stuffed with olives and fresh herbs
- Seared salmon, lemon zest

Executive Gourmet Buffet continued -

Side dish - **Additional side dish available for \$3.00/dish.*

- Parsley Mashed potatoes
- Red Bell Peppers Saffron Rice
- Seasonal Vegetables

Dessert -

- Fresh Exotic Fruit Salad
- 3 Mini Pastries (see our selection below)
- Cheese & Bread

Mini Pastries -

- Lemon Tart
- Dark Chocolate Brownie (with or without nuts)
- Almond Financier
- Fruit Tart
- Pumpkin Tart

Hors D' Oeuvres



Our delicious hors d'oeuvres can be tray passed by our professional staff or beautifully displayed on a table for your guests to enjoy.

Price per canapé. Minimum twelve pieces for each canapé selection.

Cold Canapés:

- Duck Foie Gras Mousse, Crostini, Pistachio \$2.00
- Smoked Salmon Bavarois, Cucumber \$1.75
- Crab & Avocado Salad served in Shot Glass \$3.00
- Spanish Red Bell Pepper Tortilla, Basil Aioli Crouton \$1.50
- Homemade Gravlox on Crackers and Cream Cheese \$2.00
- Belgian Endive Gorgonzola Cheese and Walnut \$1.75
- Duck Foie Gras on Sweet White Corn Cake \$3.00
- Tapenade Twisters \$1.50
- Salmon and Endive Napoleon \$2.00
- Leek and Potato Spanish Tortilla \$1.50
- Salmon Tartare in Cucumber Cup \$3.00

Hot Canapés:

- Comté Cheese Gougère \$1.50
- Crunchy Risotto Bites \$1.75
- Butternut Squash Croquettes, Garlic Aioli \$2.00
- Pissaladiere Provençale, Onion, Olive and Goat Cheese \$1.75
- Shrimp and Asparagus wrapped in Prosciutto \$2.50
- Mini Tomato Pizzette, Robbiola Cheese, Truffle Oil \$2.00

Mini Desserts:

- Meyer Lemon Tart \$1.75
- Dark Chocolate Brownie (with or without nuts) \$1.50
- Almond Financier \$1.50
- Fruit Tart \$1.75
- Pumpkin Tart \$1.50
- Butternut Squash, Candied Pecan \$1.50
- Individual Opera Cake \$2.00
- Parisian Macarons \$1.50

Sit Down Dinner



Custom dinner menu served by our professional staff in a friendly and attentive manner throughout your catered event.

Minimum 10 people.

Dinner 1 - 3 courses \$44 per person

Choice of Appetizer

- Butternut squash, carrot & orange zests soup, cilantro crème fraîche
- Blue crab salad, avocado marmalade, tomato jus

Choice of Entrée

- Stuffed chicken breast with Kalamata olives, Yukon gold mashed potato.
- Petrol sole, fennel and tomato fondue

Choice of Dessert

- Vanilla Profiteroles, hot chocolate sauce
- Mix berries plate, coulis and sorbet

Dinner 2 - 4 courses \$48 per person

Appetizers

- Fourme d'Ambert Crostini, Shaved Pear, Peppered Honey, Organic Salad
- Wild Mushroom Risotto, Aged Parmesan

Choice of Entrée

- Traditional "Coq au Vin", Vegetable Brunoise, Creamy Potatoes
- Roasted Salmon, Rutabaga, Leeks and Apple

Dessert

- Dark Chocolate Tart, Raspberry Mousse, Passion Fruit Crème Brûlée

Dinner 3 - 4 courses \$55 per person

Appetizer

- Maine Lobster Salad, Sesame Seed Tuile, Mango and Olive Oil Nectar

Entrées

- Wild Alaskan Salmon "sous-vide", Leek, Rutabaga and Apple Fondue, Veal Stock Reduction
- Fork Tender Beef Short Ribs, Celery Root Mousseline, Wild Mushroom

Dessert

- Bittersweet Chocolate Tart, Espresso Crème Anglaise