

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

Wine Valley Catering  
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