



ST. HELENA
CATERING
MENU

DEAN & DELUCA®

CATERING

BREAKFAST

Standard serves 8-10, large serves 12-15
Six person minimum order.

THE YOUNTVILLE

Assorted bagel selection served with butter, cream cheese, and preserves.
\$50 standard, \$100 large

THE CALISTOGA

Assorted muffins, Danish, croissants, and scones served with butter and preserves.
\$80 standard, \$140 large

THE NAPA VALLEY

Slices of our signature cinnamon and chocolate babka bread garnished with seasonal berries, and a dusting of confectioners sugar.
\$45 standard, \$85 large

THE SUNDAY BRUNCH

Smoked salmon served with lemon, sliced hard boiled egg, sliced tomatoes, chopped onions, and capers; accompanied by bagel slices and cream cheese.
\$110 standard, \$190 large

THE NAPA VALLEY FRUIT PLATTER

Seasonal sliced selection of fruits (assorted melons, pineapple, grapes, seasonal berries and kiwi); accompanied by almond and honey yogurt dipping sauce.
\$110 standard, \$150 large

SEASONAL FRUIT SALAD

Seasonal melons, citrus, pineapple, grapes, kiwi, figs, and berries.
\$50 standard, \$75 large

CLASSIC DEVILED EGGS WITH RED PEPPER RELISH

2 dozen minimum order required.
\$25 per dozen

GRANOLA PARFAIT

Strawberry • mixed berry • banana and honey • strawberry and banana
\$3.50 per person

PETITE FRITATTAS

Bacon and leek • spinach and goat cheese
\$70 per dozen

BREAKFAST BURRITOS

Choice of the following ingredients: ham, bacon, turkey, chicken, cheddar, pepper jack, hasbrowns, peppers, onions, and spinach on spinach wrap.
\$7 vegetarian, \$10 with meat

BREAKFAST SANDWICH

Choice of the following ingredients: ham, bacon, turkey, chicken, cheddar, pepper jack, hasbrowns, peppers, onions, and spinach on ciabatta or brioche roll.
\$7 vegetarian, \$10 with meat

DEAN & DELUCA BIO NUTRITION PERFORMANCE BARS

Assortment of 16 performance bars.
Flavors include Matcha & Espresso • Turmeric & Ginger
Mekabu & Hazelnut • Manuka & Mango
\$64 each

SANDWICHES

Standard serves 8-10, large serves 12-15

SANDWICH PLATTER

\$120 standard (20 halves), \$150 large (30 halves)

Add an accompaniment—\$45 standard, \$55 large, \$35 for green salads

Add a potato chip assortment—\$30 standard, \$50 large

CLASSIC SANDWICH BOXED LUNCH

6 person minimum order. Choice of sandwich served with potato chips and a fresh baked cookie.

\$20 per person, add an accompaniment \$5 per person

ACCOMPANIMENTS

Roasted beets and arugula • green farro with sundried tomatoes • California fruit salad • lemon orzo • pesto pasta salad • baked potato salad • turmeric quinoa with broccolini and sundried tomatoes

SANDWICH SELECTIONS

BLTA

Bacon, lettuce, tomato, avocado, and mayonnaise on ciabatta.

\$10 per person

CHICKEN PESTO

Pesto chicken salad, tomatoes, and lettuce on focaccia.

\$11 per person

TUNA WHITE BEAN

Tuna white bean salad, lettuce, tomatoes, and red onion on rosemary focaccia.

\$11 per person

ITALIAN

Prosciutto di parma, soppressata, roasted peppers, fresh mozzarella, and balsamic on ciabatta.

\$12.50 per person

TURKEY BACON AVOCADO

Roasted turkey, bacon, tomato, avocado, cheddar, and mayo on sourdough.

\$12 per person

ROAST BEEF

Oven roasted beef, caramelized onions, hopscotch ale cheddar, greens, and mayonnaise on ciabatta.

