

DEAN & DELUCA
CATERING
NAPA VALLEY

DEAN & DELUCA HAS DEVELOPED A CATERING PROGRAM PROMOTING THE CELEBRATION OF FOOD. WE BRING TO YOUR TABLE THE BEST NAPA VALLEY (AND THE WORLD) HAS TO OFFER. FOR OVER 25 YEARS WE HAVE MADE IT OUR EVERYDAY BUSINESS TO SELECT AND EDIT THE FINEST INGREDIENTS AND PRODUCTS OUR PLANET CAN PRODUCE.

NAPA VALLEY
607 SOUTH ST. HELENA HIGHWAY 29, ST. HELENA, CA 94574
PHONE: 707.967.9980 EXT. 4121

PRICES ARE SUBJECT TO CHANGE BASED ON AVAILABILITY & SEASONALITY

BREAKFAST

STANDARD SERVES 8-12 GUESTS
LARGE SERVES 12-18 GUESTS
WE REQUIRE 24-48 HOUR NOTICE

THE YOUNTVILLE.....STANDARD \$ 50
LARGE \$ 75

ASSORTED BAGELS
SERVED WITH SWEET BUTTER, CREAM CHEESE, AND PRESERVES

THE CALISTOGA.....STANDARD \$ 60
LARGE \$ 90

ASSORTED BAGELS, MUFFINS, DANISH, AND CROISSANTS
SERVED WITH SWEET BUTTER, CREAM CHEESE, AND PRESERVES

THE ST. HELENA.....STANDARD \$ 90
LARGE \$ 130

ASSORTED BAGELS, MUFFINS, DANISH, AND CROISSANTS
SERVED WITH SWEET BUTTER, CREAM CHEESE, AND PRESERVES
ACCOMPANIED BY FRESH SQUEEZED ORANGE JUICE AND CALIFORNIA FRUIT SALAD

THE NAPA VALLEY..... STANDARD \$ 80
LARGE \$ 100

ASSORTMENT OF OUR SIGNATURE CINNAMON AND CHOCOLATE BABKA BREAD
ACCOMPANIED BY FRESH SQUEEZED ORANGE JUICE AND CALIFORNIA FRUIT SALAD

THE OAKVILLE.....STANDARD \$ 60
LARGE \$ 90

A BASKET OF OUR LOCAL BRIOCHE BUNS WITH APRICOT, CINNAMON BUNS, AND
OLD FASHIONED STICKY BUNS WITH PECANS
ACCOMPANIED BY GIRADEHLI HOT CHOCOLATE OR FRESH ORANGE JUICE

THE SUNDAY BRUNCHSTANDARD \$ 90
LARGE \$ 130

SMOKED SALMON ACCOMPANIED BY CHOPPED EGG, CAPER BERRIES, SLICED
BERMUDA ONION AND TOMATOES
SERVED WITH SLICED BAGELS AND CREAM CHEESE

THE SOHO FRUIT BASKET.....STANDARD \$ 60
LARGE \$ 90

SEASONAL SELECTIONS OF CALIFORNIA'S FINEST FRUITS
ACCOMPANIED BY ALMOND AND HONEY YOGURT SAUCE

BREAKFAST

MINIMUM OF 8 SANDWICHES PER ORDER
WE REQUIRE 24-48 HOUR NOTICE

BREAKFAST SANDWICHES.....PER GUEST \$ 8

- CHEDDAR AND HERB BISCUIT WITH VIRGINIA HAM AND APRICOT MUSTARD
- CHEDDAR AND HERB BISCUIT WITH COUNTRY SAUSAGE PATTIE
- BUTTERMILK BISCUIT WITH SMOKED SALMON AND CAPER-DILL CRÈME FRAICHE
- MAPLE HAM WITH HONEY DIJON MUSTARD ON A FRESH BAKED CROISSANT
- BREAKFAST WRAP WITH SCRAMBLED EGG, CRUMBLLED BACON, AND CHEDDAR CHEESE ACCOMPANIED BY OUR FRESH SALSA
- BREAKFAST WRAP WITH SCRAMBLED EGG, ITALIAN SAUSAGE, AND CHEDDAR CHEESE ACCOMPANIED BY FRESH SALSA
- WESTERN WRAP WITH SCRAMBLED EGG, GRILLED PEPPERS, ONIONS, AND PEPPER JACK CHEESE ACCOMPANIED BY OUR FRESH SALSA

DEEP DISH QUICHE.....SERVES 8 GUESTS \$40

- LORRAINE
- SPINACH, GOAT CHEESE, AND SUN-DRIED TOMATOES
- WILD MUSHROOM, ROASTED RED PEPPERS, SWEET CORN, AND DIJON MUSTARD

BLACK FOREST HAM AND CHEDDAR FRITTATA.....SERVES 8 GUESTS \$50

PETITE CHEDDAR HERB BISCUITS WITH VIRGINIA HAM.....PER DOZEN \$30

**MINIMUM OF 2 DOZEN REQUIRED
BISCUITS ARE ACCOMPANIED BY APRICOT MUSTARD

FRENCH TOAST BREAD PUDDING.....SERVES 8 GUESTS \$40

WITH VANILLA INFUSED MAPLE SYRUP AND BOURBON CHANTILLY CREME

SPANAKOPITA.....PER DOZEN \$25

**MINIMUM OF 2 DOZEN REQUIRED
SPINACH AND FETA CHEESE ARE WRAPPED IN FLAKY PHYLLO DOUGH

GRANOLA PARFAIT.....PER GUEST \$ 4

NATURAL YOGURT INFUSED WITH HONEY AND PAIRED WITH FRESH BERRIES AND GRANOLA

DEAN & DELUCA COFFEE SERVICE.....PER BOX \$12

DEAN & DELUCA'S SIGNATURE HOUSE BLEND
SERVES 8-10 GUESTS

- REGULAR
- DECAFFEINATED

DEAN & DELUCA HOT TEA SERVICE.....PER BOX \$12

OFFER YOUR GUESTS THE FINEST SELECTIONS OF TEA BLENDS FROM AROUND THE GLOBE WITH SELECTIONS OF BLACK, GREEN, AND HERBAL
SERVES 8-10 GUESTS

