



MELISSA TEAFF CATERING

AMBIENT HORS D'OEUVRES

~ARTISAN CHEESE AND MARKET VEGETABLES~

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

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

SAVORY GOAT CHEESE AND HERB TRUFFLE

GRILLED FIG AND GOAT CHEESE CROSTINI

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

~COASTAL FISH~

SCALLION CREPES WITH SMOKED SALMON MOUSSE AND JULIENNED ENGLISH CUCUMBER

*TRIO OF CALIFORNIA CAVIARS SERVED WITH CRÈME FRAICHE, DICED RED ONION,
CHOPPED EGG, BLINIS AND TOAST POINTS*

SALMON TARTARE ON POTATO GAUFRETTE WITH CRÈME FRAICHE AND CAVIAR

AMERICAN STURGEON CAVIAR AND SMOKED TROUT BLINI WITH CRÈME FRAICHE AND CHERVIL

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

AHI TUNA TARTARE MARINATED WITH SOY AND SESAME SERVED ON SLICED CUCUMBER AND A CRISPY WONTON

COLD-SMOKED PACIFIC SALMON ON A CRISPY POTATO CHIP WITH DILL AIOLI

SMOKED TROUT PÂTÉ ON AN ENGLISH CUCUMBER ROUND WITH MINCED RADISH AND CHIVES

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

SMOKED STURGEON CANAPE WITH WATERCRESS BUTTER AND RED ONION MARMALADE



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~SHELLFISH~

ROCK SHRIMP AND CRAB COCKTAIL WITH SUN-DRIED TOMATO AND PASILLA CHILI SAUCE

LOBSTER SPRING ROLL WITH AVOCADO AND SPICY RED GRAPEFRUIT AIOLI

RAW OYSTER SHOOTERS WITH A FRENCH MIGNONETTE

POACHED JUMBO PRAWNS WITH CLASSIC COCKTAIL SAUCE

~POULTRY~

DUCK RILLETES CANAPE WITH TORPEDO ONION MARMALADE AND TRIPLE CREAM BRIE

PETITE THAI CHICKEN SALAD IN A BUTTER LETTUCE CUP WITH TOASTED PEANUTS AND LEMON GRASS VINAIGRETTE

TRUFFLED DUCK MOUSSE PÂTÉ CANAPE WITH CHIVE AND DICED RED ONION

CHICKEN, SUN-DRIED TOMATO AND FETA CANAPES ON TOAST POINTS

SMOKED CHICKEN AND FIRE ROASTED JALAPENO MOUSSE ON TORTILLA CRISPS WITH SALSA FRESCA

CHICKEN LIVER PATE ON TOAST POINTS WITH CARAMELIZED PEARS AND REDUCED BALSAMIC

DUCK LIVER PATE WITH APPLEWOOD SMOKED BACON AND PORT SALUTE CHEESE

~MEAT~

WILD MUSHROOM CROSTINI WITH PANCETTA AND TRIPLE CREAM BRIE

SESAME SEARED FILET MIGNON "SUSHI" WITH STICKY RICE, WASABI AND SWEET SOY SAUCE GLAZE

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

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

GRILLED PROSCIUTTO DI PARMA WRAPPED FRESH FIG STUFFED WITH HONEY, MINT AND GOAT CHEESE

SLICED PEAR WITH PANCETTA AND BRIE ON GRILLED CROSTINI

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

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

**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

~ARTISAN CHEESE AND MARKET VEGETABLES~

PARMESAN AND CHIVE PUFFS

CARAMELIZED ONION PHYLLO TRIANGLES WITH SHALLOTS, CIPOLLINI AND MAUI ONIONS AND SPANISH SHERRY SAUCE

HOT TOMATO TART WITH BASIL INFUSED ROASTED TOMATO SOUFFLÉ

POTATO SAMOSA WONTONS WITH SPICY CILANTRO PESTO

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

MUSHROOM TARTLET WITH SWISS CHEESE AND FIVE VARIETIES OF MUSHROOMS

FRIED SPANISH OLIVES WITH ROMESCO SAUCE

RISOTTO CROQUETTES WITH FIRE ROASTED TOMATO CHUTNEY

THAI CURRY SAMOSAS

POINT REYES BLUE CHEESE AND FIG JAM CANAPE

POTATO AND EGGPLANT FRITTERS WITH A TOASTED GARLIC AND BLACK PEPPER AIOLI

~MEAT~

APPLEWOOD SMOKED BACON WRAPPED DATE RAMAKI WITH TANGY TERIYAKI SAUCE

GRILLED PROSCIUTTO WRAPPED FIGS WITH A TOASTED WALNUT AND BLUE CHEESE CREAM

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

VIETNAMESE BEEF SATAY WITH A SPICY COCONUT GREEN CURRY SAUCE

GRILLED PORTUGUESE LINGUICA WITH A SWEET AND HOT MUSTARD SAUCE

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

LOLLIPOP LAMB CHOPS WITH A PINOT NOIR, THYME AND POMEGRANATE ESSENCE

