



MELISSA TEAFF CATERING

AMBIENT HORS D'OEUVRES

NAPA COOKIE CO. RED WINE SNAPS WITH GORGONZOLA CREAM AND CANDIED PECAN

NAPA COOKIE CO. WHITE WINE SNAPS WITH GOAT CHEESE AND SPICED WALNUT

FRENCH CREPES WITH BOURSIN CHEESE, ASPARAGUS AND FIRE ROASTED RED PEPPERS

FIG WITH GOAT CHEESE, HONEY AND MINT (SEASONAL)

SAVORY GOAT CHEESECAKE ON WHITE WINE SNAP CRUST WITH SPICED WALNUT

GOUGERE, CARAMELIZED ONION, APPLE AND PARMESAN

THAI SPRING ROLLS WITH JULIENNED ASIAN VEGETABLES, CILANTRO AND SPICY GINGER GARLIC SAUCE

SCALLION CREPES WITH SMOKED SALMON MOUSSE AND JULIENNED ENGLISH CUCUMBER

SALMON TARTARE CONE WITH CRÈME FRAICHE, AND AMERICAN STURGEON CAVIAR

AMERICAN STURGEON CAVIAR BLINI WITH CRÈME FRAICHE AND CHERVIL

*ELEGANT SWEET ROASTED BABY BLISS POTATOES FILLED WITH
CRÈME FRAICHE AND AMERICAN STURGEON CAVIAR*

AHI TUNA POKE CONE WITH COCONUT, LIME, CHILIES AND TOASTED PEANUTS

COLD-SMOKED PACIFIC SALMON ON A CRISPY POTATO CHIP WITH CRÈME FRAICHE

AHI TUNA TOSTADAS WITH SPICED AVOCADO, SALSA FRESCA AND LIME CREMA

DUNGENESS CRAB SPRING ROLL WITH ASIAN VEGETABLES, CILANTRO AND A SPICY GINGER GARLIC SAUCE

RAW OYSTER SHOOTERS WITH VODKA COCKTAIL SAUCE

CHILLED PRAWNS WITH TARRAGON COCKTAIL SAUCE

PETITE THAI CHICKEN SALAD ON ENDIVE SPEAR WITH TOASTED PEANUTS AND LEMON GRASS VINAIGRETTE

CHICKEN LIVER PATE CANAPE WITH CARAMELIZED APPLES, AND RED ONION

CLASSIC DEVILED EGGS

*BLACK PEPPER HERB CRUSTED BEEF TENDERLOIN WITH TOMATO CHUTNEY,
HORSERADISH CREAM ON PETITE CROSTINI*

*STEAMED BABY BLISS POTATOES FILLED WITH
CRACKED BLACK PEPPER BOURSIN CHEESE, BACON AND SCALLION*

SAVORY BUTTERMILK BLUE CHEESECAKE WITH RED WINE SNAP CRUST, BACON AND SCALLION

GOUGERE WITH CREAMY HAM AND GRUYERE FILLING

PROSCIUTTO WRAPPED ASPARAGUS WITH EXTRA VIRGIN OLIVE OIL, LEMON AND SEA SALT

BUTTERMILK BLUE CHEESE AND FIG JAM CANAPE

PROSCIUTTO WRAPPED BLACK MISSION FIGS WITH BASIL AND EXTRA VIRGIN OLIVE OIL (SEASONAL)

