



# MELISSA TEAFF CATERING

## ***GOURMET BOXES PROGRAM 2009***

*Melissa Teaff Catering takes great pride in offering the most abundant and tastefully presented gourmet boxes in the wine country. We offer our clients an array of choices that are prepared with the finest of local ingredients and served with our own house-baked pastries. The packaging is exceptional and arrangements can be made to suit your specific event 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 Gourmet Boxes Menu. We require that each selection must have a minimum of 5 (for example, if you have 10 guests, you may order 5 Roasted Turkey and 5 Roast Beef; however, you may not order 3 Roasted Turkey, 2 Black Forest Ham, 1 Vegetarian, and 4 Roast Beef). We do make the exception with Vegetarians; you may order any quantity. We also suggest that if you have a large group that you choose to offer them 3 or 4 popular options, keeping it simple for yourself.*
- *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.*
- *Your meal will be enclosed in a clear plastic box which is tied together with Yellow and White Melissa Teaff Catering Ribbon, with plastic utensils rolled into a yellow paper napkin. Additional packaging options can be arranged.*
- *One complimentary bottled water is offered with each Gourmet Box sandwich, and salad. Breakfast boxes include a juice box. Additional beverages are sold separately.*
- *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.*

***Thank you for your order!***



# MELISSA TEAFF CATERING

## **GOURMET BOXES 2009**

*“Our Breakfast, Lunch and Dinner Gourmet Boxes are Picnics in a Pretty Package”*

*Perfect for large groups and small get-togethers*

### **~BREAKFAST~**

*ALL OF OUR BREAKFAST GOURMET BOXES INCLUDE:*

*SEASONAL FRUIT, WEDGE OF COFFEE CAKE OR HOUSEMADE SCONE AND JUICE BOX*

**LOCAL BAGEL WITH CREAM CHEESE, AND APPLEWOOD SMOKED SALMON**  
*\$14.00 PER PERSON (MINIMUM OF 5)*

**CROISSANT SANDWICH WITH HAM AND CHEESE**  
*\$14.00 PER PERSON (MINIMUM OF 5)*

### **~SANDWICHES~**

*ALL OF OUR SANDWICH GOURMET BOXES INCLUDE:*

*CHEF'S SALAD OF THE DAY, FRESH FRUIT, DESSERT AND BOTTLE OF WATER*

**ROASTED TURKEY WITH TOMATO CHUTNEY, HAVARTI CHEESE AND NAPA COUNTY  
FIELD GREENS ON RUSTICA FOCACCIA BREAD**  
*\$18.50 PER PERSON (MINIMUM OF 5)*

**ROAST BEEF WITH WHITE CHEDDAR, AND ROASTED BALSAMIC SHALLOT MARMALADE  
AND WHOLE GRAIN MUSTARD ON RUSTICA FOCACCIA BREAD**  
*\$18.50 PER PERSON (MINIMUM OF 5)*

**BLACK FOREST HAM WITH APPLE CHUTNEY, HAVARTI, AND HOT SWEET MUSTARD  
ON CIABATTA ROLL**  
*\$18.50 PER PERSON (MINIMUM OF 5)*

**M.T.C. TURKEY CLUB WITH CRISP BACON, VINE RIPENED TOMATOES, GARDEN FRESH LETTUCES  
AND AVOCADO MAYONNAISE ON RUSTICA FOCACCIA**  
*\$18.50 PER PERSON (MINIMUM OF 5)*

**GRILLED CHICKEN BREAST MARINATED WITH, GARLIC AND HERBS,  
ON RUSTICA FOCACCIA WITH NEW YORK WHITE CHEDDAR AND MILD MUSTARD DRESSING**  
*\$18.50 PER PERSON (MINIMUM OF 5)*

**GRILLED PORTABELLA MUSHROOM MARINATED IN ITALIAN HERB DRESSING,  
CHARCOAL GRILLED AND SLICED “STEAK STYLE”. STACKED WITH THINLY SLICED  
ASIAGO CHEESE, AND NAPA COUNTY FIELD GREENS ON CIABATTA ROLL**  
*\$21.00 PER PERSON*

