



MELISSA TEAFF CATERING

LATE NIGHT OFFERINGS

~SOUPS~

NEW ENGLAND CLAM CHOWDER WITH OYSTER CRACKERS AND SCALLIONS

GARDEN TOMATO BISQUE WITH A LEMON CAYENNE CREAM

SUMMER SQUASH BISQUE WITH A GENOVESE BASIL CRÈME FRAICHE AND DEMI CROUTONS

LOBSTER BISQUE WITH CRÈME FRAICHE AND CHIVES

~SECONDS~

PRIME BEEF SLIDERS WITH CHIPOTLE KETCHUP AND FRIES

*PULLED PORK SANDWICHES SLOW ROASTED HATCH RED CHILI PORK
WITH CHIPOTLE LIME AIOLI AND KETTLE CHIPS*

PETITE CROQUE MONSIEURS

*APPETIZER SIZE PAIN DE MIE, BLACK FOREST HAM AND GRUYERE SANDWICHES
GRILLED IN SWEET BUTTER AND SERVED HOT WITH CRANBERRY MUSTARD*

CLASSIC GRILLED CHEESE SANDWICHES WITH NEW YORK WHITE CHEDDAR AND ROMA TOMATOES

ASSORTED MINI SEASONAL PIZZETTAS

SAUSAGE AND EGG SLIDERS ON HOME-MADE BISCUITS

CLASSIC CHEESE FONDUE - GRUYERE AND EMMANTHALER CHEESES WITH CUBED CRUSTY SOURDOUGH BREAD

GRILLED CHICKEN TORTILLA WRAPS WITH NEW YORK WHITE CHEDDAR AND CHIPOTLE AIOLI

MINI DUNGENESS CRAB SLIDERS AND FRIES WITH A SPICY REMOULADE ON HOUSEMADE ROLLS

BAKED GRATIN OF CHEESE OMELETTES WITH A FIRE ROASTED GREEN CHILI AND WHITE CHEDDAR CREAM

~DESSERTS~

INDIVIDUAL CHOCOLATE DECADENCE WITH A BASIL MINT CRÈME ANGLAISE

RISERS OF PETITE DESSERTS

TO INCLUDE "HOT OUT OF THE OVEN" CHOCOLATE CHIP COOKIES, BROWNIES AND PETITE CHEESECAKES

CHOCOLATE DIPPED LONG STEM STRAWBERRIES

VANILLA BEAN CRÈME BRULEE

CHOCOLATE DECADENCE AND CHEESECAKE LOLLIPOPS DIPPED IN SEMI SWEET GUITTARD CHOCOLATE

CHOCOLATE POTS DE CRÈME

WARM CHOCOLATE DRIED CHERRY BREAD PUDDING WITH A TOASTED HAZELNUT CRÈME ANGLAISE

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