



MELISSA TEAFF CATERING

~WEDDING RECEPTION OFFERINGS~

Congratulations on your engagement!

Melissa Teaff Catering has been producing memorable events for more than 25 years. We have an outstanding reputation for our food and service throughout the wine-country and the greater North Bay. We welcome you to visit our website www.MTCatering.com, to learn more about our company. Melissa Teaff Catering weddings are known for their elegant, refined and graceful presentations. Your special day is created by our professionals, who confidently say to you, the bride and groom, "All you have to do on your special day is enjoy yourself."

~OUR FOOD~

Melissa Teaff Catering is a collection of passionate and professional individuals dedicated to offering the finest foods and catering service. Our talent and expertise creates a classic and tasteful experience that excites the senses. "Only the best will do" is Melissa Teaff's motto. Each team member wears this symbolic coat of arms with a great deal of pride, providing what Melissa asks from each person – consistency and creativity. That winning combination adds to the flavor of every dish prepared for each catered event. Our chef specializes in California cuisine with an infusion of different cuisines, paired with local seasonal products found here in California. The seasonal aspect of foods found locally brings the best produce, the best flavor and the best price to the table. It doesn't matter if we are cooking for a small intimate party or catering a group of three hundred or more, people are more aware of quality fresh food. In the kitchen, the way we look at it, you live to eat and eat to live.

~OUR STAFF~

When retaining staff, only seasoned professionals are considered with that same criteria and philosophy applied, whether hiring service staff or chefs – only the best will do. The quality of our staff is as important to us as is the quality of our food and we will ensure that the service at your event will be flawless.

~HOW IT WORKS~

In planning your event we start by determining what you envision and then we pull together what is needed to make that a reality. Determining your budget is a big part of planning your event, so at Melissa Teaff Catering we offer four different wedding reception plans to help you stay within your budget. These plans are designed to give you an idea of what our services will cost for food. From there we will help you sort out all the variables of labor costs and the look you decide to have at your event. Our wedding reception offerings are based on a three tiered pricing plan or as a fourth option we offer a completely customized menu for your special day. All pricing starts with menu design which is great because this gives us room to create something that fits your tastes and your budget. For a truly special and customized offering please speak with one of our Event Managers. We offer a one hour complimentary consultation at our Napa Riverfront office which will help clarify any questions you may have and begin the planning of your big day!



MELISSA TEAFF CATERING

~SOME THINGS TO THINK ABOUT~

Sit down dinner or buffet service? The decision to have a buffet dinner or a sit down service can determine many factors in the planning of your event from food cost and menu design to labor needs and the over all flow of the party. Is buffet a more affordable path? We find that you do save a little in labor, requiring a slightly smaller service staff then having a sit down dinner. However, keeping a buffet replenished and looking fresh requires a greater volume of food to be prepared. The advantage of a sit down dinner is that you have control over how much food is being served which means a lower food cost but it does require a slightly larger service staff to maintain a higher level of service at the tables. In the end, whether your guests have their food brought to them or whether they get their meal from a buffet themselves, everyone ends up sitting at a table somewhere and it all balances out. Our Event Managers will help you determine which style of service you wish to choose in order to make the vision of your event come to life.

When choosing your wedding location be sure to find out what is included with the facility. Are tables and chairs or linens for example included with your site fee? And if so be sure to find out what they are, how many they have and what they look like. Is there a fully equipped kitchen or will one have to be brought on site. Factors such as these will have a direct effect on any rental needs you may have for your event. Our Event Managers will work hand and hand with your event location coordinator and the rental companies to make sure that the look of your party is what you desire while making sure that all service needs are met ensuring a seamless flow of service.

