

Wine Valley Catering
Spring /Summer 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

Savory Tart Filled with Peach, Prosciutto de Parma,
Toasted Pine Nuts and Creamy Gorgonzola Served with Arugula Salad
Dressed in a Bosc Pear Vinaigrette

Main Course

Pan Roasted Liberty Farms Duck Breast with
Creamy Herbed Polenta, Sautéed Vegetables of the Season
in a Zinfandel Pan Jus

Dessert Course

Warm Macadamia Praline Lava Cake
Served with Vanilla Bean Ice Cream and Toasted Macadamia Nuts

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

Wine Valley Blend Roasted Coffee and Assorted Herbal Teas

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