\$12 per person

CAPRESE

Sliced tomato and mozzarella with pesto and a balsamic reduction on focaccia.

\$10 per person

HAM & SMOKED GOUDA

Ham, dijon mustard, smoked gouda, tomatoes, pickles, greens on dutch crunch.

\$11.50 per person

CHICKEN CLUB

Chicken breast, bacon, swiss cheese, avocado, dijon, mayo, triple decker on sliced wheat.

\$12 per person

CHICKEN HARISSA

Grilled chicken breast, harissa mayonnaise, roasted peppers, and manchego on ciabatta.

\$12.50 per person

CHICKEN CAESAR WRAP

Grilled chicken, Rudd Farms little gem lettuce, parmesan cheese, and caesar dressing on spinach tortilla.

\$11 per person

BEEF

Beef short ribs, taleggio, b&b pickles, grainy mustard, and crispy shallots on focaccia.*

\$12.50 per person

TURKEY

House roasted turkey, gruyere, fresh spinach, and pistachio pesto on focaccia.

\$10 per person

VEGETARIAN

Goat's milk gouda and fresh pears with arugula, fig jam, and truffle honey on seven grain.*

\$11 per person

*Please allow 48 hours notice for beef and vegetarian sandwich orders.



SALAD BOXED LUNCH

Served with bread and butter and a fresh baked cookie.
Six person minimum order.

CLASSIC SALAD BOXED LUNCH

\$20 per person

SALAD SELECTIONS

DEAN & DELUCA HOUSE SALAD

Spring greens, romaine, goat cheese,
pine nuts, and honey balsamic vinaigrette.

CALIFORNIA SPINACH SALAD

Applewood bacon, red onions, hard boiled egg,
rosemary focaccia croutons, and red wine vinaigrette.

CLASSIC CAESAR SALAD

Romaine, shredded Parmigiano-Reggiano cheese,
seasoned croutons, and Caesar dressing.

MEDITERRANEAN GREEK SALAD

Romaine, feta, Kalamata olives, sun-dried tomatoes,
artichoke hearts, and red wine vinaigrette.

COBB SALAD

Romaine, applewood bacon, tomatoes, chopped egg, avocado,
blue cheese crumbles, and a creamy blue cheese dressing.

INSALATA CAPRESE

Mixed greens, tomatoes, fresh mozzarella, basil,
cracked pepper, and balsamic vinaigrette.

SALAD NIÇOISE

Mixed greens, roasted bell peppers, niçoise olives,
blanched haricot vert, tomatoes, chopped egg,
artichokes, and red wine vinaigrette.

Add sliced chicken breast \$5 per person

Add salmon or prawns \$7 per person

Add tuna salad \$5 per person

Add traditional chicken salad \$5 per person

BISTRO BOXED LUNCH

Each custom bistro boxed luncheon features an entrée of your choice accompanied by pasta salad, fruit salad, and a sea salt brownie. Prepared to order to serve at room temperature in a bistro box that includes miniature salt and pepper shakers and utensils.

GRASS FED BEEF TRI TIP

Char-grilled to a perfect medium, grass fed tri tip served on mixed greens and heirloom tomatoes with balsamic vinaigrette.
\$30 per person

GRILLED CHICKEN BREAST

Lemon grilled organic Mary's chicken breasts served on mixed greens and heirloom tomatoes with Caesar dressing.
\$30 per person

GRILLED SALMON FILLET

Lemon grilled salmon served on mixed greens and heirloom tomatoes with lemon vinaigrette.
\$30 per person

CHILI LIME SHRIMP

Chili lime shrimp skewered on mixed greens and heirloom tomatoes with carrot ginger dressing.
\$30 per person

CRAB CAKE

Panko crusted crab cake served on mixed greens and heirloom tomatoes with remoulade dressing and lemon vinaigrette.
\$30 per person