Single entrée for all or offer a selection? Though having a single offering for an entrée is the simplest and most affordable route, many like to offer a selection of entrees at their event. Offering a choice of fish or chicken to each guest the day of the event can be costly for we would have to prepare enough of each entrée in the unlikely, but still possible, scenario of everyone ordering the same thing. Avoiding this cost and still offer a selection of entrée would mean getting an accurate headcount from you before the day of your event so we know how much of each dish to plan and prepare for. A vegetarian option will always be made available to your guests; we will just need to know how many vegetarians will be attending.

Looking to add some frills? Offering a fresh non-alcoholic beverage such as lavender and mint lemonade, iced tea, or agua fresca is a great way to greet your guests as they arrive at your reception. Or perhaps a late night snack such as warm out of the oven cookies or petite pulled pork sandwiches with fries can be a great way to ensure the fun lasts into the evening. Planning a rehearsal dinner or day after brunch? We offer a wide variety of services that can truly make your wedding special.

Beverage service...full bar? Signature drinks only? Just beer and wine? Be sure to find out if you can have spirits at your reception location not all do. If you are looking to get married at a winery make sure you get the details on what is allowed in so far as wine service. Do you have to purchase theirs or can you bring your own. Melissa Teaff Catering does not offer any alcoholic beverages; we do have a list of preferred vendors that can help you with your selections. Since we are providing all the staffing needs for your event we do not charge for corkage.

If you are looking for something special that is not on one of these plans please ask one of our Event Managers. We will make it happen!



MELISSA TEAFF CATERING

WEDDING RECEPTION OFFERINGS I

~HORS D'OEUVRES~

(SELECT TWO)

GRILLED ITALIAN COUNTRY BREAD BRUSCHETTAS WITH ASSORTED SEASONAL TOPPINGS

MERLOT PEPPER BISCUITS WITH GORGONZOLA CREAM AND CANDIED PECAN

STEAMED BABY BLISS POTATOES FILLED WITH CRACKED BLACK PEPPER BOURSIN CHEESE,
BACON AND MINCED GREEN ONION

GRILLED FIG AND GOAT CHEESE CROSTINI

WILD MUSHROOM CROSTINI WITH PANCETTA AND TRIPLE CREAM BRIE

HOT TOMATO TART WITH BASIL INFUSED ROASTED TOMATO SOUFFLÉ

APPLEWOOD SMOKED BACON WRAPPED DATE RAMAKI WITH TANGY TERIYAKI SAUCE

RISOTTO CROQUETTES WITH FIRE ROASTED TOMATO CHUTNEY

PETITE CROQUE-MONSIEUR WITH BLACK FOREST HAM, HAVARTI, SWISS AND CRANBERRY MUSTARD

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

SEASONAL BABY VEGETABLE CRUDITÉS WITH DIPPING SAUCES

~SALADS~

(SELECT ONE)

OVEN ROASTED CHIOGGIA BEET AND FRENCH BEAN SALAD WITH POINT REYES BLUE CHEESE,
CANDIED PECANS AND A ROASTED SHALLOT-CHAMPAGNE VINAIGRETTE

GRILLED PROSCIUTTO WRAPPED FIGS WITH NAPA COUNTY FIELD GREENS, SHAVED FENNEL,
MASCARPONE CHEESE AND A ROASTED FENNEL-APPLE CIDER VINAIGRETTE

CLASSIC CAESAR SALAD WITH DEMI CROUTONS AND SHAVED REGGIANO

NAPA COUNTY FIELD GREENS WITH LAURA CHENEL GOAT CHEESE, TOASTED HAZELNUTS,
OVEN-DRIED TOMATOES AND A ROASTED SHALLOT-CHAMPAGNE VINAIGRETTE

HEIRLOOM TOMATO SALAD WITH TELEME CHEESE, DEMI CROUTONS,
GENOVESE BASIL AND AN AGED WHITE BALSAMIC VINAIGRETTE

NAPA COUNTY FIELD GREENS WITH A TARRAGON AND GOAT CHEESE RANCH, DEL CABO TOMATOES,
DEMI CROUTONS AND SHAVED TORPEDO ONIONS

