

# DEAN & DELUCA®

## CATERING

ST. HELENA, NAPA VALLEY  
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DEAN & DELUCA Catering | St. Helena, Napa Valley | 707.967.9980 ext 4111 | [deandeluca.com/catering](http://deandeluca.com/catering)

**Please Note: Catering orders require a MINIMUM of 48 hours notice on most items**

# BREAKFAST

*Six guest minimum order preferred.  
Standard serves 8-10 guests. Large serves 12-15 guests.*

<b>THE YOUNTVILLE</b> .....	<i>standard</i>	<b>\$50</b>
Assorted bagel selection served with butter, cream cheese and preserves.	<i>large</i>	<b>\$100</b>
<b>THE CALISTOGA</b> .....	<i>standard</i>	<b>\$80</b>
Assorted muffins, Danish, croissants and scones served with butter and preserves.	<i>large</i>	<b>\$140</b>
<b>THE NAPA VALLEY</b> .....	<i>standard</i>	<b>\$45</b>
Slices of our signature cinnamon and chocolate babka bread garnished with seasonal berries and a dusting of confectioners sugar.	<i>large</i>	<b>\$85</b>
<b>THE SUNDAY BRUNCH</b> .....	<i>standard</i>	<b>\$110</b>
Smoked salmon served with lemon, sliced hard boiled egg, sliced tomatoes, chopped onions and capers; accompanied by bagel slices and cream cheese.	<i>large</i>	<b>\$190</b>
<b>THE NAPA VALLEY FRUIT BASKET</b> .....	<i>standard</i>	<b>\$110</b>
Seasonal sliced selection of fruits (assorted melons, pineapple, grapes, seasonal berries and kiwi); accompanied by almond and honey yogurt dipping sauce.	<i>large</i>	<b>\$150</b>
<b>SEASONAL FRUIT SALAD</b> .....	<i>standard</i>	<b>\$50</b>
Seasonal melons, citrus, pineapple, grapes, kiwi, figs and berries.	<i>large</i>	<b>\$75</b>
<b>CLASSIC DEVEILED EGGS WITH RED PEPPER RELISH</b> .....	<i>per dozen</i>	<b>\$25</b>
<i>Minimum of 2 dozen required.</i>		
<b>GRANOLA PARFAIT</b> .....	<i>per guest</i>	<b>\$3.50</b>
<ul style="list-style-type: none"><li>• Strawberry</li><li>• Mixed berry</li><li>• Banana and honey</li><li>• Strawberry &amp; Banana</li></ul>		

# SANDWICHES

<b>SANDWICH PLATTER</b> .....	<i>standard, serves 8-10 guests</i>	<b>\$120</b>
	<i>large, serves 12-15 guests</i>	<b>\$150</b>
ADD an accompaniment platter .....	<i>standard, serves 8-10 guests</i>	<b>\$35</b>
	<i>large, serves 12-15 guests</i>	<b>\$45</b>
ADD a potato chip assortment.....	<i>standard, serves 8-10 guests</i>	<b>\$30</b>
	<i>large, serves 12-15 guests</i>	<b>\$50</b>
<b>CLASSIC SANDWICH BOXED LUNCH</b> .....	<i>(6 guest minimum) per guest</i>	<b>\$20</b>
Choice of sandwich; served with potato chips and a fresh baked cookie.		
ADD an accompaniment.....	<i>per guest</i>	<b>\$5</b>

