

Wine Valley Catering
Spring / Summer Menu Five
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

Timbale of Wild Salmon Topped with Tobiko and Chives,
Garnished with Avocado and Mango Vinaigrette

Main Course

Roasted Rack of Sonoma Lamb with Herbs de Provence Brioche Crust and a
Caramelized Shallot Red Wine Sauce, French Lentils and
Gratin of Vegetables of the Season

Dessert Course

Valhrona Chocolate Splendor
Layers of Bittersweet Chocolate Mousse, Vanilla Custard and Rich Fudge Cake
Served with Raspberry Coulis

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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