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

WEDDING RECEPTION I

~ENTREES~

*GRILLED BONELESS GINGERED CHICKEN BREAST WITH A SHIITAKE MUSHROOM ESSENCE,
SCALLION MASHED POTATOES AND NAPA COUNTY FARMERS MARKET VEGETABLES*

*CHIPOTLE AND MAPLE GLAZED PORK LOIN WITH A TEQUILA LIME ESSENCE, ASIAGO SCALLOPED POTATOES
AND WILTED SWISS CHARD WITH EXTRA VIRGIN OLIVE OIL, LEMON AND SEA SALT*

*GRILLED PACIFIC COAST SALMON WITH A TARRAGON AND BLACK PEPPER BEURRE BLANC,
SWEET WEHANI RICE AND NAPA COUNTY FARMERS MARKET VEGETABLES*

*GRILLED BISTRO FILET WITH A SOY-DIJON AND VEAL ESSENCE, HORSERADISH MASHED POTATOES
AND TRUFFLED BLUE LAKE BEANS WITH ROASTED SHALLOTS AND SEA SALT*

*PAN SEARED PORCINI DUSTED RED SNAPPER WITH A WARM TOMATO OLIVE VINAIGRETTE,
PARSLEY NEW POTATOES WITH SWEET CHIVES AND RACAMBOLE GARLIC AND OVEN ROASTED BROCCOLINI*

(INCLUDES BAY AREA BREADS WITH SWEET BUTTER)

~DESSERT~

WEDDING CAKE PROVIDED BY CLIENT

CALISTOGA ROASTERY COFFEE STATION

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AVAILABLE; PLEASE SPEAK WITH ONE OF OUR EVENT MANAGERS FOR MORE INFORMATION ON MENU DESIGN.*



MELISSA TEAFF CATERING

WEDDING RECEPTION OFFERINGS II

~HORS D'OEUVRES~

(*SELECT THREE)

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

SALMON TARTARE ON POTATO GAUFRETTE WITH CRÈME FRAICHE AND CAVIAR

VIETNAMESE BEEF SATAY WITH A SPICY COCONUT GREEN CURRY SAUCE

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

BIG HERB PRAWN WITH EXTRA VIRGIN OLIVE OIL, GARLIC, LEMON, AND RED PEPPER FLAKES

THAI SWEET POTATO AND ROCK SHRIMP FRITTERS WITH A SOY GARLIC BEURRE BLANC

HOT TOMATO TART WITH BASIL INFUSED ROASTED TOMATO SOUFFLÉ

THAI CHICKEN SKEWERS WITH A SPICY COCONUT MILK AND GINGER PEANUT SAUCE

GRILLED GINGER SALMON SKEWER WITH A TOASTED CUMIN BLACK BEAN SAUCE

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

SPANAKOPITA TRIANGLES WITH SAUTÉED BABY SPINACH, GARLIC, OREGANO,
LEMON AND FETA CHEESE WRAPPED IN PHYLLO

DUCK RILLETES CANAPE WITH TORPEDO ONION MARMALADE AND TRIPLE CREAM BRIE

SEASONAL BABY VEGETABLE CRUDITÉS WITH DIPPING SAUCES

~SALADS~

(SELECT ONE)

OVEN ROASTED CHIOGGIA BEET AND FRENCH BEAN SALAD WITH POINT REYES BLUE CHEESE,
CANDIED PECANS AND A ROASTED SHALLOT-CHAMPAGNE VINAIGRETTE

GRILLED PROSCIUTTO WRAPPED FIGS WITH NAPA COUNTY FIELD GREENS, SHAVED FENNEL,
MASCARPONE CHEESE AND A ROASTED FENNEL-APPLE CIDER VINAIGRETTE

CLASSIC CAESAR SALAD WITH DEMI CROUTONS AND SHAVED REGGIANO

NAPA COUNTY FIELD GREENS WITH LAURA CHENEL GOAT CHEESE, TOASTED HAZELNUTS,
OVEN-DRIED TOMATOES AND A ROASTED SHALLOT-CHAMPAGNE VINAIGRETTE

