



## **WINE VALLEY CATERING COOKING DEMONSTRATION CLASSES**

Wine Valley Catering offers a variety of Cooking Demonstration, Food and Wine Pairing, Garnish & Plate Presentation classes. From classroom style to interactive, these classes offer a terrific team building experience for you and your guests.

- **CLASSROOM STYLE COOKING DEMONSTRATION**  
In the classroom style format, attendees are seated at tables and observe preparation and techniques of the demonstration chef. After the demonstration, attendees enjoy a full service plated lunch or dinner.  
  
Ask for a quote.
- **INTERACTIVE BUFFET DEMONSTRATION**  
Attendees will be broken into teams and set up at full working stations with cutting boards, knives, hands on products, chef hats and aprons. After the preparation is completed, attendees enjoy a full service buffet lunch or dinner including tray passed hors d'oeuvres.  
  
Ask for a quote.
- **INTERACTIVE PLATED DEMONSTRATION**  
Attendees will be broken into teams and set up at full working stations with cutting boards, knives, hands on products, chef hats and aprons. After the preparation is completed, attendees enjoy a full service plated lunch or dinner including tray passed hors d'oeuvres.  
  
Ask for a quote.
- **FOOD AND WINE PAIRING CLASS**  
Food and Wine Pairing should be fun! In this classroom style format, attendees will listen as one of our Wine Experts de-mystifies the art of finding the perfect balance to please every palate. Followed by a question and answer session, attendees enjoy an hors d'oeuvre reception with, what else? Wine!  
  
Ask for a quote.
- **GARNISH & PLATE PRESENTATION INTERACTIVE DEMONSTRATION**  
Attendees will be broken into teams and set up at full working stations with cutting boards, knives, hands on products, chef hats and aprons. Attendees will learn the art of preparing many different garnishes as well as unique and stylish plate presentations. After the class, attendees enjoy a full service plated lunch or dinner including tray passed hors d'oeuvres.  
  
Ask for a quote.

**PLATED LUNCH AND DINNER MENUS**  
**DESIGNED BY CHEF PETER MCCAFFREY**

**HORS D'OEUVRES**

(Select Three From The Following List)

Ahi Tuna Fire Spiced on Crispy Lotus Root, Wasabi Caviar

Smoked Petaluma Chicken and French Brie on Flour Saffron Tortillas with  
Fresh Cilantro

Tuscan Mini Pizzas with Roasted Peppers, Caramelized Onions and  
Gorgonzola Cheese on Syrian Bread

Eggplant Caviar On Pesto Toast Points

Caramelized Leeks In Puff Pastry

**FIRST COURSE**

(Select One From The Following List)

Goat Cheese and Portobello Mushroom Tart

Mille-Feuille of Phyllo and Scallop Pizza

Stuffed Smoked Salmon

Seafood Napoleon

**ENTRÉE**

(Select One From The Following List)

Stuffed Filet of Beef with Marble White Potatoes and Haricots Verts

Pan Roasted Halibut with a Hazelnut Coriander Crust

Stuffed Pork Chop with Potato Ragu and Caramelized Seasonal Vegetables

Muscovy Duck Breast with Polenta and Sauté of Vegetables

Stuffed Chicken Leg with Red Pepper Duchess Potatoes and Roasted  
Vegetables

**BUFFET LUNCH AND DINNER MENU**

**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 Provençal Herbs-  
included vegetables are-  
Japanese Eggplant, Red Bell Peppers, Zucchini, Squash and Red Onions Drizzled  
with  
Sun-dried Tomato Pesto Sauce



Spinach and Tomato 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 Ripe 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

Herb Crusted Wild Salmon with Chive and Dill  
Heirloom Tomato Sauce Simmered with Extra Virgin Olive Oil, Abundance of  
Provençal 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