



MELISSA TEAFF CATERING

~MTC DROP OFF/PICK UP MENU~

MENU 1

**GRILLED FLAT IRON STEAK WITH FINGERLING POTATOES,
SWEET RED PEPPERS, RED ONIONS, CAPERS, AND EXTRA VIRGIN OLIVE OIL,
SEASONAL VEGETABLES,
AND A DESSERT**

MENU 2

**GRILLED LEMON ROSEMARY CHICKEN BREAST
WITH PENNE PASTA WITH OLIVES, CAPERS, AND PRESERVED LEMONS
SEASONAL VEGETABLES,
NAPA FIELD GREENS WITH HOUSE VINAIGRETTE
AND A DESSERT**

MENU 3

**GRILLED SALMON
WITH TABBOULEH SALAD
SEASONAL VEGETABLES,
NAPA FIELD GREENS WITH HOUSE VINAIGRETTE
AND A DESSERT**

MENU 4

**SELECTION OF ARTISAN SANDWICHES TO INCLUDE ROASTED TURKEY, ROAST BEEF,
BLACK FOREST HAM AND GRILLED EGGPLANT SANDWICHES ON BAGUETTE,
FRENCH STYLE POTATO SALAD,
SEASONAL VEGETABLES SALAD,
AND A DESSERT**

*(*MINIMUM OF 5 SANDWICHES PER TYPE EXCEPT FOR PORTABELLA)*

MENU 5

**THAI CHICKEN SALAD ON A BED OF RICE NOODLES,
WITH NAPA CABBAGE, SEASONAL VEGETABLES,
SPICY PEANUT VINAIGRETTE AND TOASTED PEANUTS
AND A DESSERT**

MENU 6

**PENNE PASTA PUTTANESCA* WITH OLIVES, CAPERS, AND RED WINE TOMATO SAUCE,
WITH CAESAR SALAD AND A DESSERT**

OR

WITH GRILLED PRAWNS



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MENU 7

*GRILLED ARTISAN SAUSAGES RED PEPPERS AND ONIONS
WITH WHOLE GRAIN MUSTARD
SEASONAL VEGETABLES
NAPA FIELD GREENS WITH HOUSE VINAIGRETTE
AND A DESSERT*

MENU 8

OVEN BAKED LASAGNA BOLOGNESE
OR
VEGETARIAN LASAGNA*
CLASSIC CAESAR SALAD WITH CROUTONS AND SHAVED REGGIANO CHEESE
GARLIC BREAD
AND A DESSERT
(Minimum of 12 guests)*

MENU 9

*GRILLED FLAT IRON STEAK AND MEDALLION OF SEARED SALMON
WITH FINGERLING POTATOES,
GRILLED SWEET RED PEPPERS, RED ONIONS,
SEASONAL VEGETABLES,
SALSA VERDE,
NAPA FIELD GREENS WITH HOUSE VINAIGRETTE
AND A DESSERT*

~DESSERT SELECTIONS~

(Select One)

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

* IN CHAFING DISH

~ADDITIONAL ITEMS~

*BAGUETTE WITH SWEET BUTTER
AVAILABLE ON REQUEST. NO ADDITIONAL CHARGE.*

FRESH SEASONAL FRUIT