HEIRLOOM TOMATO SALAD WITH TELEME CHEESE, DEMI CROUTONS, GENOVESE BASIL
AND AN AGED WHITE BALSAMIC VINAIGRETTE

NAPA COUNTY FIELD GREENS WITH A TARRAGON AND GOAT CHEESE RANCH, DEL CABO TOMATOES,
DEMI CROUTONS AND SHAVED TORPEDO ONIONS

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WEDDING RECEPTION OFFERINGS II

~ENTREES~

PAN SEARED WILD MUSHROOM STUFFED BREAST OF CHICKEN WITH A TARRAGON BLACK PEPPER REDUCTION,
ROASTED BABY FINGERLING POTATOES AND TRUFFLED BLUE LAKE BEANS WITH TOASTED GARLIC

OVEN ROASTED SAGE DUSTED PORK TENDERLOIN WITH A SPICY PEAR AND APPLE CHUTNEY AND A CIDER MADEIRA
REDUCTION, SCALLOPED SWEET POTATOES AND WILTED GREENS WITH APPLEWOOD SMOKED BACON AND THYME

OVEN ROASTED DIJON GLAZED LEG OF LAMB WITH A HEIRLOOM TOMATO MINT JAM,
THREE POTATO TERRINE WITH ROSEMARY AND SEA SALT AND SWEET CARROTS WITH CUMIN AND BROWN SUGAR

PAN SEARED PACIFIC COAST SALMON WITH A GINGER BEURRE BLANC AND THREE PEPPER CHERMOULA,
SCALLION MASHED POTATOES AND WILTED BABY SAVOY SPINACH WITH LEMON, GARLIC AND EXTRA VIRGIN OLIVE OIL

GRILLED CALIFORNIA SEA BASS WITH A SUMMER CORN AND GINGER COULIS, SAVORY FIRE ROASTED GREEN CHILI
SOURDOUGH BREAD PUDDING AND PAN ROASTED FRENCH BEANS WITH CARAMELIZED SHALLOTS

GRILLED AND ROASTED BISTRO FILET WITH A CABERNET AND ROASTED PORTABELLA MUSHROOM SAUCE,
SCALLOPED YUKON GOLD POTATOES AND A CONFETTI OF SUMMER SQUASHES

(INCLUDES BAY AREA BREADS WITH SWEET BUTTER)

~DESSERT~

WEDDING CAKE PROVIDED BY CLIENT

CALISTOGA ROASTERY COFFEE STATION

**SELECTIONS MAY BE MADE FROM THE WEDDING RECEPTION OFFERINGS I PLAN AS WELL*

*ALL ITEMS ARE SUBJECT TO SEASONAL AVAILABILITY. MULTIPLE ENTRÉE SELECTIONS AND VEGETARIAN OPTIONS ARE
AVAILABLE; PLEASE SPEAK WITH ONE OF OUR EVENT MANAGERS FOR MORE INFORMATION ON MENU DESIGN.*



MELISSA TEAFF CATERING

WEDDING RECEPTION OFFERINGS III

~HORS D'OEUVRES~

(*SELECT THREE)

BIG HERB PRAWN WITH EXTRA VIRGIN OLIVE OIL, GARLIC, LEMON, AND RED PEPPER FLAKES

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

CRAB LORENZO CANAPE WITH PARMESAN ON TOAST

TANDOORI GRILLED PRAWN WITH MINT AND CILANTRO AIOLI

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

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

GRILLED LAMB BROCHETTE WITH A MORACCAN MECHOUI GLAZE

CEVICHE SHOOTERS WITH LIME AND SERRANO CHILI

TEA SMOKED DUCK EMPANADAS WITH ASIAN DIPPING SAUCE

BLACK PEPPER SEARED BEEF TENDERLOIN ON TOAST POINTS WITH A HORSERADISH CREAM AND SHALLOT MARMALADE

KALAMATA OLIVE AND ARTICHOKE TARTLET WITH SUN-DRIED TOMATOES, FRESH HERBS AND GOAT CHEESE

ELEGANT SWEET ROASTED BABY BLISS POTATOES FILLED WITH VODKA-SPIKED CRÈME FRAICHE AND TOBIKO CAVIAR

~SALADS~

(SELECT ONE)