**CAPRESE SANDWICH (SEASONAL)**  
*HEIRLOOM TOMATOES, GENOVESE BASIL AND SMOKED MOZZARELLA WITH A ROASTED  
GARLIC AIOLI AND WILD SPRING MIX ON CIABATTA ROLL*  
*\$18.50 PER PERSON (MINIMUM OF 5)*

**GRILLED SKIRT SKEAK WRAP WITH HAVARTI, FIRE ROASTED PEPPERS AND WILD SPRING MIX**  
*\$18.50 PER PERSON (MINIMUM OF 5)*

**GRILLED CHICKEN WRAP WITH AGED VERMONT WHITE CHEDDAR, ROMA TOMATOES, WILD SPRING MIX**  
*\$18.50 PER PERSON (MINIMUM OF 5)*

**101 So. Coombs St. Y4 Napa, California 94559, 707-254-8160 office 707-254-0230 facsimile**  
***www.MTCatering.com, email info@MTCatering.com***



# MELISSA TEAFF CATERING

## GOURMET BOXES 2009

### ~SALADS~

ALL OF OUR SALAD GOURMET BOXES INCLUDE:  
FRESH FRUIT, DESSERT AND BOTTLE OF WATER

**MARINATED GRILLED CHICKEN CAESAR**, HEARTS OF ROMAINE, LEMON CAESAR DRESSING, GRILLED CHICKEN,  
SHAVED PARMIGIANO REGGIANO AND GARLIC CROUTONS  
\$18.50 PER PERSON (MINIMUM OF 5)

**GRILLED WEST TEXAS CHICKEN SALAD** WITH HEARTS OF ROMAINE, AVOCADO, ROMA TOMATOES AND BLACK  
BEANS WITH A CREAMY CHERVIL RANCH AND TOASTED TORTILLA STRIPS AND BARBECUE GLAZE  
\$18.50 PER PERSON (MINIMUM OF 5)

**ASIAN CHICKEN SALAD** WITH BABY SPINACH AND CABBAGES  
WITH UDON NOODLES AND SESAME LIME VINAIGRETTE AVOCADO  
\$18.50 PER PERSON (MINIMUM OF 5)

**GRILLED SKIRT STEAK SALAD**  
WITH WATERCRESS, RED AND YELLOW PEPPERS, SNOW PEAS, AGED RED WINE VINEGAR,  
VIRGIN OLIVE OIL AND SEA SALT  
\$18.50 PER PERSON (MINIMUM OF 5)

**ASIAN PRAWN SALAD** WITH BABY SPINACH AND CABBAGES WITH UDON NOODLES  
AND SESAME LIME VINAIGRETTE AVOCADO  
\$18.50 PER PERSON (MINIMUM OF 5)

**MEDITERRANEAN VEGETABLE SALAD WITH GRILLED SALMON**, ROMAINE LETTUCE, CUCUMBER, TOMATOES,  
GREEK FETA CHEESE AND FINE OLIVES, DRESSED WITH LEMON, OREGANO AND EXTRA VIRGIN OLIVE OIL, TOPPED  
WITH STRIPS OF GRILLED SALMON  
\$18.50 PER PERSON (MINIMUM OF 5)

**NAPA COUNTY VEGETARIAN HARVEST SALAD**, SEASONAL VEGETABLES, MIXED GREENS,  
CHAMPAGNE VINAIGRETTE AND CRUMBLED GOAT CHEESE  
\$21.00 PER PERSON

### ~BROWN BAG LUNCH~

BROWN BAG LUNCH TO INCLUDE:

**CHEF'S CHOICE SANDWICH**, CHIPS, WHOLE FRUIT AND A COOKIE OR BROWNIE  
\$13.50 PER PERSON (MINIMUM OF 5)