# SANDWICH SELECTIONS

<b>BLTA</b> .....	<i>per guest</i>	<b>\$10</b>
Bacon, lettuce, tomato, avocado and mayonnaise on ciabatta		
<b>CHICKEN PESTO</b> .....	<i>per guest</i>	<b>\$11</b>
Pesto chicken salad, tomatoes, lettuce, on focaccia		
<b>TUNA WHITE BEAN</b> .....	<i>per guest</i>	<b>\$11</b>
Tuna white bean salad, lettuce, tomatoes and red onion on rosemary focaccia		
<b>ITALIAN</b> .....	<i>per guest</i>	<b>\$12.50</b>
Prosciutto di parma, soppressata, roasted peppers, fresh mozzarella and balsamic on ciabatta		
<b>TURKEY BACON AVOCADO</b> .....	<i>per guest</i>	<b>\$12</b>
Roasted turkey, bacon, tomato, avocado, cheddar and mayo on sourdough		
<b>ROAST BEEF</b> .....	<i>per guest</i>	<b>\$12</b>
Oven roasted beef, caramelized onions, hopscotch ale cheddar, greens and mayonnaise on ciabatta		
<b>CAPRESE SANDWICH</b> .....	<i>per guest</i>	<b>\$10</b>
Sliced tomato and mozzarella with pesto and a balsamic reduction on focaccia		
<b>HAM &amp; SMOKED GOUDA</b> .....	<i>per guest</i>	<b>\$11.50</b>
Ham, dijon mustard, smoked gouda, tomatoes, pickles, greens on dutch crunch		
<b>CHICKEN CLUB</b> .....	<i>per guest</i>	<b>\$12</b>
Chicken breast, bacon, swiss cheese, avocado, dijon, mayo, triple decker on sliced wheat		
<b>CHICKEN HARISSA</b> .....	<i>per guest</i>	<b>\$12.50</b>
Grilled chicken breast, harissa mayonnaise, roasted peppers, manchego on ciabatta		
<b>CHICKEN CAESAR WRAP</b> .....	<i>per guest</i>	<b>\$11</b>
Grilled chicken, Rudd Farms little gem lettuce, parmesan cheese, caesar dressing on spinach tortilla		

# ACCOMPANIMENTS

- California fruit salad
- Chef's selection side salad
- Chef's selection pasta salad

# SALAD BOXED LUNCH

*Six guest minimum order preferred.  
Served with bread & butter and a fresh baked cookie.*

**CLASSIC SALAD BOXED LUNCH** ..... *per guest* **\$20**

**DEAN & DELUCA HOUSE SALAD** with spring greens, romaine, goat cheese, pine nuts and honey balsamic vinaigrette.

**CALIFORNIA SPINACH SALAD** with applewood bacon, red onions, hard boiled egg, rosemary focaccia croutons and red wine vinaigrette.

**CLASSIC CAESAR SALAD** with romaine, shredded Parmigiano-Reggiano cheese, seasoned croutons and Caesar dressing.

**MEDITERRANEAN GREEK SALAD** with romaine, feta, kalamata olives, sun-dried tomatoes, artichoke hearts and red wine vinaigrette.

**COBB SALAD** with romaine, applewood bacon, tomatoes, chopped egg, avocado, blue cheese crumbles and a creamy blue cheese dressing.

**INSALATA CAPRESE** with mixed greens, tomatoes, fresh mozzarella, basil, cracked pepper and balsamic vinaigrette.

**SALAD NIÇOISE** with mixed greens, roasted bell peppers, niçoise olives, blanched haricot vert, tomatoes, chopped egg, artichokes and red wine vinaigrette.

ADD sliced chicken breast ..... *per guest* **\$5**

ADD salmon or prawns..... *per guest* **\$7**

ADD tuna salad..... *per guest* **\$5**

ADD traditional chicken salad..... *per guest* **\$5**

# BISTRO BOXED LUNCHEONS

*Each custom bistro boxed luncheons feature 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.*

<b>GRASS FED BEEF TRI TIP</b> .....	<i>per guest</i>	<b>\$30</b>
Char-grilled to a perfect medium, grass fed tri tip served on mixed greens and heirloom tomatoes with balsamic vinaigrette.		
<b>GRILLED CHICKEN BREAST</b> .....	<i>per guest</i>	<b>\$30</b>
Lemon grilled organic Mary's chicken breasts served on mixed greens and heirloom tomatoes with Caesar dressing.		
<b>GRILLED SALMON FILET</b> .....	<i>per guest</i>	<b>\$30</b>
Lemon grilled salmon served on mixed greens and heirloom tomatoes with lemon vinaigrette.		
<b>CHILI LIME SHRIMP</b> .....	<i>per guest</i>	<b>\$30</b>
Chili lime shrimp skewered on mixed greens and heirloom tomatoes with carrot ginger dressing.		
<b>CRAB CAKE</b> .....	<i>per guest</i>	<b>\$30</b>
Panko crusted Crab Cake served on mixed greens and heirloom tomatoes with remoulade dressing and lemon vinaigrette.		