*OVEN ROASTED CHIOGGIA BEET AND FRENCH BEAN SALAD WITH POINT REYES BLUE CHEESE,
CANDIED PECANS AND A ROASTED SHALLOT-CHAMPAGNE VINAIGRETTE*

*GRILLED PROSCIUTTO WRAPPED FIGS WITH NAPA COUNTY FIELD GREENS, SHAVED FENNEL,
MASCARPONE CHEESE AND A ROASTED FENNEL-APPLE CIDER VINAIGRETTE*

CLASSIC CAESAR SALAD WITH DEMI CROUTONS AND SHAVED REGGIANO

*NAPA COUNTY FIELD GREENS WITH LAURA CHENEL GOAT CHEESE, TOASTED HAZELNUTS,
OVEN-DRIED TOMATOES AND A ROASTED SHALLOT-CHAMPAGNE VINAIGRETTE*

*HEIRLOOM TOMATO SALAD WITH TELEME CHEESE, DEMI CROUTONS,
GENOVESE BASIL AND AN AGED WHITE BALSAMIC VINAIGRETTE*

*NAPA COUNTY FIELD GREENS WITH A TARRAGON AND GOAT CHEESE RANCH, DEL CABO TOMATOES,
DEMI CROUTONS AND SHAVED TORPEDO ONIONS*



MELISSA TEAFF CATERING

WEDDING RECEPTION OFFERINGS III

~ENTREES~

PAN SEARED WILD MUSHROOM STUFFED BREAST OF CHICKEN WITH A TARRAGON BLACK PEPPER REDUCTION,
ROASTED BABY FINGERLING POTATOES AND TRUFFLED BLUE LAKE BEANS WITH TOASTED GARLIC

PAN SEARED ALASKAN HALIBUT WITH A SUMMER CORN AND GINGER COULIS,
HEIRLOOM TOMATOES AND GENOVESE BASIL WITH YUKON GOLD AND MASCARPONE MASHED POTATOES,
AND PAN ROASTED FRENCH BEANS WITH CARAMELIZED SHALLOTS

OVEN ROASTED DIJON GLAZED LEG OF LAMB WITH A HEIRLOOM TOMATO MINT JAM,
THREE POTATO TERRINE WITH ROSEMARY AND SEA SALT AND ROASTED SWEET CARROTS WITH CUMIN AND BROWN SUGAR

GRILLED AND ROASTED FILET OF BEEF WITH A SPANISH CHORIZO, OVEN DRIED TOMATO VEAL ESSENCE,
SCALLOPED YUKON GOLD POTATOES AND A CONFETTI OF SUMMER SQUASHES

PAN SEARED PACIFIC COAST SALMON WITH A GINGER BEURRE BLANC AND THREE PEPPER CHERMOULA,
SCALLION MASHED POTATOES AND WILTED BABY SAVOY SPINACH WITH LEMON, GARLIC AND EXTRA VIRGIN OLIVE OIL

OVEN ROASTED PORK RACK CHOP WITH A SPICY PEAR AND APPLE CHUTNEY,
CIDER SAGE REDUCTION WITH SCALLOPED SWEET POTATOES WITH ASIAGO AND LEEKS AND WILTED GREENS

(INCLUDES BAY AREA BREADS WITH SWEET BUTTER)

~DESSERT~

WEDDING CAKE PROVIDED BY CLIENT

CALISTOGA ROASTERY COFFEE STATION

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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

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