WORKING LUNCH

Choice of 2 salads and 3 sandwiches.
Includes a platter of sweets and fresh berries.
\$215 standard, \$245 large

NAPA VALLEY LUNCH

Choice of 3 salads and 3 sandwiches. Includes artisanal cheese plate, seasonal sliced fruit, sweets, and freshly baked bread.
\$315 standard, \$415 large
Add 1 oz of Osetra caviar with blinis and accompaniments \$160



ARTISANAL BOARDS & PLATTERS

Standard serves 8-10, large serves 12-15

All platters include a variety of four cheeses artfully garnished, and are accompanied by an assortment of hearth baked breads and specially selected crackers.

Presentation on a Dean & DeLuca signature maple cutting board, add \$35.

CALIFORNIA CHEESE PLATTER

A sampling of California's best selections available. Local and seasonal cheeses from several makers featured with candied walnuts, fresh grapes, dried apricots, and figs.

\$125 standard, \$150 large

ITALIAN CHEESE PLATTER

A selection of authentic Italian cheeses accompanied by an assortment of olives and grilled vegetables; garnished with dried plums, and walnuts.

\$130 standard \$160 large

FRENCH CHEESE PLATTER

A decadent selection of the finest French fromage, garnished with grapes, strawberries, dried apricots and walnuts.

\$130 standard, \$160 large

SPANISH CHEESE PLATTER

An assortment of popular, yet uniquely flavored cheeses, that range from sweet to earthy accompanied by Spanish olive oil, fried Marcona almonds; garnished with red grapes and dried figs.

\$130 standard, \$160 large

ARTISAN DELI PLATTER

Herb roasted turkey breast, cured ham, and rare roast beef, imported olives, peppers, and marinated vegetables, accompanied by assorted dinner rolls and a condiment platter.

\$130 standard, \$180 large

CHARCUTERIE

Soppressata Veneta, sweet Coppa, prosciutto di Parma, fresh Mozzarella, large roasted red peppers, grilled vegetables, marinated artichokes, and mixed olives accompanied by sliced hearth baked breads.

\$130 standard \$180 large

BEEF TENDERLOIN PLATTER

Beef tenderloin cooked medium rare and sliced; garnished with cornichons and olives; accompanied by Dijon and whole grain mustard and horseradish cream sauce; served with petite dinner rolls.

\$175 standard, \$350 large

LEMON CHICKEN

Lemon grilled organic chicken.

\$150 standard, \$225 large

GRILLED SALMON

Grilled Salmon accompanied by Tzatziki sauce.

\$160 standard, \$285 large

CHILI LIME SHRIMP SKEWERS

Our signature chili lime shrimp served over a bed of greens with fresh heirloom tomatoes.

\$150 standard, \$225 large

GRILLED CHICKEN KABOBS WITH FRESH SALSA VERDE

Grilled chicken kabobs served with fresh greens and a savory Italian style salsa verde and garnished with tomatoes.

\$150 standard, \$225 large

CRUDITÉS

Seasonal medley of zucchini, squash, asparagus, cherry tomatoes, baby carrots, radishes, broccoli, cauliflower; accompanied by buttermilk ranch dipping sauce.

\$80 standard, \$150 large

COMBO PLATTER

Combo ½ cheese and ½ charcuterie platter.

\$145 standard, \$165 large

CUSTOM PLATTER

Hand pick from our selection of 200 artisanal cheeses and specialty meats, garnished with nuts and fresh and dried fruits.

Cheese at market price

SPECIAL OCCASION BOARDS FOR TWO

Presented on one of our signature maple cutting boards.

WINE COUNTRY

Truffle mousse, Brie Fromage D’Affinois, fig marmalade and fresh seasonal fruit, garnished with seasonal dried fruit and candied pecans.