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

ACHIOTE GRILLED BEEF SATAY WITH A CHOCOLATE THREE SEED MOLE

SPRING PORK POTSTICKERS WITH A GINGER, SWEET AND SOUR CHILI DIPPING SAUCE

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~POULTRY~

MAHOGANY CHICKEN WINGS WITH ROASTED PINEAPPLE SALSA

SPICY BARBECUE GLAZED CHICKEN SKEWERS

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

TEA SMOKED DUCK EMPANADAS WITH ASIAN DIPPING SAUCE

SEARED FOIE GRAS ON TOAST POINTS WITH A WILD HUCKLEBERRY MARMALADE AND ROASTED SHALLOT COMPOTE

CHICKEN EMPANADAS WITH TRES QUESOS, FIRE ROASTED JALAPENO WITH A CHIPOTLE CRÈME FRAICHE

~SHELLFISH~

ARTICHOKE AND STONE CRAB STUFFED MUSHROOMS WITH GARLIC, HERBS AND ASIAGO CHEESE

PETITE CRAB CAKES WITH A SPICY REMOULADE SAUCE

BARBECUE BACON SHRIMP

FIRE ROASTED GREEN CHILI AND LIME SHRIMP

TANDOORI GRILLED PRAWN WITH MINT AND CILANTRO AIOLI

GRILLED PROSCIUTTO WRAPPED PRAWN SKEWERS

WASABI WONTON PRAWN WITH A SWEET AND SOUR DIPPING SAUCE

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

CRAB LORENZO CANAPE WITH PARMESAN ON TOAST

CRAB AND PAPAYA TOSTADAS

GRILLED APPLEWOOD SMOKED BACON WRAPPED DIVER SCALLOPS WITH FRESH LEMON

DUNGENESS CRAB, TARRAGON AND MEYER LEMON TART

POPCORN SHRIMP WITH A CREOLE REMOULADE

~COASTAL FISH~

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

SPICED TUNA SKEWERS

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

GRILLED TUNA SATAY MARINATED IN SAKE AND GINGER WITH WASABI AND SOY AIOLI

GRILLED GINGER SALMON SKEWER WITH A TOASTED CUMIN BLACK BEAN SAUCE

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MELISSA TEAFF CATERING

STATIONARY HORS D'OEUVRES

~ARTISAN CHEESE AND MARKET VEGETABLES~

GRILLED ITALIAN COUNTRY BREAD BRUSCHETTAS WITH ASSORTED SEASONAL TOPPINGS

SEASONAL BABY VEGETABLE CRUDITÉS WITH DIPPING SAUCES

FINE IMPORTED AND DOMESTIC CHEESE BOARD WITH TRIPLE CRÈME, SOFT-BLOOM, MOUNTAIN AND HARD CHEESES WITH SEASONAL FRUITS AND ASSORTED CRACKERS

WHEEL OF TRIPLE-CRÈME CHEESE WITH FRUIT, WATER CRACKERS AND WHOLE WHEAT BISCUITS

GORGONZOLA TORTE WITH MASCARPONE, KIRSCH AND WHOLE WHEAT BISCUITS

FARMHOUSE ENGLISH CHEDDAR BOARD WITH SEASONAL FRUIT COMPOTE AND WHOLE WHEAT BISCUITS

ST. AGUR BLEU CHEESE WITH WHOLE WHEAT BISCUITS AND TOASTED WALNUTS

BAKED BRIE AND PORT-GLAZED GRAPES WITH SLICED BAGUETTES

PESTO AND SUN-DRIED TOMATO BRIE TORTE WITH TOASTED PINE NUTS, BASIL AND TOY-BOX TOMATOES WATER CRACKERS

BREAD BASKET WITH OLIVE BREAD, PITA AND HERBED FLATBREAD

~SEAFOOD~

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

AMERICAN STURGEON AND SMOKED SALMON TERRINE WITH CHIVES, LEMON CRÈME FRAICHE AND TOAST POINTS

CEVICHE SHOOTERS WITH LIME AND SERRANO CHILI

RAW OYSTERS ON THE HALF SHELL WITH CHAMPAGNE MIGNONETTE, FRESH HORSERADISH AND LEMON

~MEAT~

COUNTRY TERRINES AND PÂTÉS WITH FRENCH CORNICHONS, PICKLED PEARL ONIONS AND DIJON MUSTARD WITH SLICED BAGUETTE AND WHOLE WHEAT BISCUITS

GREEK PLATTER WITH HAND-ROLLED DOLMAS, ROASTED EGGPLANT SALAD, STUFFED PEPPERONCINI, SKORDISTA SAUSAGE, KASSERI CHEESE AND PITA

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

TAPAS TRAY WITH CHORIZO, GRILLED PRAWNS IN GARLIC OIL, CHICKPEA AND PARSLEY SALAD, MARINATED KALAMATA OLIVES, MANCHEGO CHEESE AND BABY POTATOES IN A CAPER SAUCE WITH BASKETS OF HERBED FLATBREAD

PARISIAN HAM, COUNTRY TERRINE AND TRUFFLED DUCK MOUSSE PÂTÉ BAGUETTE SANDWICHES AND VEGETARIAN LAVOSH PINWHEEL SANDWICHES WITH BOURSIN CHEESE ON A BED OF WATERCRESS, RADISH AND GREEN ONION

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