

Wine Valley Catering
Fall / Winter Menu Three
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

Poached Pacific Prawns Served on Fennel Marmalade with a Petite Arugula Salad
Tossed with a Chardonnay Citrus Verjus

Main Course

Grilled Colorado Filet of Beef Tenderloin with a Cabernet Thyme Jus,
Whipped Potatoes with Horseradish Essence, Baby Red & Yellow Carrots,
Haricots Verts and a Crispy Carrot Horseradish Garnish

Dessert Course

Chocolate Pistachio Splendor
Blend of Three Swiss Chocolates Layered with Pistachio Silk, Lady Fingers,
Served with Mocha Java Crème

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

Wine Valley Blend Roasted Coffee and Assorted Herbal Teas

\$83.53 per person
Includes 18% service charge and 7.75 % tax