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PIPER JOHNSON CATERING EVENT

Hors d'oeuvres

- Please see Hors d'oeuvres Menu

Entree Selection

(Please Choose Two)

- Angel Hair Pasta Roses with Smoked Chicken & Roasted Tomato Creme Sauce
Served with Caramelized Leeks, Spring Peas & Topped with Asiago Cheese
- "Everything Under the Sun" Vegetarian Lasagna with
House Made Lasagna Pasta & Gorgonzola Sauce
- Mesquite Grilled Carved Tri-Tips Served with
a Basil-Rosemary Horseradish Cream
- Bistro Style Garlic-Citrus Roasted Chicken with
a Natural Thyme Jus
- Herb Crusted Pacific Red Snapper and Caramelized Fennel with Lemon Pepper Aioli
- Rock Shrimp Risotto Pie Served with a Marinere Sauce Topped with Shaved Pecorino Cheese
- Ca jun Roasted Pork Loin with Tamarind & Sweet Mustard-Apple Compote
- Butternut Squash Ravioli Tossed with
Grilled Eggplant, Sun-Baked Roma Tomato, Pearl Onion, Mushroom &
Sweet Pepper Ragout with Herbs & a Touch of Extra Virgin Olive Oil
- Steamship Round Carved at The Buffet with
a Basil Horseradish Sauce & an Au Jus
- Grilled Assorted Napa Valley Sausages with a Trio of Roasted Peppers
Served with Napa Valley Mustard & Grilled Seasonal Mushrooms

Also On The Buffet

- Classic Caesar Salad with Aged Parmesan & Herb Croutons or
Piper Johnson's Classic Napa Valley Salad
- Carmen Miranda's Famous Fruit Salad
- Wild Rice Pilaf with Roasted Corn, Pine Nuts, Peppers, Ginger and Essence of Citrus or
Roasted Red Bliss Potatoes with Garlic and Rosemary (Each Served Hot or Ambient
Temperature)
- Locally Grown Seasonal Vegetable Melange (Served Grilled or Roasted)
- Freshly Baked Breads & Butter

Also Included

- Regular and Decaf Freshly Ground French Roast Coffee & Herb Teas

Dessert Served - Additional \$5.95++ Per Person

(Please Choose One)

- Autumn Pumpkin Cake, Banana Walnut Cake, California Poppyseed Cake, Carrot Cake,
German Chocolate Cake, Lots of Delicious Selections of Cheesecakes, Tortes & Tarts

Station Menus Available From Selections-

Price/Guest: \$40.25++