FRESH SQUEEZED ORANGE JUICE.....PER ½ GALLON \$12

** DON'T FORGET THE CHAMPAGNE

MORNING MARYS.....PER ½ GALLON \$15

** SERVED WITH CELERY, PICKLED GREEN BEANS, AND PICKLED OLIVES...DON'T FORGET THE VODKA

BOXED LUNCHEONS

ENHANCE YOUR NEXT EVENT WITH THE LUXURY THAT IS DEAN & DELUCA
EIGHT-GUEST MINIMUM ORDER

CLASSIC SANDWICH BOX LUNCH.....\$12
CHOICE OF SANDWICH, DEAN & DELUCA CHIP SELECTIONS (SPICY OR ORIGINAL), COOKIE, AND A DEAN & DELUCA CHOCOLATE MINT

CLASSIC SALAD BOX LUNCH.....\$14
CHOICE OF SALAD WITH AN ARTISAN ROLL AND BUTTER, COOKIE, AND A DEAN & DELUCA CHOCOLATE MINT

ENHANCE YOUR ORDER.....\$ 5
SELECT ANY ADDITIONAL ACCOMPANIMENT

LUNCHEON PRIX FIXE

NO WORRIES, NO STRESS, NO PROBLEM...WE'VE THOUGHT OF EVERYTHING
EIGHT-GUEST MINIMUM ORDER

DIAMOND MOUNTAIN.....PER GUEST \$15
ASSORTED SANDWICH PLATTER
CHOICE OF ONE ACCOMPANIMENT AND OUR ASSORTED DESSERT PLATTER

HOWELL MOUNTAIN.....PER GUEST \$18
ASSORTED SANDWICH PLATTER
CHOICE OF TWO ACCOMPANIMENTS AND OUR ASSORTED DESSERT PLATTER

SPRING MOUNTAIN.....PER GUEST \$20
ASSORTED SANDWICH PLATTER
CHOICE OF THREE ACCOMPANIMENTS AND OUR ASSORTED DESSERT PLATTER

SAGE CANYON.....PER GUEST \$25
GRILLED SALMON FILET WITH ORANGE ROSEMARY GLAZE A WILD RICE AND ORZO PASTA SALAD WITH DRIED CRANBERRIES AND TOASTED PINE NUTS ACCOMPANIED BY OUR DEAN & DELUCA HOUSE SALAD WITH HONEY BALSAMIC VINAIGRETTE
SERVED WITH A SELECTION OF FRESHLY BAKED ROLLS AND A DESSERT PLATTER

SILVERADO TRAIL.....PER GUEST \$25
SWEET CHILI GLAZED FLANK STEAK OVER SESAME PONZU UDON NOODLES ACCOMPANIED BY OUR DEAN & DELUCA HOUSE SALAD WITH HONEY BALSAMIC VINAIGRETTE
SERVED WITH A SELECTION OF FRESHLY BAKED ROLLS AND A DESSERT PLATTER

SANDWICH SELECTIONS

SERVED ON A VARIETY OF SLICED BREADS AND SANDWICH BUNS

POULTRY SANDWICHES

HERB ROASTED CHICKEN BREAST SALAD WITH GRUYERE CHEESE, LETTUCE, TOMATO, AND ROASTED GARLIC AIOLI

OVEN ROASTED TURKEY BREAST WITH PROVOLONE, PESTO, LETTUCE, TOMATO, AVOCADO, AND LEMON AIOLI

SMOKED TURKEY BREAST WITH FONTINA CHEESE, APPLE WOOD SMOKED BACON, LETTUCE, TOMATO, AND LEMON AIOLI

GRILLED CHICKEN WITH ROMAINE, SHAVED PARMESAN CHEESE, OVEN ROASTED TOMATOES, AND CAESAR DRESSING WRAPPED IN A SPINACH TORTILLA

SANTA FE TURKEY BREAST WITH MONTEREY JACK CHEESE, LETTUCE, TOMATO, AND CHIPOTLE MAYONNAISE

CHARCUTERIE SANDWICHES

OVEN ROASTED BEEF WITH SPANISH MANCHEGO, PICKLED RED ONIONS, AND DIJONNAISE

PASTRAMI WITH GRUYERE CHEESE, BALSAMIC ONIONS, AND WHOLE GRAIN MUSTARD

PROSCIUTTO DI PARMA WITH GENOA SALAMI, PROVOLONE CHEESE, AND SHAVED RED ONIONS

BLACK FOREST HAM WITH IMPORTED BRIE CHEESE, LETTUCE, TOMATO, AND HONEY MUSTARD

SMOKED SALMON CLUB WITH BABY SPINACH, CUCUMBER, ROASTED PEPPERS, AND DILL CREAM CHEESE

ITALIAN TUNA SALAD WITH CAPERS, FRESH HERBS, LEMON ZEST, AND EXTRA VIRGIN OLIVE OIL

VEGETARIAN SANDWICHES

CLASSIC EGG SALAD WITH GREEN ONION, DIJON MUSTARD, LEAF LETTUCE, AND TOMATO ON PULLMAN WHITE BREAD

ROASTED TOMATOES AND SQUASH WITH MOZZARELLA, BASIL, BALSAMIC VINEGAR, AND EXTRA VIRGIN OLIVE OIL

BALSAMIC-MARINATED PORTOBELLO MUSHROOM WITH ROASTED PEPPERS, GRILLED ASPARAGUS, FRESH MOZZARELLA, AND SUN-DRIED TOMATO PESTO

ENTRÉE SALADS

REFERRED TO BY MANY AS THE "SALAD STATE"
HERE ARE A FEW OF OUR INSPIRED FAVORITES
EIGHT-GUEST MINIMUM ORDER

ENHANCE YOUR SELECTIONS!

