

# Family Style Wedding Dinner Designed by Chef Peter McCaffrey

## Hors d'oeuvres

Served on Flowered Décor Platters Passed by Waiters in European Attire  
(Please select three or let our Chef make his seasonal choice for you)

## Dinner

Antipasti Platter on the Table

House Cured Olives, Marinated Artichokes, Roasted Peppers, Whole Roasted Garlic, Pepperoncini, Fresh Mozzarella, a Wedge of Romano Cheese with a Grater and a Balsamic Garlic Dipping Sauce



Napa Valley Organic Greens with Applewood Smoked Bacon, Baby Tomatoes and a Roasted Garlic Vinaigrette Topped with Shaved Fennel and Parmesan



Penne Pasta with Rock Shrimp, Fresh Scallops, Vine Ripened Tomatoes and Super Sweet Corn, Topped with Opal Basil



Provençal Vegetables: Zucchini, Cauliflower, Green Beans, and Crookneck Squash, Tossed with Vine Ripened Plum Tomatoes and Caramelized Walla Walla Onions, Topped with Shaved Young Asiago, Extra-Virgin Olive Oil and Essence of Opal Basil

## Your Choice of

(Please Choose One Entrée)

Mesquite Grilled Colorado Beef Tenderloin Crusted in Italian Herb Blend and Served with a Merlot Reduction Sauce and Essence of Roasted Garlic



Grilled and Marinated King Salmon Basted with Meyer Lemon and Pine Nut Butter Garnished with Sun-Dried Tomato Slices and Essence of Tarragon

## Dessert Buffet

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

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: 415.274.2013 ph; 415.274.2048

[www.winevalleycatering.com](http://www.winevalleycatering.com)

[www.pavilionbythebay.com](http://www.pavilionbythebay.com)