

Wine Valley Catering
Spring/Summer Menu Three
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

Composed Salad of Roasted Beets, Crushed Pichouline Olives, Trovita Orange and
French Goat Cheese Dressed with Extra Virgin Olive Oil,
Emulsified Citrus Ver jus

Main Course

Horseradish Crusted Wild Salmon Fillet in a Pinot Noir Thyme Reduction Sauce,
Served with a Portobello Mushroom and Spinach Risotto, and Grilled Baby Leeks

Dessert Course

Butterscotch Crème Brûlée
Served with Brown Sugar Shortbread and Fresh Berries of the Season

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