



MELISSA TEAFF CATERING

BUSINESS LUNCH PROGRAM 2009

Melissa Teaff Catering takes great pride in offering the most abundant and tastefully presented business lunches in the wine country. We offer our clients an array of choices that are prepared with the finest of local ingredients. Your meal will be arranged beautifully on our platters and risers to suit your specific events needs. To assist you with our program we have prepared a guideline, which will simplify your ordering.

- *Ideally we would prefer at least forty-eight hour notice for an order, but if you have a last minute need please do not hesitate to call us and we will try our best to accommodate your needs.*
- *As soon as you have a confirmed event, contact Melissa Teaff Catering to put your event on our calendar. Your event, in most cases, will remain tentative on our calendar, until we have received a non-refundable deposit or have a credit card on file.*
- *We have supplied you with a copy of our current Business Lunch Menu. Normally we require a minimum order of ten per menu but speak with one of our event managers for specific details. We do take into account that there are guests may have specific food restrictions. We will do our best to accommodate the request. In some cases an additional cost may be incurred.*
- *These menus are designed to be delivered to you or picked up at our kitchen.*
- *Your meal can be served on our platters and risers or on disposables.*
- *For an additional charge we can provide disposable plates and flatware as well as various beverages.*
- *Delivery fees for events vary according to address and the complexity of the delivery. Or if you prefer you may pick up your meals at our kitchen.*
- *Cancellation, reduction in guest count and menu changes - The food for your event is specifically ordered and prepared for your event so we require 2 full business days notice to make any changes or to cancel your order.*
- *Final payment in full is due at the time of your event. Any deposits will be credited towards your final invoice. All charges are the responsibility of the party booking the event. We accept checks, cash, money orders, cashier's checks, Visa, Master Card, and American Express.*
- *If you are looking for an event that requires our staff to be on site please speak with one of our event managers for pricing and menu design.*

Thank you for your order!



MELISSA TEAFF CATERING

~BUSINESS LUNCH MENU 2009~

MENU 1

MESQUITE GRILLED SKIRT STEAK, CRUMBLED BUTTERMILK BLUE, FRENCH POTATO SALAD, OVEN-ROASTED CHIOGGIA BEET AND FRENCH BEAN SALAD, BAGUETTE WITH SWEET BUTTER AND A DESSERT

MENU 2

GRILLED CHICKEN WRAP, WITH AGED VERMONT WHITE CHEDDAR, ROMA TOMATOES, WILD SPRING MIX, AND CILANTRO AIOLI, (VEGETARIAN WRAP AVAILABLE UPON REQUEST) THREE BEAN AND CUCUMBER SALAD AND LEMON, AND A DESSERT

MENU 3

ASIAN SESAME CHICKEN SALAD WITH UDON FUTONAGA NOODLES, NAPA CABBAGE, BABY SPINACH, GINGER-LIME VINAIGRETTE AND CANDIED PEANUTS, AND A DESSERT

MENU 4

MARINATED GRILLED CHICKEN CAESAR SALAD, SHAVED PARMIGIANO REGGIANO, BROWN BUTTER CROUTONS, BAGUETTE WITH SWEET BUTTER AND A DESSERT

MENU 5

*SELECTION OF ARTISAN SANDWICHES TO INCLUDE ROASTED TURKEY, ROAST BEEF, BLACK FOREST HAM AND PORTABELLA SANDWICHES, FARMERS MARKET PENNE PASTA SALAD WITH KALAMATA OLIVES, CRUMBLED BOURSIN CHEESE AND AN AGED RED WINE VINAIGRETTE AND A DESSERT
(*MINIMUM OF 5 SANDWICHES PER TYPE EXCEPT FOR PORTABELLA)*

MENU 6

MEDITERRANEAN VEGETABLE SALAD WITH GRILLED SALMON OR CHICKEN BREAST, ROMAINE LETTUCE, CUCUMBER, TOMATOES, GREEK FETA CHEESE AND FINE OLIVES, DRESSED WITH LEMON, OREGANO AND EXTRA VIRGIN OLIVE OIL, BAGUETTE WITH SWEET BUTTER AND A DESSERT

MENU 7

OVEN BAKED TORTELLINI WITH A CREAMY BASIL PESTO SAUCE, SHAVED PARMIGIANO REGGIANO, LEMON GARLIC CAESAR SALAD WITH DEMI CROUTONS, BAGUETTE WITH SWEET BUTTER AND A DESSERT



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MENU 8

PORK CARNITAS ENCHILADAS OR CHICKEN ENCHILADAS WITH CHIPOTLE CREMA, GUACAMOLE, FIRE ROASTED SALSA FRESCA, BLACK BEAN AND CORN SALAD, AND A DESSERT

MENU 9

GRILLED LEMON ROSEMARY CHICKEN BREAST WITH VIRGIN OLIVE OIL, LEMON AND SEA SALT, THREE POTATO SALAD WITH ROASTED SHALLOTS AND SCALLIONS, NAPA COUNTY CHOPPED SALAD WITH APPLE CIDER, ROASTED GARLIC THYME VINAIGRETTE, BAGUETTE WITH SWEET BUTTER AND A DESSERT

MENU 10

GRILLED PACIFIC SALMON WITH A TARRAGON AND TOASTED GARLIC AIOLI, TOASTED COUSCOUS, NAPA COUNTY FIELD GREENS WITH A CHAMPAGNE BLACK PEPPER VINAIGRETTE, LAURA CHENEL GOAT CHEESE, TOASTED HAZELNUTS AND OVEN-DRIED TOMATOES, BAGUETTE WITH SWEET BUTTER AND A DESSERT

MENU 11

SEASONAL SOUP WITH HALF SANDWICH

OR

SEASONAL SOUP WITH GREEN SALAD

WITH SLICED BAGUETTE AND SWEET BUTTER, AND A DESSERT

MENU 12

GRILLED SKIRT STEAK AND GRILLED LEMON ROSEMARY CHICKEN BREAST WITH VIRGIN OLIVE OIL, LEMON AND SEA SALT, AND THREE POTATO SALAD WITH ROASTED SHALLOTS AND SCALLIONS, NAPA COUNTY CHOPPED SALAD WITH APPLE CIDER, ROASTED GARLIC THYME VINAIGRETTE, BAGUETTE WITH SWEET BUTTER AND A DESSERT

~DESSERT SELECTIONS~

(Select One)

*FRESH SEASONAL FRUIT
DOUBLE FUDGE BROWNIES
ARTISAN COOKIES
CARROT CAKE BARS
DOUBLE CHOCOLATE CAKE
LEMON BUNDT CAKE
NEW YORK STYLE CHEESECAKE
CHEF'S CHOICE DESSERT*



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MENU 11

SOUP OFFERINGS

(Select One)

TUSCAN MINISTRONE

WITH TOASTED GARLIC, BABY SPINACH AND SHAVED ASIAGO

TOMATO BISQUE

WITH GENOVESE BASIL CREMA

OVEN ROASTED BUTTERNUT AND KURI SQUASH SOUP

WITH CHERVIL CREMA AND THYME

FREE RANGE CHICKEN NOODLE SOUP

WITH BABY LEEKS AND ESCAROLE

NEW ENGLAND MANILA CLAM CHOWDER

WITH YUKON GOLD POTATOES AND TARRAGON

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