\$60 serves 2

WINE COUNTRY DELUXE

Prosciutto di Parma, creamy Two-milk Robiola, and olive tapenade with crostini, garnished with fresh seasonal fruit, dried figs and walnuts. Served with hand-crafted chocolate truffles.

\$80 serves 2

DESSERTS

Standard serves 8-10, large serves 12-15

FRESH BAKED COOKIE PLATTER

Arrangement of our baked from scratch cookies, garnished with fresh berries.

\$40 standard, \$80 large

BROWNIE PLATTER

An assortment of fresh baked brownies garnished with fresh berries.

\$60 standard, \$120 large

MIXED DESSERT PLATTER

An assortment of our fresh baked cookies, brownies, and dessert bars garnished with seasonal berries.

\$70 standard, \$140 large

CHOCOLATE DIPPED STRAWBERRIES

Dark chocolate covered strawberries with white chocolate drizzle.

Per dozen, market price

CUPCAKES

Per dozen, market price

DEAN & DELUCA HOMEMADE FUDGE BROWNIES AND BLONDIES

\$60 standard, \$120 large



PASSED HORS D'OEUVRES

2 dozen minimum order for each

FRIED MOZZARELLA BOCCONCINI

with slow cooked tomato sauce
\$36 per dozen

SMOKED TROUT CREPE

with pear, apple and horseradish
\$36 per dozen

GRILLED PRAWN TOSTADA

with salsa fresca
\$36 per dozen

GRILLED SHORT RIB

with Parmesan and wild arugula on
bruschetta
\$36 per dozen

GOAT CHEESE AND SLOW ROASTED GRAPES

served on bruschetta
\$36 per dozen

SHRIMP COCKTAIL

with Cocktail Sauce
\$36 per dozen

MINI CRAB CAKES

with Aioli
\$36 per dozen

MINI MEATBALLS

with roasted potatoes and salsa verde
\$36 per dozen

ROASTED WILD MUSHROOMS

with hummus on crispy naan
\$36 per dozen

SESAME TUILE WONTON CHIPS

with tuna tartar
\$40 per dozen

SMOKED SALMON

served on blini with dill crème fraiche
\$40 per dozen

DEVEILED EGG SERVED

with a dollop of caviar
\$43 per dozen

GRILLED VERMONT CHEDDAR

with Virginian ham and pear mostarda
\$32 per dozen

GRILLED SEASONAL FRUIT WRAPPED IN PANCETTA

\$31 per dozen

MARINATED CHERRY TOMATO WRAPPED IN BACON

\$29 per dozen

BEVERAGES

SOFT DRINKS

Coke 12 oz, \$3 • Diet Coke 8 oz, \$2 • Sprite 12 oz, \$3

PREMIUM BOTTLE BEVERAGES

Boylan's All Natural Sodas—

Crème • orange • black cherry • grape • cola • ginger ale

\$2.75 each

DEAN & DELUCA BOTTLE WATER

\$2.25 each

SPARKLING WATER

San Pellegrino—500 ml and 750 ml accompanied by fresh lime wedges

\$3 each

IMPORTED & DOMESTIC BEER SELECTIONS

Ask catering specialist for present offerings.

Per six pack, market price

WINE & SPARKLING SELECTIONS

Ask catering specialist for present offerings.

MORNING BEVERAGES

DEAN & DELUCA COFFEE SERVICE

Dean & DeLuca's signature coffee—regular or decaffeinated.

\$25, serves 8-10

DEAN & DELUCA HOT TEA SERVICE

The finest selections of black, green, and herbal tea blends from around the globe.

\$22, serves 8-10

FRESH SQUEEZED ORANGE OR GRAPEFRUIT JUICE

\$4, 16 oz



WWW.DEANDELUCA.COM/CATERING

For 40 years, the experts at DEAN & DELUCA have searched the globe in constant pursuit of the finest foods available, uncovering rare flavors and specialty indulgences. Now, let us bring these flavors directly to you.



DEAN & DELUCA®

CATERING

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