



# MELISSA TEAFF CATERING

## *~BEEF TENDERLOIN SAMPLE MENU~*

### *As Guests Arrive*

*LEMONADE WITH MINT AND LAVENDER*

### *Passed Hors d'oeuvres*

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

*PROSCIUTTO WRAPPED PEARS  
WITH TRIPLE CREAM BRIE ON TOAST POINTS*

*MERLOT PEPPER BISCUITS  
WITH GORGONZOLA CREAM AND CANDIED PECAN*

### *Salad Course*

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

### *Main Course*

*GRILLED AND ROASTED FILET OF BEEF TENDERLOIN  
WITH A SPANISH CHORIZO, OVEN-DRIED TOMATO, TARRAGON AND VEAL ESSENCE*

*ASIAGO SCALLOPED POTATOES*

*NAPA COUNTY FARMERS MARKET VEGETABLES*

*BAY AREA BREADS WITH SWEET BUTTER*

### *Dessert Course*

*WEDDING CAKE TO BE PROVIDED BY CLIENT*

*CALISTOGA ROASTERY COFFEE STATION*



# MELISSA TEAFF CATERING

## *~LAMB SAMPLE MENU~*

### *As Guests Arrive*

*LEMONADE WITH MINT AND LAVENDER*

### *Passed Hors d'oeuvres*

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

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

*TEA SMOKE DUCK EMPANADAS  
WITH ASIAN DIPPING SAUCE*

### *Salad Course*

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

### *Main Course*

*OVEN ROASTED RACK OF LAMB  
WITH A MOROCCAN MECHOUI GLAZE AND TOMATO MINT JAM*

*CUMIN POTATO CAKES*

*NAPA COUNTY FARMERS MARKET VEGETABLES*

*BAY AREA BREADS WITH SWEET BUTTER*

### *Dessert Course*

*WEDDING CAKE TO BE PROVIDED BY CLIENT*

*CALISTOGA ROASTERY COFFEE STATION*



# MELISSA TEAFF CATERING

## *~PORK SAMPLE MENU~*

### *As Guests Arrive*

*LEMONADE WITH MINT AND LAVENDER*

### *Passed Hors d'oeuvres*

*YELLOWFIN TUNA TARTARE  
IN A SESAME WONTON CONE WITH WASABI CRÈME FRAICHE AND TOBIKO CAVIAR*

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

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

### *Salad Course*

*CLASSIC CAESAR SALAD  
WITH DEMI CROUTONS AND SHAVED REGGIANO*

### *Main Course*

*MAPLE AND CHIPOTLE ROASTED PORK TENDERLOIN  
WITH A TEQUILA LIME AND FIRE ROASTED PEPPER ESSENCE*

*SCALLOPED YUKON GOLD AND SWEET POTATO GRATIN*

*NAPA COUNTY FARMERS MARKET VEGETABLES*

*BAY AREA BREADS WITH SWEET BUTTER*

### *Dessert Course*

*WEDDING CAKE TO BE PROVIDED BY CLIENT*

*CALISTOGA ROASTERY COFFEE STATION*



# MELISSA TEAFF CATERING

## *~CHICKEN SAMPLE MENU~*

### *As Guests Arrive*

*LEMONADE WITH MINT AND LAVENDER*

### *Passed Hors d'oeuvres*

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

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

*MERLOT PEPPER BISCUITS  
WITH GORGONZOLA CREAM AND CANDIED PECAN*

### *Salad Course*

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

### *Main Course*

*PAN SEARED FOREST MUSHROOM STUFFED BREAST OF CHICKEN  
WITH A ROASTED SHIITAKE MUSHROOM AND GINGER ESSENCE*

*YUKON GOLD AND MASCARPONE MASHED POTATOES*

*NAPA COUNTY FARMERS MARKET VEGETABLES*

*BAY AREA BREADS WITH SWEET BUTTER*

### *Dessert Course*

*WEDDING CAKE TO BE PROVIDED BY CLIENT*

*CALISTOGA ROASTERY COFFEE STATION*



# MELISSA TEAFF CATERING

## *~SALMON SAMPLE MENU~*

### *As Guests Arrive*

*LEMONADE WITH MINT AND LAVENDER*

### *Passed Hors d'oeuvres*

*BIG HERB PRAWN*

*WITH EXTRA VIRGIN OLIVE OIL, GARLIC, LEMON AND RED PEPPER FLAKES*

*HOT TOMATO TART*

*WITH BASIL INFUSED ROASTED TOMATO SOUFFLÉ*

*FRENCH CREPES*

*FILLED WITH BOURSIN CHEESE, CRISP ASPARAGUS AND FIRE ROASTED RED PEPPERS*

### *Salad Course*

*HEIRLOOM TOMATO SALAD*

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

### *Main Course*

*GRILLED PACIFIC COAST SALMON*

*WITH A GINGER BEURRE BLANC AND THREE PEPPER CHERMOULA*

*ROASTED RUSSIAN FINGERLING POTATOES*

*WITH EXTRA VIRGIN OLIVE OIL AND SEA SALT*

*NAPA COUNTY FARMERS MARKET VEGETABLES*

*BAY AREA BREADS WITH SWEET BUTTER*

### *Dessert Course*

*WEDDING CAKE TO BE PROVIDED BY CLIENT*

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# MELISSA TEAFF CATERING

## *~HALIBUT SAMPLE MENU~*

### *As Guests Arrive*

*LEMONADE WITH MINT AND LAVENDER*

### *Passed Hors d'oeuvres*

*FOUR~CHEESE GARLIC PUFFS  
ROQUEFORT, MASCARPONE, PARMESAN AND RICOTTA CHEESES BLENDED  
WITH ROASTED GARLIC AND HERBS ENCASED IN PUFF PASTRY*

*HOT TOMATO TART  
WITH BASIL INFUSED ROASTED TOMATO SOUFFLÉ*

*CRAB LORENZO CANAPE  
SAVORY HOT CRAB WITH MEYER LEMON AND REGGIANO CHEESE ON TOAST POINTS*

### *Salad Course*

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

### *Main Course*

*PAN ROASTED PORCINI DUSTED ALASKAN HALIBUT  
WITH A TARRAGON AND BLACK PEPPER BEURRE BLANC*

*ROASTED RACAMBOLE GARLIC MASHED POTATOES*

*NAPA COUNTY FARMERS MARKET VEGETABLES*

*BAY AREA BREADS WITH SWEET BUTTER*

### *Dessert Course*

*WEDDING CAKE TO BE PROVIDED BY CLIENT*

*CALISTOGA ROASTERY COFFEE STATION*