ADD SLICED ALL NATURAL CHICKEN BREAST.....\$ 3
ADD SALMON OR PRAWNS.....\$ 5

DEAN & DELUCA HOUSE SALAD

SPRING GREENS, ROMAINE, DRIED FRUITS, FRENCH GOAT CHEESE, AND
CANDIED WALNUTS WITH HONEY BALSAMIC VINAIGRETTE

CALIFORNIA SPINACH SALAD

BABY SPINACH, APPLE WOOD SMOKED BACON, PICKLED RED ONIONS, AND
ROSEMARY FOCACCIA CROUTONS WITH DIJON VINAIGRETTE

CAESAR CARDINI SALAD

ROMAINE, SHAVED PARMESAN, REGGIANO CHEESE, AND GARLIC CROUTONS
WITH OUR IN HOUSE CAESAR DRESSING

MEDITERRANEAN SALAD

ROMAINE, FETA CHEESE, KALAMATA OLIVES, SUN-DRIED TOMATOES, AND
ARTICHOKE HEARTS WITH RED WINE AND OREGANO VINAIGRETTE

BROWN DERBY COBB SALAD

ROMAINE, WATERCRESS, APPLE WOOD SMOKED BACON, TOMATOES, CHOPPED
EGG, AVOCADO, AND ROQUEFORT CHEESE WITH FRENCH VINAIGRETTE

INSALATA CAPRESE (SEASONAL)

ARUGULA, TOMATOES, FRESH MOZZARELLA, BASIL, AND CRACKED PEPPER WITH
RED WINE VINAIGRETTE

SOUTHWEST SALAD WITH BLACK BEANS AND CORN

ROMAINE, RED AND YELLOW PEPPERS, JULIENED CARROTS,
BLACK BEANS, ROASTED CORN, RED ONION, AVOCADO, AND CILANTRO
WITH SANTA FE DRESSING

PANZANELA SALAD

TUSCAN BREAD, ENGLISH CUCUMBERS, TOMATOES, SWEET ONIONS, AND
FRESH BASIL WITH RED-WINE VINAIGRETTE

NEW AMERICAN SALAD NICOISE

MIXED GREENS, ROASTED BELL PEPPERS, NICOISE OLIVES, BLANCHED
HARICOTS VERTS, COOKED NEW POTATOES, TOMATOES, CHOPPED EGG, AND
ARTICHOKE WITH DIJON SHERRY VINAIGRETTE

ENHANCE THIS SALAD WITH QUALITY FRESH TUNA.....\$ 5

ACCOMPANIMENTS

MINIMUM OF EIGHT-GUESTS PER SELECTION

GRAINS AND BEANS

- MOROCCAN CHIC PEA SALAD
- QUINOA WITH TOASTED PUMPKIN SEEDS, PINE NUTS, AND CRANBERRIES

PASTA

- PENNE PASTA WITH PESTO, SUN-DRIED TOMATOES, PARMESAN, AND TOASTED PINE NUTS
- CHINESE NOODLES

POTATOES

- DEAN & DELUCA HOUSE POTATO SALAD
- DEAN & DELUCA CHIP SELECTIONS (SPICY OR ORIGINAL)

VEGETABLES

- CUCUMBERS, TOMATOES, FETA CHEESE, AND FRESH HERBS
- EDAMMAME
- THAI CABBAGE SLAW
- GRILLED SEASONAL VEGETABLES WITH MURRAY RIVER SALT

FRUIT

- SEASONAL CALIFORNIA FRUIT SALAD
- VANILLA SCENTED APPLES WITH WALNUTS AND MANCHEGO CHEESE
- CHILLED WATERMELON WITH FETA, LIME, MINT, AND PARSLEY

ENHANCE YOUR SANDWICH EXPERIENCE

WHAT'S A SANDWICH WITHOUT A PICKLE?

KOSHER DILLS.....\$ 2
GUSS' PICKLES (A TRUE NEW YORK-STYLE PICKLE)

NAPA VALLEY BENTO BOX LUNCH

EACH LUNCHEON IS PRESENTED IN A BLACK-BOTTOM PLASTIC BOX WITH A CLEAR LID, INCLUDING FLATWARE, INDIVIDUAL SALT AND PEPPER SHAKERS, AND OUR SIGNATURE DEAN & DELUCA CHOCOLATE MINT

****48-HOUR NOTICE REQUIRED****

CHOICE OF SANDWICH.....\$20

WITH FRESH CUT FRUIT SALAD, PASTA OR POTATO SALAD, AND A DESSERT BAR

ACHIOTE LIME GRILLED CHICKEN SALAD.....\$25

ACHIOTE CITRUS CHICKEN SALAD WITH CRISPY TORTILLAS, AVOCADO, ORANGE, AND GRAPEFRUIT IN A SHERRY LIME VINAIGRETTE
ACCOMPANIED WITH CORN AND BLACK BEAN SALSA AND A CHURRO

HERB ROASTED CHICKEN SALAD.....\$25

ROSEMARY ROASTED BREAST OF CHICKEN SHINGLED OVER LOCAL FIELD GREENS WITH A TOMATO, DRIED CHERRIES, AND CANDIED WALNUTS WITH RED WINE VINAIGRETTE
TOPPED WITH POINT REYES BLUE CHEESE AND ACCOMPANIED BY A MEDLEY OF LOCAL FRUITS AND CHOCOLATE BREAD PUDDING

SESAME SEARED TUNA NICOISE SALAD.....\$25

SEARED AHI TUNA, FINGERLING POTATOES, HARICOT VERT GREEN BEANS, KALAMATA OLIVES, SWEET 100 TOMATOES, HARD-BOILED EGGS, SHAVED RED ONIONS, AND DOLMAS
FINISHED WITH BAKLAVA

