

# CHEF'S TABLE *Catering*

## MEDITERRANEAN MENU

AUGUST 27 PEAR VALLEY WINERY 125 GUESTS  
6:00 GUEST ARRIVAL

### STATION APPETIZERS

FRESH BAKED BREAD STICKS – PARMESAN ROSEMARY; SEA SALTED; PLAIN  
BERRY AND MINT WATER

### TRAY PASSED APPETIZERS

CAPRESE SKEWERS  
RISOTTO BITES TOPPED WITH CRÈME FRAICHE AND CRISPY PANCETTA  
ASSORTED FLATBREADS

### BUFFET STYLE DINNER SERVICE

GREEK SALAD WITH FETA CHEESE, KALAMATA OLIVES AND PEPPERONCINI  
COUS COUS SALAD WITH TOMATOES AND CUCUMBER  
CHICKEN MARSALA WITH SLICED MUSHROOMS  
PACIFIC COD WITH OVEN BURST TOMATOES, CAPERS AND GARLIC  
PENNE PASTA WITH PESTO AND SHAVED PARMESAN  
FRESH VEGETABLE MEDLEY  
ARTISAN ROLLS AND BUTTER

### BEVERAGE SERVICE

WATER, ICED TEA, LEMONADE AND COFFEE SERVICE