# ARTISANAL BOARDS & PLATTERS

## SPECIALTY MEATS & ACCOMPANIMENTS

*Standard serves 8-10 guests. Large serves 12-15 guests.*

<b>ARTISAN DELI PLATTER</b> .....	<i>standard</i>	<b>\$130</b>
Herb roasted turkey breast, cured ham and rare roast beef, arranged with imported olives, peppers and marinated vegetables, accompanied by assorted dinner rolls and a condiment platter (onion, tomato, lettuce, cheese).	<i>large</i>	<b>\$180</b>
<b>CHARCUTERIE</b> .....	<i>standard</i>	<b>\$130</b>
Soppressata Veneta, sweet Coppa, prosciutto de Parma, fresh Mozzarella, large roasted red peppers, grilled vegetables, marinated artichokes and mixed olives accompanied by sliced hearth baked breads.	<i>large</i>	<b>\$180</b>
<b>BEEF TENDERLOIN PLATTER</b> .....	<i>standard</i>	<b>\$175</b>
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.	<i>large</i>	<b>\$350</b>
<b>CRUDITÉS</b> .....	<i>standard</i>	<b>\$80</b>
Seasonal medley of zucchini, squash, asparagus, cherry tomatoes, baby carrots, radishes, broccoli, cauliflower; accompanied by buttermilk ranch dipping sauce.	<i>large</i>	<b>\$150</b>
<b>COMBO PLATTER</b> .....	<i>standard</i>	<b>\$145</b>
Combo ½ cheese and ½ charcuterie platter.	<i>large</i>	<b>\$165</b>
<b>CUSTOM PLATTER</b> .....	<i>cheese at market price</i>	
Hand pick from our selection of 200 artisanal cheeses and specialty meats, and let us artfully arrange and garnish with fresh and dried fruits, nuts and berries.		
For presentation on a DEAN & DELUCA signature maple cutting board.....	<i>ADD</i>	<b>\$35</b>

## SPECIAL OCCASION BOARDS FOR TWO

*Carefully selected samplings from our array of fine foods presented on one of our signature maple cutting boards. Served with hearth baked breads and table water crackers.*

<b>WINE COUNTRY</b> .....	<i>serves 2</i>	<b>\$60</b>
Truffle mousse, Brie Fromage D'Affinois, fig marmalade and fresh seasonal fruit, garnished with seasonal dried fruit and candied pecans.		
<b>WINE COUNTRY DELUXE</b> .....	<i>serves 2</i>	<b>\$80</b>
Prosciutto de 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.		

# ARTISANAL BOARDS & PLATTERS

## CHEESE

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

*Standard serves 8-10 guests. Large serves 12-15 guests.*

<b>CALIFORNIA CHEESE PLATTER</b> .....	<i>standard</i>	<b>\$125</b>
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.	<i>large</i>	<b>\$150</b>
<b>ITALIAN CHEESE PLATTER</b> .....	<i>standard</i>	<b>\$130</b>
A selection of authentic Italian cheeses accompanied by an assortment of olives and grilled vegetables; garnished with dried plums and walnuts.	<i>large</i>	<b>\$160</b>
<b>FRENCH CHEESE PLATTER</b> .....	<i>standard</i>	<b>\$130</b>
A decadent selection of the finest French fromage, garnished with grapes, strawberries, dried apricots and walnuts.	<i>large</i>	<b>\$160</b>
<b>SPANISH CHEESE PLATTER</b> .....	<i>standard</i>	<b>\$130</b>
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.	<i>large</i>	<b>\$160</b>
For presentation on a DEAN & DELUCA signature maple cutting board.....	<i>ADD</i>	<b>\$35</b>

## NAPA VALLEY PICNICS

*Offerings have been carefully chosen to compliment one another and comprise a perfect picnic to pair with your favorite Napa Valley wines. Served in DEAN & DELUCA canvas tote with organically grown bamboo plates. Picnics serve 4-6 guests.*

