

Wine Valley Catering
Fall/Winter Menu One
Designed by Chef Peter McCaffrey

Three Course Served Dinner

Hors d'oeuvres

Served on Flowered Décor Platters Passed by Waiters in European Attire
Please Choose Three
(Or let our Chef make his seasonal choice for you)

First Course

Wine Country Organic Mixed Greens Tossed with Asiago Cheese,
Sun-Dried Tomatoes, Toasted Almonds and Apples of the Season
Baby Basil Verjus

Main Course

Roasted Petaluma Chicken Breast with Red Wine Thyme Sauce,
Sauté of Caramelized Maui Onions, Glazed Carrots, Fingerling Potatoes and
Fire Grilled Red Bell Peppers

Dessert Course

Sir William Pear and Sun-dried Nectarine Tart
Toasted Pine Nut Frangipane Painted with Apricot Nectar,
Served with Vanilla Bean Crème Fraîche

Wine Valley Blend Roasted Coffee and Assorted Herbal Teas

A Variety of Freshly Baked Hearth Breads with Sweet Butter

\$68.58 per person
Includes 18% service charge and 7.75 % tax