

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 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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