



# MELISSA TEAFF CATERING

## *~CUSTOMIZED DROP-OFF MENU 2009~*

### **MENU 1**

**MESQUITE GRILLED SKIRT STEAK, CRUMBLLED BUTTERMILK BLUE, FRENCH POTATO SALAD,  
OVEN-ROASTED CHIOGGIA BEET AND FRENCH BEAN SALAD,  
FRESH SEASONAL FRUIT, BAY AREA BREADS 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, FRESH SEASONAL FRUIT AND A DESSERT**

### **MENU 3**

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

### **MENU 4**

**MARINATED GRILLED CHICKEN CAESAR SALAD, SHAVED PARMIGIANO REGGIANO, BROWN BUTTER  
CROUTONS, FRESH SEASONAL FRUIT, BAY AREA BREADS 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, CRUMBLLED BOURSIN CHEESE AND AN  
AGED RED WINE VINAIGRETTE, FRESH SEASONAL FRUIT 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, FRESH SEASONAL FRUIT,  
BAY AREA BREADS 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, FRESH SEASONAL FRUIT,  
BAY AREA BREADS 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, FRESH SEASONAL FRUIT, 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, FRESH SEASONAL FRUIT, BAY AREA BREADS 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, FRESH SEASONAL FRUIT, BAY AREA BREADS 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, FRESH SEASONAL FRUIT, 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, FRESH SEASONAL FRUIT, BAY AREA BREADS WITH SWEET BUTTER AND A DESSERT***

### ***~DESSERT SELECTIONS~***

*(Select One)*

***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 MINESTRONE***

*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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