

## **Hors D'oeuvres**

**Butler passed and served on decorated trays**

### **Seafood**

Smoked Alaskan Salmon Napoleon with Horseradish Cream and Fresh Dill

Succulent Washington Oyster Served on the Half Shell with a Chardonnay Sabayon

Maine Lobster Bisque with a Tarragon Whipped Crème Served in an Espresso Cup

Ahi Tuna Fire Spiced on Crispy Lotus Root Topped with Wasabi Aioli

Spicy Shrimp Fritters with Lime Cilantro Aioli

Mini Dungeness Crab Cakes with a Spanish Romesco Sauce

Jumbo Prawns Served with a Meyer Lemon Cocktail Sauce

Asian Style Crab and Lobster Rangoon

Rock Shrimp and Crescenza Cheese Quesadilla

### **Meats and Poultry**

Black Mission Fig

Topped with Duck Prosciutto and Honey Mascarpone

Seasonal Apple Pancakes with Foie Gras

Seared Foie Gras and Asiago Cheese Soufflé on a Garlic Crostini

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

Roasted Filet of Beef Tenderloin on a Provencal Herb Crostini with Point Reyes Blue Cheese

Glazed Sonoma Duck on Sesame Soy Wonton with Mango Relish

Mini lamb Burger Seasoned with Cilantro and Mint and topped with Feta Cheese

Prosciutto de Parma Savory Pop with Fresh Seasonal Melon

Mini BLT with Pancetta, Arugula and Sweet 100 Tomatoes Served on Sour Dough

### **Vegetarian and Gourmet Cheese**

Truffle Pizzetta with Wild Mushrooms, Asparagus and Robiola Cheese

Brie en Croute with Cranberry Pear Compote

St. Andre Brie Tartine with Mango Peppermint Chutney, Fresh Strawberry and Green Grapes

Portobello Mushroom Cheeseburger with Blue Cheese and Roasted Shallots

Charred Sweet Corn Soup Shooters Garnished with Heirloom Tomato Concasse

Scaloppine of Eggplant with Sky Hill Goat Cheese, Kalamata Olive and Fresh Basil

Wild Mushroom and Goat Cheese Truffles Coated in Almond Crumbs

Crimini Mushroom Stuffed with Walnuts and Gorgonzola Cheese

Home Made Spring Rolls Served with a Sweet and Sour Sauce

Fresh Seasonal Fruit & Cheese Display to Include: Oregon Blue, California Mozzarella, Aged Gouda, French Brie, and Sun-Dried Tomato & Herb Crusted Sonoma Goat Cheese with Fresh Strawberries, Grapes, Seasonal Fruits, Gourmet Crackers and French Bread

Cheese Display can be upgraded to include Pate and French Specialty Cheeses for Petite Basque, Champignon Double Cream Brie, Italian Mt. Gorgonzola, Crottin Aged Goat, Black Truffle Pâté, Cornichons, Fresh Strawberries, Grapes, Seasonal Fruits, Gourmet Crackers and French Bread

**Wine Valley Catering**

**707.256.2900; 707.256.2906 Napa fax**

**415.822.4016; 415.674.1374 S.F. fax**

**Phone 888-A1-CATER**

**[www.winevalleycatering.com](http://www.winevalleycatering.com)**