<b>CLASSIC COUNTRY CHICKEN</b> .....		<b>\$125</b>
Roasted organic chicken, deviled eggs, chef's selection pasta salad, fresh baked cookies.		
<b>THREE-SAUCE SHRIMP</b> .....		<b>\$160</b>
Chilled shrimp served with traditional cocktail sauce, chipotle remoulade and basil crème fraiche, bacon & leek and spinach & goat cheese frittatas, olive tapenade with crostini, lemon bars.		
<b>SAVORY BEEF TENDERLOIN</b> .....		<b>\$200</b>
Slow roasted grass fed beef tenderloin cooked rare and sliced, with cornichons and olives, accompanied by Dijon and whole grain mustard, horseradish cream sauce and petite dinner rolls. Served with grilled seasonal vegetables and hand-crafted chocolate truffles.		
<b>CUSTOM PICNIC</b> .....		<b>\$200 minimum</b>
Let our culinary team assemble a picnic to delight your palate and suit your tastes.		

# DESSERTS

*Standard serves 8-10 guests. Large serves 12-15 guests.*

<b>FRESH BAKED COOKIE PLATTER</b> .....	<i>standard</i>	<b>\$40</b>
Arrangement of our baked from scratch cookies, garnished with fresh berries.	<i>large</i>	<b>\$80</b>
<b>BROWNIE PLATTER</b> .....	<i>standard</i>	<b>\$60</b>
An assortment of fresh baked brownies garnished with fresh berries.	<i>large</i>	<b>\$120</b>
<b>DESSERT PLATTER</b> .....	<i>standard</i>	<b>\$75</b>
Assorted lemon bars, apricot bars and other seasonal dessert bars and brownies.	<i>large</i>	<b>\$150</b>
<b>MIXED DESSERT PLATTER</b> .....	<i>standard</i>	<b>\$70</b>
An assortment of our fresh baked cookies, brownies and dessert bars garnished with seasonal berries.	<i>large</i>	<b>\$140</b>
<b>CHOCOLATE DIPPED STRAWBERRIES</b> .....	<i>per dozen, Market Price</i>	
Dark chocolate covered strawberries with white chocolate drizzle.		
<b>CUPCAKES</b> .....	<i>per dozen, Market Price</i>	



# BEVERAGES

<b>SOFT DRINKS</b> .....	<i>each</i>	<b>\$2.00</b>
Assorted Pepsi products (Pepsi, Diet Pepsi, 7-Up, Diet 7-Up, Dr. Pepper, Diet Dr. Pepper)		
<b>PREMIUM BOTTLE BEVERAGES</b> .....	<i>each</i>	<b>\$2.75</b>
• Orangina		
• Boylan's All Natural Sodas (crème, orange, black cherry, grape, cola, ginger ale)		
<b>DEAN &amp; DELUCA BOTTLED WATER</b> .....	<i>each</i>	<b>\$2.25</b>
<b>SPARKLING WATER</b> .....	<i>each</i>	
• Calistoga (sparkling, lemon essence, lime essence)		
• San Pellegrino, 500 ml and 750 ml accompanied by fresh lime wedges		
		<b>\$2.50</b>
		<b>\$3.00</b>
<b>IMPORTED &amp; DOMESTIC BEER SELECTIONS</b> .....	<i>per six pack, Market Price</i>	
Ask catering specialist for present offerings.		
<b>WINE &amp; SPARKLING SELECTIONS</b> .....	<i>per six pack, Market Price</i>	
Ask catering specialist for present offerings.		

# MORNING BEVERAGES

<b>DEAN &amp; DELUCA COFFEE SERVICE</b> .....	<i>serves 8-10 guests</i>	<b>\$22</b>
DEAN & DELUCA's signature coffee, regular or decaffeinated		
<b>DEAN &amp; DELUCA HOT TEA SERVICE</b> .....	<i>serves 8-10 guests</i>	<b>\$22</b>
The finest selection of black, green and herbal tea blends from around the globe.		
<b>FRESH SQUEEZED ORANGE OR GRAPEFRUIT JUICE</b> .....	<i>per 1/2 gallon, serves 8</i>	<b>\$15</b>

# ADDITIONS

<b>GOVINO GLASSES</b> .....	<i>each</i>	<b>\$3.50</b>
<b>ICE COOLER</b> .....	<i>small</i>	<b>\$12</b>
	<i>large</i>	<b>\$15</b>