

Wine Valley Catering
Fall / Winter Menu Two
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 with Napa Valley Goat Cheese,
Slices of Pears of the Season, and Toasted Pecans
Chardonnay Verjus

Main Course

Grilled Wild Salmon with Merlot Sauce Scented with Tarragon
Olive Oil Whipped Potatoes, and Sauté of Vegetables of the Season
And Garnish of Crispy Vegetables

Dessert Course

Chocolate Cherry Pyramid
With Brandied Amarene Cherries, French Mascarpone and Scarlet Orange Coulis,
Dusted with Cocoa Powder

A Variety of Freshly Baked Hearth Breads with Extra Virgin Olive Oil

Wine Valley Blend Roasted Coffee and Assorted Herbal Teas

\$75.90 per person
Includes 18% service charge and 7.75 % tax

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