GRILLED BEEF TAGLIATA SALAD WITH ROSEMARY, FRIED CAPERS, AND LEMONS.....\$25

GRILLED NEW YORK STEAK BATHED IN FRAGRANT EXTRA VIRGIN OLIVE, ROASTED GARLIC, AND SHAVED PARMIGIANO-REGGIANO CHEESE OVER TENDER ARUGULA WITH BALSAMIC ROASTED TOMATOES AND TIRAMISU
ACCOMPANIED BY ROSEMARY ROASTED FINGERLING POTATOES

CHARLESTON SHRIMP SALAD.....\$25

FRESH SHRIMP WITH ARTICHOKE, RED PEPPERS, CELERY, DILL, LIME, AND MAYONNAISE OVER FRESH GREENS
ACCOMPANIED BY CUCUMBER DILL SALAD AND A CHOCOLATE CARAMEL CHEW

THAI SKIRT STEAK SALAD.....\$25

THAI CURRIED SKIRT STEAK WITH SESAME NOODLES, CILANTRO, AND TOASTED CASHEWS
ACCOMPANIED BY EDAMAME SHIITAKE SALAD, LYCHEE NUTS, AND A FORTUNE COOKIE

DEAN & DELUCA CRAB CAKE.....\$25

WITH RED CHILI PECAN COLESLAW, PESTO PENNE SALAD WITH PINE NUTS, AND SUN-DRIED TOMATOES
ACCOMPANIED BY AN ARTISAN BAKED ROLL WITH BUTTER AND A LEMON BAR

STATIONARY PLATTERS AND BASKETS

STANDARD SERVES 8-12 GUESTS
LARGE PLATTERS SERVES 12-18 GUESTS
72-HOUR NOTICE PREFERRED

SOHO FRUIT BASKET.....STANDARD \$ 90
LARGE \$130

SLICED MELON, PINEAPPLE, GRAPES, PAPAYA, KIWI, AND SEASONAL BERRIES
ACCOMPANIED BY AN ALMOND YOGURT DIPPING SAUCE

CRUDITÉ.....STANDARD \$ 90
LARGE \$130

SEASONAL MEDLEY OF BABY ZUCCHINI, PATTY PAN SQUASH, ASPARAGUS,
CHERRY TOMATOES, BABY CARROTS, RADISHES, BROCCOLI, CAULIFLOWER,
AND HERB DIPPING SAUCE

ENGLISH TEA BASKET.....STANDARD \$130
LARGE \$180

SMOKED SALMON PINWHEELS, ROASTED CHICKEN SALAD ON WHOLE WHEAT,
CLASSIC EGG SALAD ON PULLMAN WHITE BREAD, CLASSIC CUCUMBER AND
WATERCRESS SANDWICHES, CHEDDAR CHEESE TWISTS, SEEDLESS GRAPES,
AND STRAWBERRIES

ANTIPASTO MISTO.....STANDARD \$130
LARGE \$180

SOPPRESATA VENETTA, SWEET COPPA, PARMA PROSCIUTTO, SMOKED
MOZZARELLA, BOCCONCINI, ROASTED RED PEPPERS, GRILLED EGGPLANT,
FENNEL, ZUCCHINI, MARINATED ARTICHOKE, KALAMATA AND PICHOLINE
OLIVES
ACCOMPANIED BY HEARTH BAKED BREADS AND WHOLE GRAIN MUSTARD

NOSHES.....STANDARD \$ 55
LARGE \$ 90

A SELECTION OF MARINATED OLIVES, CORNICHONS, ROASTED RED AND YELLOW
TOMATOES, BLEU CHEESE STUFFED OLIVES, FETA STUFFED PEPPERS, AND
HAND ROLLED DOLMAS (STUFFED GRAPE LEAVES)

CHARCUTERIE... ..STANDARD \$130
LARGE \$180

A SELECTION OF TRADITIONAL AND VEGETABLE PATES, TERRINES, CURED
SAUSAGES, AND HAM
ACCOMPANIED BY CORNICHONS, IMPORTED OLIVES, STONE-GROUND AND
DIJON MUSTARDS, AND SLICED HEARTH BREADS

SIGNATURE HORS D' OEUVRES BASKETS

STANDARD SERVES 8-12 GUESTS
LARGE SERVES 12-18 GUESTS
72-HOUR NOTICE PREFERRED

PROVENCE GRILL.....STANDARD \$175
LARGE \$200

SKEWERS OF FIRE GRILLED SHRIMP, ROSEMARY GARLIC CHICKEN
SKEWERS, GRILLED ZUCCHINI AND SUN-DRIED TOMATOES,
MARINATED OLIVES, HERB CHEVRE DIP, AND ROASTED PEPPER ROUILLE

PACIFIC RIM.....STANDARD \$175
LARGE \$200

SKEWERS OF SZECHWAN SHRIMP AND THAI RED CURRIED CHICKEN,
VEGETABLE EGG ROLLS, PICKLED GINGER, WASABI, AND SOY SCALLION
DIPPING SAUCE

TANGIER.....STANDARD \$175
LARGE \$200

CURRIED LAMB SKEWERS, MOROCCAN CHICKEN SKEWERS,
HUMMUS, BLACK OLIVE TAPENADE, ORANGE SLICES, MANCHEGO
CHEESE, AND GRILLED EGGPLANT
ACCOMPANIED BY SEASONED PITA CHIPS

MARDI GRAS.....STANDARD \$175
LARGE \$200

BLACKENED CHICKEN AND FIRE ROASTED GRILLED SHRIMP SKEWERS,
ANDOUILLE SAUSAGE SLICES, MINI CRAB CAKES, SWEET POTATO CHIPS,
AND SPICY CREOLE REMOULADE

SOUTHWEST DIPPING.....STANDARD \$175
LARGE \$200

ANCHO-RUBBED CHICKEN AND CORIANDER BEEF SKEWERS,
RED AND YELLOW PEPPERS, BLACK BEAN AND CORN SALSA WITH
CILANTRO AND FRESH GUACAMOLE
ACCOMPANIED BY CORN TORTILLA CHIPS

