

Wine Valley Catering
Fall / Winter Menu Four
Designed by Chef Peter McCaffrey

Four 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

Woodland Mushrooms, Sun Dried Tomato and Teleme Cheese Tart Baked in Puff
Pastry, with Organic Bay Watercress and Toasted Pumpkin Seeds,
Apple Cider Verjus

Main Course

Pacific Wild King Salmon with a Cedar Plank Essence Served with a Chardonnay
Tahitian Vanilla Bean Sauce, Citrus Whipped Potatoes,
Roasted Vegetables to include Fennel, Carrots and Parsnips

Cheese Course

International Cheese
St. Andre, Humboldt Fog and Point Reyes Blue Cheese Arranged with Red Wine
Poached Seckel Pear and Walnut Bread

Dessert Course

Coconut Tapioca Soup with Passion Fruit Sorbet and Coconut Shortbread

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

Wine Valley Blend Roasted Coffee and Assorted Herbal Teas