

Theme Station Menu
Designed by Chef Peter McCaffrey
(Please Choose Three Stations for Your Event)

A Hawaiian Station

Waimea Salad with Roasted Red and Yellow Peppers, Fresh Basil and
Macadamia Nut-Pesto Vinaigrette

Macadamia Nut Crusted Mahi Mahi with a Lime Butter Sauce,
Served with a Mango Pineapple Relish

Couscous Salad with Roasted Cumin, Raisins, Apricots and Green Onions

A Taste of Spain

Ensalada Mixta- Wine Country Organic Mixed Greens Tossed with Chives, Tomatoes,
Toasted Almonds and Topped with Zamorano Cheese

Tapas to include Serrano Ham and Assorted Spanish Cheeses,
Marinated Olives and Tortilla Espanola

Paella Valenciana- Saffron Rice Simmered with Chorizo, Pork Sausage, Chicken, Shrimp and Mussels

A Trip to Paris

Arugula Salad Tossed with Toasted Walnuts, Grilled Pears,
Maytag Blue Cheese, and Honey Vinaigrette

Grilled Tri-Tip of Beef Marinated with Herbs de Provence and Served
with a Cabernet Roasted Garlic Sauce

Gratin of Potatoes with French Brie, Chives and Caramelized Onions

A Havana Night!

Avocado and Pineapple Salad Tossed with Mint and Chili Oil

Dirty Rice with Lemons and Oranges

Cuban Spiced Roasted Pork Loin Served with a Pineapple Mint Sauce

Wine Country Grill Station

Wine Country Organic Mixed Greens with Toasted Almonds, Mountain Gorgonzola, Pippin Apples and a Balsamic Vinaigrette

Mesquite Grilled Petaluma Chicken Breast with Roasted Red Bell Pepper Sauce

Up Valley Mesquite Grilled Vegetable Platter to include: Asparagus, Colorful Peppers, Seasonal Squash, Watsonville Onions and Japanese Eggplant, Basted with Walnut Basil Pesto

A Touch of Italy Station

Penne Pasta with Marinated Rock Shrimp, Fresh Scallops, Bouquet of Italian Style Vegetables, Slowly Simmered Vine Ripened Tomato Sauce Essence of Tarragon

Hearts of Romaine Tossed with Wine Valley's Secret Caesar Dressing with Mountain Gorgonzola Crostini

Crispy Garlic French Bread Tossed in Fresh Herbs

Pacific Rim Station

Teriyaki Glazed Wild Salmon Cooked on Cedar Planks Garnished with Crispy Fried Spring Onions

Dim Sum to Include: Seasoned Pork Pot Stickers, Steamed Vegetable Wontons and Shrimp Roll Served with a Wasabi Aioli

Hong Kong Fried Rice, Asian Style Vegetables, BBQ Pork, Sesame Fried Egg, Fresh Cilantro and Lemon Grass with a Light Oyster Sauce

Dessert Buffet included in Every Theme Station Event!

Chocolate Walnut Decadent Squares, House Made Biscotti with Sun-Dried Cherries Blondies with White Chocolate and Macadamia Nuts, Fresh Seasonal Fruit Bars

A Variety of Freshly Baked Hearth Breads Served with Sweet Butter

Wine Valley Blend Coffee and Herbal Teas

Minimum 100 guests for Theme Station Menu

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