MEDITERRANEAN DIPPING.....STANDARD \$175
LARGE \$200

TURKISH-GRILLED CHICKEN SKEWERS, HUMMUS, BABA GANOUSH,
DOLMAS (STUFFED GRAPE LEAVES), ASSORTED OLIVES,
AND RAITA SAUCE
ACCOMPANIED BY GRILLED PITA CHIPS

CHEESE BOARDS

PRESENTED ON OUR SIGNATURE MAPLE CUTTING BOARDS
ALL CHEESE BOARDS INCLUDE
A BASKET OF TABLE CRACKERS AND BAGUETTE SLICES

CALIFORNIA CHEESE BOARD.....STANDARD \$ 90
LARGE \$140

CALIFORNIA CHEESES JUST KEEP GETTING BETTER AND BETTER. WE'VE ASSEMBLED FOUR OF OUR FAVORITES FOR OUR CHEESE BOARD. RED HAWK IS A TRIPLE CRÈME WITH A STRONG AROMA WITH MILD FRUITY UNDERTONES. CREAMY AND FULL-FLAVORED, POINT REYES BLEU, IS CALIFORNIA'S ONLY CLASSIC-STYLE BLEU CHEESE. HUMBOLDT FOG IS A MILD AGED GOAT CHEESE THAT IS SLIGHTLY TART WITH A MILD FINISH. WE FINISH THIS BOARD WITH FISCALINI CHEDDAR WHICH HAS SLIGHT EARTHY UNDERTONES WITH A SHARP FINISH.

OLD WORLD CHEESE BOARD.....STANDARD \$ 90
LARGE \$140

EUROPEAN CHEESES ARE UNPARALLELED IN THE VARIETY OF TYPES, SIZES, SHAPES, AND FLAVORS. COMTE IS SMOOTH AND HAS HINTS OF FRUIT, HAZELNUTS, AND TOFFEE. INTENSE AND COMPLEX, ROQUEFORT, IS A SHEEP'S MILK CHEESE THAT IS SLIGHTLY SPICY IN FLAVOR. PIERRE ROBERT IS A TRIPLE CRÈME THAT IS SLIGHTLY SALTY AND BUTTERY AND COMPLIMENTS CHAMPAGNE NICELY. WE FINISH THIS BOARD WITH LINGOT D'OR WHICH IS A MÜNSTER CHEESE WITH A RAW NUTTY FLAVOR.

BORDEAUX AND BURGUNDY CHEESE BOARD.....STANDARD \$ 90
LARGE \$140

WE'VE SELECTED FOUR CHEESES THAT WILL COMPLIMENT AND ENHANCE RED WINE TASTINGS. PECORINO MOLITRANO HAS A PLEASING SWEET-SALTY BALANCE WITH A PIQUANT FINISH. BEAUFORT IS PERFECT FOR "BIG REDS" AND HAS A MILD, FRUITY FLAVOR. MONTGOMERY CHEDDAR IS A FARMHOUSE ENGLISH CHEESE WITH FLAVORS THAT CONTAIN A SUBLIME BALANCE OF SHARP AND FRUIT, DEEP AND NUTTY. WE FINISH THIS BOARD WITH PARMIGIANO-REGGIANO THIS CLASSIC ITALIAN CHEESE HAS ENORMOUS FLAVOR.

VINTNER'S CHEESE BOARD.....STANDARD \$ 90
LARGE \$140

WHITE WINES HAVE BEEN CELEBRATED FOR DECADES IN NAPA VALLEY! WE RAISE OUR GLASSES TO THESE FOUR SELECTIONS. GORGONZOLA DOLCE IS A SWEET COW'S MILK BLUE THAT IS MILD AND ODORIFEROUS. BUCHERON IS A GOAT'S MILK THAT IS PERFECT WITH A SALAD OF SPRING GREENS. PECORINO PIENZA GRAND RESERVE IS NUTTY AND SHARP, GREAT WITH CLASSIC PASTA DISHES. WE FINISH THIS BOARD WITH BLU DEL MONVISO A COW'S MILK BLUE CHEESE THAT IS UNASSERTIVE AND A PERFECT SELECTION FOR THOSE BEGINNING TO ENJOY BLUE CHEESE.

PICNIC BASKETS

STANDARD SERVES 2-4 GUESTS
LARGE SERVES 4-6 GUESTS
WE REQUIRE 48 HOUR NOTICE

EPICUREAN.....MARKET PRICE

A SELECTION OF FOIE GRAS BLONDE WITH BRIOCHE, DANIEL BOULURD SMOKED SALMON WITH TRADITIONAL RED ONIONS, CAPERS, EGGS, AND CHIVES SERVED WITH AMERICAN CAVIAR WITH TABLE WAFERS, GOAT CHEESE GRUGERES, CHOCOLATE TRUFFLES, AND SOPHIA COPPALA CHAMPAGNE

**FRENCH PICNIC.....STANDARD \$175
LARGE \$225**

A SELECTION OF IMPORTED CHEESES, SEASONAL FRUITS, JAMBON DE PARIS, TURKEY GALANTINE, AND COUNTRY PATE SERVED WITH A FRENCH BAGUETTE, OLIVES, CORNISHONS, DIJON MUSTARD, CHOCOLATE TRUFFLES, MACAROONS, AND SAN PELLEGRINO

**MEDITERRANEAN PICNIC.....STANDARD \$175
LARGE \$225**

OUR SIGNATURE MEDITERRANEAN SANDWICH FEATURES OUR ALL NATURAL CHICKEN BREAST WITH SMOKED MOZZARELLA, LETTUCE, TOMATO, AND RED PEPPER MAYONNAISE ON ROSEMARY FOCCACIA BREAD. THE SANDWICHES ARE COMPLIMENTED BY OUR HOMEMADE HUMMUS AND BABA GNOUSH WITH TOASTED PITA CHIPS, SEASONAL GRILLED VEGETABLES, HAND ROLLED DOLMAS AND FRESH FETA CHEESE. THE BASKET IS COMPLETE WITH BAKLAVA AND SAN PELLEGRINO.

