

Wine Valley Catering
Fall/Winter Menu Six
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

Seared Alaskan Halibut with Moroccan Cous Cous, Early Sweet Peas in a
Saffron Infused Seafood Consommé, Finished with a Shellfish Emulsion

Main Course

Pan Seared Filet of Colorado Beef Topped with a Ragout of Wild Mushrooms,
Served with Spinach Yukon Gold Potato Purée, Sautéed Asparagus and
Roasted Beets in a Cabernet Shallot Jus

Dessert Buffet

Chocolate Walnut Decadent Squares,
Blondies with White Chocolate and Macadamia Nuts, Fresh Seasonal Fruit Bars

Wine Valley Blend Roasted Coffee and Assorted Herbal Teas

A Variety of Freshly Baked Hearth Breads with Sweet Butter

Wine Valley Catering
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