

Wine Valley Catering
Fall/Winter Menu Six
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

Seared Alaskan Halibut with Moroccan Cous Cous, Early Sweet Peas in a
Saffron Infused Seafood Consommé, Finished with a Shellfish Emulsion

Main Course

Pan Seared Filet of Colorado Beef Topped with a Ragout of Wild Mushrooms,
Served with Spinach Yukon Gold Potato Purée, Sautéed Asparagus and
Roasted Beets in a Cabernet Shallot Jus

Dessert Course

Buttermilk Panna Cotta Served with Balsamic Macerated Strawberries

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

Wine Valley Blend Roasted Coffee and Assorted Herbal Teas

Wine Valley Catering
Napa: 707.256.2900 ph.; 707.256.2906 fax
Treasure Island: 415.274.2013 ph.; 415.274.2048
www.winevalleycatering.com
www.pavilionbythebay.com