**CLASSIC AMERICAN PICNIC.....STANDARD \$175
LARGE \$225**

FRIED CHICKEN TENDERLOINS SERVED WITH HONEY CINNAMON BBQ AND BUTTERMILK HERB DIPPING SAUCE. CLASSIC DEVILED EGGS, NAPA CABBAGE SLAW, TRADITIONAL POTATO SALAD SERVED WITH CHEDDAR HERB BISCUITS, CHOCOLATE BROWNIES, NECTAR, AND SAN PELLEGRINO.

**VALLEY PICNIC.....STANDARD \$175
LARGE \$225**

SMOKED SALMON CLUB WITH BABY SPINACH, CUCUMBER, ROASTED PEPPERS, AND DILL CREAM CHEESE, CALIFORNIA FRUIT SALAD, TOMATO, MOZZARELLA, BASIL SALAD, AND APPLE CIDER BRAISED CABBAGE WITH HONEY LOCAL MADE SAUSAGES. SERVED WITH LEMON BARS AND SAN PELLEGRINO.

HORS D' OEUVRES

WE CAN CUSTOMIZE TO YOUR TASTE
HERE ARE A FEW OF OUR FAVORITES FOR INSPIRATION
RANGE FROM \$24 - \$48 PER DOZEN
MINIMUM ORDER OF 2 DOZEN PER SELECTION

- PARMA PROSCIUTTO-WRAPPED ASPARAGUS WITH TRUFFLE BUTTER
- PARMA PROSCIUTTO- WRAPPED MELON
- BEEF ROULADES, CARAMELIZED ONIONS, MAYTAG BLEU CHEESE, AND ARUGULA
- NEW ZEALAND BABY LAMB CHOPS WITH ROSEMARY AND DEMI-GLACE
- CORNED DUCK BREAST, GRILLED ASIAN PEAR, AND SMOKED BLEU CHEESE CROSTINI
- LIME AND CILANTRO CHICKEN SKEWERS WITH MANGO SALSA
- CHEDDAR AND HERB BISCUIT WITH VIRGINIA HAM AND APRICOT MUSTARD
- PETITE CRAB CAKES WITH CILANTRO LIME AIOLI
- SEA SCALLOPS WRAPPED IN APPLE WOOD SMOKED BACON
- AHI TUNA TARTAR WITH CALIFORNIA CAVIAR
- BLACK MISSION FIGS STUFFED WITH FROMAGE D' AFFINOIS
- SPANAKOPITA - SPINACH AND FETA CHEESE WRAPPED IN PHYLLO
- PETITE RASPBERRY BRIE WITH ALMONDS
- FIG AND MASCARPONE CHEESE PURSES
- PARMESAN TUILLES
- RUSTIC TOMATO AND SWEET BASIL BRUSCHETTA
- PETITE ARTICHOKE CAKES WITH CREOLE REMOLAUDE
- PETITE QUICHE, SPRING LEEKS, AND CARAMELIZED APPLES AND GORGONZOLA
- CLASSIC DEVEILED EGGS WITH RED PEPPER RELISH

ENTRÉE SELECTIONS

PLATED OR BUFFET-STYLE, DEAN & DELUCA HAS THE ABILITY TO CUSTOMIZE MENUS TO EXCEED THE EXPECTATIONS OF ANY EVENT

SALADS

- FIELD GREENS WITH CANDIED PECANS, DRIED CRANBERRIES, CHEVRE GOAT CHEESE, AND BALSAMIC VINAIGRETTE
- CAESAR SALAD WITH ROMAINE, REGGIANO CHEESE, AND TOASTED CROUTONS WITH CREAMY CAESAR DRESSING
- BABY SPINACH SALAD WITH FETA, CURRANT, TOASTED ALMONDS, RED PEPPERS, AND CREAMY THAI DRESSING
- FRISSE SALAD WITH GRILLED D' ANJOU PEARS, ROQUEFORT CHEESE, AND TOASTED WALNUTS, WITH PEAR VINAIGRETTE
- CAPRESE SALAD WITH BEEFSTEAK TOMATOES, FRESH MOZZARELLA, AND SWEET BASIL WITH EXTRA-VIRGIN OLIVE OIL
- GOAT CHEESE AND FIG TERRINE WITH HAZELNUTS AND MARSALA REDUCTION
- HEIRLOOM TOMATO PANZANELLA WITH ROQUEFORT CHEESE, GRILLED ONIONS, AND CUCUMBERS WITH TANGY VINAIGRETTE
- COUNTRY LINE ORGANIC GREENS WITH BLACK MISSION FIGS, GOAT GOUDA, AND CANDIED HAZELNUTS

SOUPS

- LOBSTER CHIVE BISQUE
- WHITE GAZPACHO MALAGA STYLE
- PASTA E FAGIOLI WITH PARMESAN REGGIANO
- BUTTERNUT SQUASH PUREE WITH CRÈME FRAICHE

BREADS

DEAN & DELUCA PARTNERS WITH THE FINEST BAKERIES IN NAPA TO PROVIDE THE FRESHEST BREADS, ROLLS, BAGUETTES, AND BREAD STICKS AT ALL EVENTS; PAIRED WITH VERMONT BUTTER, IT'S THE PERFECT START TO ANY EVENING.

