

Napa Valley Buffet
Designed by Chef Peter McCaffrey

Exquisitely Decorated Buffet

Napa Valley Organic Baby Greens with Sun-Dried Cherries, Toasted Almonds, Gorgonzola Cheese and a Roasted Garlic Vinaigrette Decorated with Edible Flowers and Daikon Radish Sprouts



Mesquite Grilled Seasonal Vegetables Smoked Lightly with Provencal Herbs-to include- Japanese Eggplant, Red Bell Peppers, Zucchini, Squash and Red Onions Drizzled with Sun-Dried Tomato Pesto Sauce



Penne Pasta with Wild Mushrooms, Yellow Sweet Corn, Sun-Dried Tomatoes, Roasted Garlic, Fresh Tarragon, Extra Virgin Olive Oil, Balsamic Vinegar and Freshly Shaved Parmesan Cheese



Vine Ripened Tomato Salad Tossed with Fresh Cherry Mozzarella, Scallions, Shallots and Napa Valley Dill Dijon Dressing

From The Grill

Mesquite Grilled Petaluma Boneless Chicken Breast Marinated in Sweet Corn and Basil

Grilled Wild Pacific Salmon with Chive and Dill
Heirloom Tomato Sauce with Extra Virgin Olive Oil, Abundance of Provencal Herbs and Essence of Lime

A Variety of Wine Valley Style Sauces will be provided: Tropical Fruit Salsa, Spanish Romesco and a Rich Rosemary Natural Jus



Variety of Gourmet Desserts to Include: Chocolate Walnut Bites, Meyer Lemon Bars, Mini Raspberry Cheese Cakes and Biscotti Bites

A Variety of Freshly Baked Hearth Breads Served with Sweet Butter

Wine Valley Blend Coffee and Herbal Teas

\$54.54 per person
Includes 18% service charge and 7.75 % tax