

Family Style Dinner
Designed by Chef Peter McCaffrey

Hors d'oeuvres

Served on Flowered Décor Platters Passed by Waiters in European Attire
(Please select three or let our Chef make his seasonal choice for you)

Dinner

Antipasti Platter on the Table

House Cured Olives, Marinated Artichokes, Roasted Peppers, Whole Roasted
Garlic, Pepperoncini, Fresh Mozzarella, a Wedge of Romano Cheese with a Grater
and a Balsamic Garlic Dipping Sauce



Napa Valley Organic Greens with Applewood Smoked Bacon, Baby Tomatoes and
a Roasted Garlic Vinaigrette, Topped with Shaved Fennel and Parmesan



Penne Pasta with Rock Shrimp, Fresh Scallops, Vine Ripened Tomatoes and
Super Sweet Corn, Topped with Opal Basil



Provencal Vegetables: Zucchini, Cauliflower, Green Beans, and Crookneck Squash,
Tossed with Vine Ripened Plum Tomatoes and Caramelized Walla Walla Onions,
Topped with Shaved Young Asiago, Extra-Virgin Olive Oil
and Essence of Opal Basil

Your Choice of

(Please Choose One Entrée)

Mesquite Grilled Colorado Beef Tenderloin Crusted in Italian Herb Blend and
Served with a Merlot Reduction Sauce and Essence of Roasted Garlic



Grilled and Marinated King Salmon Basted with Meyer Lemon and Pine Nut
Butter Garnished with Sun-Dried Tomato Slices and Essence of Tarragon



Wild Berry and Cherry Tiramisu

Layers of Almond Mascarpone, Lady Fingers, Wild Berries, Bittersweet Chocolate
Espresso Cream, Fresh Whipped Cream and Italian Chocolate Curls

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: 415.274.2015 ph.; 415.274.2048

www.winevalleycatering.com

www.pavilionbythebay.com