ENTRÉE SELECTIONS

PLATED OR BUFFET-STYLE, DEAN & DELUCA HAS THE ABILITY TO CUSTOMIZE MENUS TO EXCEED THE EXPECTATIONS OF ANY EVENT

BEEF AND PORK

- ROASTED LOIN OF HERITAGE PORK WITH WHOLE SHALLOTS AND PEARS
- DRY AGED BRANDT BEEF TENDERLOIN WITH CABERNET REDUCTION
- VEAL OSSOBUCO
- CUMIN-LIME MARINATED BRANDT SKIRT STEAK
- NAPA VALLEY LAMB CO. RACK OF LAMB WITH NATURAL AU JUS
- DOUBLE CUT HERITAGE PORK CHOPS WITH APPLES, BRANDY BUTTER, AND PEARL ONIONS

POULTRY

- CLASSIC CHICKEN MARSALA WITH FOREST MUSHROOMS
- GRILLED CHICKEN BREAST IN WHITE BALSAMIC VINEGAR WITH OVEN DRIED GRAPES
- COQ AU VIN
- STUFFED CHICKEN BREAST WITH ARTICHOKE, WILD MUSHROOMS, AND TRUFFLE BUTTER
- CRISPY DUCK BREAST WITH BLACK CURRANT REDUCTION

FISH AND SEAFOOD

- DEAN & DELUCA CRAB CAKES WITH CILANTRO LIME AIOLI
- GRILLED SALMON WITH MANDARIN CORIANDER SALSA
- GRILLED SWORDFISH WITH GRAPE TOMATOES AND BASIL
- PAN-SEARED HALIBUT WITH SAFFRON LEEK BROTH
- SESAME SEARED TUNA STEAK WITH WASABI CREAM AND PICKLED GINGER
- CHILEAN SEA BASS WITH SWEET CORN AND FRESH FENNEL

VEGETABLES

- MÉLANGE OF SEASONAL VEGETABLES
- ROASTED BUTTERNUT SQUASH WITH APPLES, PECANS, AND CIDER GLAZE
- GINGER-GLAZED CARROTS
- HARICOT VERT GREEN BEANS WITH CHERRY TOMATOES AND SHALLOTS
- GRILLED ASPARAGUS WITH LEMON ZEST
- ROASTED BRUSSEL SPROUTS, PARSNIPS, ENGLISH WALNUTS, AND PARSLEY
- BROCCOLINI WITH OLIVE OIL, GARLIC, AND PEPPERS
- SAUTÉED GREENS WITH TOASTED GARLIC AND EXTRA VIRGIN OLIVE OIL

GRAINS AND POTATOES

- HOME-STYLE WHIPPED POTATOES WITH GARLIC
- RED POTATOES WITH ROSEMARY AND CARAMELIZED SHALLOTS
- BASMATI AND WILD RICE WITH LEEKS AND PINE NUTS
- FINGERLING POTATOES WITH ROASTED SHALLOTS, GARLIC, AND THYME
- SMASHED SWEET POTATOES WITH TOASTED PECANS
- BLEU CHEESE POTATO AU GRATIN
- HORSERADISH GRATIN WITH WILD MUSHROOMS AND CHIVES
- WILD RICE, ORZO PASTA, DRIED CRANBERRIES, AND TOASTED PINE NUTS
- COUS COUS WITH SPINACH AND LEMON

DESSERTS

DEAN & DELUCA PARTNERS WITH THE FINEST BAKERIES IN NAPA TO PROVIDE THE FINEST CONFECTIONS TO APPEAL TO ANYONE'S PALLET; PAIRED WITH OUR SIGNATURE COUNTER CULTURE COFFEE, IT'S THE PERFECT END TO ANY EVENING.

DESSERTS

CHOOSE FROM A VARIETY OF DESSERT SELECTIONS THAT WILL ADD THE PERFECT TOUCH TO ANY EVENT.

GOURMET DESSERT PLATTER.....STANDARD \$60
LARGE \$90

AN ASSORTMENT OF COOKIES, BROWNIES, AND DESSERT BARS

GOURMET BROWNIE PLATTER.....STANDARD \$75
LARGE \$90

AN ASSORTMENT OF FUDGE, TURTLES, SEVEN WONDER, CHOCOLATE CARAMEL, LEMON BARS, AND RASPBERRY CRUMBLE BARS

MINIATURE DESSERT TARTS.....PER DOZEN \$36

CHOOSE FROM FRUIT, CHOCOLATE GANACHE, PECAN, KEY LIME, AND LEMON

HAND-DIPPED CHOCOLATE STRAWBERRIES.....PER DOZEN \$30

- DARK CHOCOLATE
- WHITE CHOCOLATE DIPPED IN BISCOTTI CRUNCH

CHEESE CAKES (SERVES 2).....PER EACH \$ 8

- NY-STYLE
- WHITE CHOCOLATE
- LEMON BLUEBERRY
- PUMPKIN

CUPCAKES.....PER DOZEN \$48

CHOOSE FROM VARIETIES SUCH AS RED VELVET, SNICKERDOODLE, PEANUT BUTTER, PUMPKIN, GINGERBREAD, LIMONITE, PINK CHAMPAGNE, AND KEY LIME

MACAROONS.....PER DOZEN \$48

FROM THE FAMOUS BOUCHON BAKERY IN YOUNTVILLE, CA

SELECTIONS VARY BY SEASON

CHOOSE FROM CARAMEL, PISTACHIO, BLUEBERRY, CHOCOLATE, FRENCH VANILLA, LEMON, OR CHERRY

BAKLAVA.....PER DOZEN \$36

WALNUT & PISTACHIO

WHOOPIE PIES.....PER DOZEN \$30

TRADITIONAL, CHOCOLATE CHIP, AND OATMEAL

BEVERAGES

SOFT DRINKS.....EACH \$2.00

PREMIUM SOFT DRINKS.....EACH \$2.50

- NANTUCKET NECTARS (ASSORTED FLAVORS)
- VITAMIN WATER (ASSORTED FLAVORS)
- DR. BROWN'S GOURMET SODAS - BLACK CHERRY, ROOT BEER, GINGER ALE, AND ORANGE SODA

MINERAL WATERS.....EACH \$2.75

- DEAN & DELUCA SPRING WATER
- SAN PELLEGRINO MINERAL WATER

ICED TEA.....PER GALLON \$10

DEAN & DELUCA COFFEE SERVICE.....PER BOX \$12

DEAN & DELUCA'S SIGNATURE HOUSE BLEND
SERVES 8-10 GUESTS

- REGULAR
- DECAFFEINATED

CHAMPAGNE.....PER GUEST, STANDARD \$25

CHAMPAGNE, DOMESTIC RED AND WHITE WINES, **PREMIUM \$35**
ASSORTED SOFT DRINKS, SPARKLING AND SPRING WATERS AND FRUIT JUICES