*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

HOT HORS D'OEUVRES

PARMESAN AND CHIVE PUFFS

HOT TOMATO TART WITH BASIL INFUSED ROASTED TOMATO SOUFFLÉ

FOUR-CHEESE GARLIC PUFFS WITH ROQUEFORT, MASCARPONE, PARMESAN AND RICOTTA CHEESES BLENDED IN PUFF PASTRY

WILD MUSHROOM PROFITEROLES WITH A DUXELLE OF SHIITAKE, PORTABELLA AND TOASTED WALNUT IN SAVORY CREAM PUFFS

SAFFRON RISOTTO CROQUETTES WITH PARMESAN CREAM SAUCE

TRUFFLED MUSHROOM LEEK TARTLET

APPLEWOOD SMOKED BACON WRAPPED DATE RAMAKI WITH TANGY TERIYAKI SAUCE

PETITE BEEF WELLINGTONS WITH A FOREST MUSHROOM DUXELLE, PUFF PASTRY AND WHOLE GRAIN MUSTARD SAUCE

THAI BEEF SATAY WITH A SPICY COCONUT PEANUT SAUCE

PETITE CROQUE-MONSIEUR WITH BLACK FOREST HAM AND GRUYERE

LOLLIPOP LAMB CHOPS WITH A PINOT NOIR, AND POMEGRANATE GLAZE

CURRIED LAMB BITES WITH CRACKED WHEAT, MINT AND A MOROCCAN MECHOUI GLAZE

WARM BUTTERMILK BISCUITS WITH DEVILED HAM

CARAMELIZED ONION, APPLE, AND GOAT CHEESE TARTLET WITH APPLEWOOD SMOKED BACON

MOROCCAN CHICKEN BASTILLA IN PHYLLO CUP

THAI CHICKEN SATAY WITH SPICY COCONUT PEANUT SAUCE

MEATBALLS WITH A WEST KENTUCKY BARBECUE SAUCE

PETITE CRAB CAKES WITH A SPICY REMOULADE

APPLEWOOD SMOKED BACON WRAPPED PRAWNS

TANDOORI GRILLED PRAWN WITH CILANTRO, BASIL AND MINT RAITA

THAI SWEET POTATO AND ROCK SHRIMP FRITTERS WITH REMOULADE

CRAB LORENZO CANAPE WITH PARMESAN ON TOAST

WARM CORN AND WILD RICE CAKES WITH SMOKED SALMON, AND TARRAGON CRÈME FRAICHE

GRILLED SALMON SKEWER WITH SESAME GINGER GLAZE

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MELISSA TEAFF CATERING

STATIONARY HORS D'OEUVRES

GRILLED ITALIAN COUNTRY BREAD BRUSCHETTAS WITH ASSORTED SEASONAL TOPPINGS

SEASONAL BABY VEGETABLE CRUDITÉS WITH DIPPING SAUCES

FINE IMPORTED AND DOMESTIC CHEESE BOARD WITH ISTARA PETITE BASQUE, POINT REYES BLUE, CHENEL TOME, AND DELIN DOMAINE DE VALLAGE TRIPLE CREAM BRIE WITH SEASONAL FRUITS, NUTS, ASSORTED CRACKERS AND SLICED BAGUETTE

ARTISAN CHEESE BOARD WITH PIEL DE TORO MANCHEGO, DELFENDI TELEGGIO, POINT REYES TOMA, AND MONT CHEVRE BUCHERON WITH SEASONAL FRUITS, NUTS, ASSORTED CRACKERS AND SLICED BAGUETTE

DOMESTIC CHEESE BOARD WITH SLICED AND CUBED CHEESES, TILLAMOOK WHITE CHEDDAR, GRUYERE, BUTTERMILK BLUE AND GOUDA WITH SEASONAL FRUITS, NUTS, ASSORTED CRACKERS AND SLICED BAGUETTE

PACIFIC SALMON CURED WITH BLACK PEPPER, LEMON ZEST AND VODKA WITH DICED RED ONION, DILL CRÈME FRAICHE, CAPERS, LEMON AND PUMPERNICKEL

SPICY CEVICHE SHOOTER WITH CITRUS, CHILI AND CILANTRO

RAW OYSTERS ON THE HALF SHELL WITH CHAMPAGNE MIGNONETTE, TARRAGON COCKTAIL SAUCE AND LEMON

COUNTRY TERRINES AND PÂTÉS WITH FRENCH CORNICHONS, PICKLED ONIONS, DIJON AND WHOLE GRAIN MUSTARD WITH SLICED BAGUETTE

HAND-ROLLED DOLMAS WITH YOGHURT SAUCE

ANTIPASTO PLATTER WITH TUSCAN STYLE VEGETABLES, OLIVES, GENOA AND SOPRESSATA SALAMIS, WHITE BEAN PUREE, ARTICHOKE AND ITALIAN COUNTRY BREAD

TAPAS TRAY WITH CHORIZO, GRILLED PRAWNS WITH TOASTED GARLIC, MARINATED KALAMATA OLIVES, MANCHEGO CHEESE AND BABY POTATOES IN A CAPER SAUCE WITH FLATBREAD

*PETITE BAGUETTE OR SOFT ROLL SANDWICHES TO INCLUDE:
ROASTED TURKEY, PATE, SALAMI, AND CHICKEN SALAD*

*PINWHEEL LAVOSH SANDWICHES TO INCLUDE:
VEGETARIAN, ROASTED TURKEY AND ROAST BEEF*