PREMIUM LIQUOR.....PER GUEST, STANDARD \$30

PREMIUM LIQUORS, DOMESTIC RED AND WHITE WINES, **PREMIUM \$35**
DOMESTIC AND IMPORTED BEERS, ASSORTED SOFT DRINKS, SPARKLING AND
SPRING WATERS AND FRUIT JUICES

SPECIAL EVENTS MENUS

DEAN & DELUCA HAS A WIDE RANGE OF MENUS FROM WHICH TO CHOOSE. OUR CATERING GUIDE IS A SAMPLING OF SIGNATURE ITEMS FROM OUR MENUS. WE ENCOURAGE YOU TO USE THE SERVICES OF OUR EXPERIENCED SALES COORDINATORS TO CUSTOMIZE A MENU TAILORED TO YOUR SPECIFIC NEEDS. FROM SMALL PRIVATE AFFAIRS TO LARGE CORPORATE EVENTS AND WEDDINGS, WE ARE HAPPY TO ASSIST YOU.

EVENT COORDINATION

DEAN & DELUCA RECOGNIZES THAT SOMETIMES IT IS NICE TO FEEL LIKE A GUEST AT YOUR OWN EVENT RATHER THAN BEING ACTIVELY INVOLVED IN THE EXECUTION FROM START TO FINISH – NO STRESS, NO WORRIES, NO PROBLEM.

FROM THE MOMENT YOUR EVENT IS CONCEPTUALIZED, DEAN & DELUCA WILL HELP TURN YOUR IDEAS INTO REALITY WITH OUR OWN BRAND OF LUXURY AND STYLE. WE WILL CONDUCT SITE VISITS TO ASSIST IN PLANNING THE LAYOUT AND LOGISTICS FOR EVERY DETAIL OF YOUR CELEBRATION OR MEETING. WE WILL ASSIST YOU IN SELECTING THE PERFECT MENU ITEMS, QUANTITIES AND LEVEL OF SERVICE FOR YOUR EVENT.

ARE YOU AND YOUR GUESTS VISITING THE VALLEY FOR THE FIRST TIME? WOULDN'T IT BE GREAT TO OPEN THE DOOR TO YOUR SUITE AND DISCOVER A WELCOME BASKET OF DEAN & DELUCA'S FINEST SELECTIONS OF CHILLED BEVERAGES, GOURMET SWEETS, AND GOURMET SNACKS? WE CAN DO THAT TOO!

PLANNING A BUSINESS MEETING OR PARTICIPATING IN A CONVENTION? NEED CATERING SERVICES FOR YOUR HOSPITALITY SUITE OR BOOTH? PLANNING A WEDDING OR REHEARSAL DINNER IN NAPA? WITH THE ASSISTANCE OF OUR PROFESSIONAL STAFF AND VENDORS, DEAN & DELUCA WILL WORK WITH YOU DURING THE PLANNING STAGES AND EXECUTE ALL THE SERVICES NEEDED AT YOUR EVENT DESTINATION.

SERVICE STAFF

BLACK-TIE OR CASUAL, WE WILL BE GLAD TO ASSIST YOU IN FIGURING OUT JUST HOW MANY PROFESSIONALS YOU WILL NEED AT YOUR EVENT. UNIFORMED BUTLERS, BARTENDERS, EVENT CAPTAINS AND CHEFS ARE AVAILABLE AT YOUR REQUEST. OUR PROFESSIONAL SERVERS ARE AVAILABLE AT \$30.00 PER HOUR EACH. EVENT CAPTAINS, BARTENDERS, AND OUR ON-SITE CHEFS ARE AVAILABLE AT \$35.00 EACH.

ALL OF OUR STAFF MEMBERS ARE WELL TRAINED AND PROFESSIONAL AND WE STRONGLY SUGGEST AN EVENT CAPTAIN AT FUNCTIONS WITH MORE THAN 50 GUESTS.

OUR STAFF MEMBERS ARE ALWAYS DRESSED PROFESSIONALLY IN OUR SIGNATURE CHEF COATS OR WHITE DRESS SHIRT AND BLACK TIE. IF YOUR EVENT CALLS FOR A DIFFERENT LOOK, WE WILL BE HAPPY TO ASSIST YOU IN ACHIEVING THAT LOOK.

DELIVERY & GRATUITY

DEAN & DELUCA OFFERS DELIVERY TO OUR SURROUNDING PARTNERS IN THE NAPA VALLEY AREA. PLEASE INQUIRE WITH OUR SALES COORDINATOR ABOUT DELIVERY FEES.

GRATUITY FOR DRIVERS IS NOT INCLUDED IN THE DELIVERY CHARGE.

GRATUITY FOR EVENTS INVOLVING WAIT STAFF, BARTENDERS, AND EVENT MANAGERS IS CHARGED AT A RATE OF 18% OF THE ORDER.

EQUIPMENT

DEAN & DELUCA CAN ARRANGE FOR THE RENTAL OF ALL THE EQUIPMENT YOU MAY NEED FOR ANY EVENT. WE CAN PROVIDE CHINA, GLASSWARE, FLATWARE, AND LINENS FOR AN ADDITIONAL FEE. PLEASE GIVE AT LEAST 72 HOUR NOTICE FOR THE ARRANGEMENT OF THIS SERVICE. DEAN & DELUCA ALSO CARRIES CHAFFING DISHES FOR AN ADDITIONAL CHARGE OF \$20, LIMITED SUPPLY.

FLOWERS

FLORAL ARRANGEMENTS CAN BE SUPPLIED BY OUR SOURCES OR WE CAN COORDINATE SERVICES THROUGH YOUR FLORIST.