



Napa Winter Catering Menu

Appetizers

1. Truffle Scented Cauliflower Soup Shots

Creamy roasted cauliflower soup infused with white truffle oil, served in shot glasses and garnished with crispy pancetta and chives.

2. Duck Confit Tarts

Toasted sesame shells topped with shredded duck confit, plum chutney, and a hint of rosemary.

3. Dungeness Crab Tots

Bite-sized crab and potato cakes with a lemon-caper aioli, perfect for the winter Dungeness crab season.

4. Pear and Gorgonzola Puff Pastries

Flaky puff pastry squares topped with caramelized pears, creamy Gorgonzola, and a sprinkle of walnuts.

Salads

1. Roasted Winter Squash & Winter Greens Salad

Arugula, Chicories and Radicchio tossed with roasted acorn squash, pomegranate seeds, spiced pepitas, and a maple-Dijon vinaigrette.

2. Beet & Citrus Salad

Roasted beets with orange and grapefruit segments, fresh mint, and shaved fennel, dressed with a zesty citrus vinaigrette and a sprinkle of goat cheese.

Entrees

1. Wine-Braised Short Ribs

Tender short ribs slow-braised in local Napa red wine with rosemary, garlic, and root vegetables, served with a side of creamy polenta.

2. Pan-Seared Halibut with Meyer Lemon Beurre Blanc



Seared halibut filets topped with a Meyer lemon beurre blanc sauce, served with winter vegetable ratatouille.

3. Wild Mushroom Ravioli with Brown Butter Sage Sauce

Handmade ravioli filled with wild mushrooms and ricotta, topped with brown butter sage sauce and Parmesan crisps.

4. Porcini-Crusted Lamb Chops

Herb and porcini mushroom-crusted lamb chops, served with a side of roasted garlic and rosemary fingerling potatoes.

Sides

1. Roasted Brussels Sprouts with Pancetta & Balsamic Glaze

Caramelized Brussels sprouts tossed with crispy pancetta and a drizzle of balsamic reduction.

2. Truffle Mashed Potatoes

Creamy mashed potatoes with a hint of white truffle oil, topped with fresh chives.

3. Grilled Winter Vegetables

A medley of grilled winter vegetables like rainbow carrots, parsnips, and broccolini, drizzled with olive oil and sea salt.

4. Gruyère and Leek Bread Pudding

Savory bread pudding made with leeks, gruyère cheese, and fresh thyme.

Desserts

1. Dark Chocolate Cabernet Tarts

Mini dark chocolate tarts infused with Napa Cabernet, topped with whipped mascarpone and a dusting of cocoa.

2. Spiced Poached Pears

Bartlett pears poached in spiced red wine with hints of cinnamon and cloves, served with vanilla bean ice cream.



3. Olive Oil & Citrus Cake

Moist olive oil cake with orange zest, rosemary, and a light honey glaze.

4. S'mores Crème Brûlée

Decadent crème brûlée topped with a caramelized chocolate marshmallow graham cracker crust

Drinks

1. Warm Mulled Wine

Napa red wine infused with winter spices like cinnamon, cloves, and star anise, served warm.

2. Sparkling Pomegranate & Rosemary Cocktail

Sparkling wine with pomegranate juice, garnished with fresh rosemary and pomegranate seeds.

3. Hot Chocolate Bar

Rich hot chocolate with customizable toppings like whipped cream, peppermint sticks, shaved chocolate, and mini marshmallows.

4. Blood Orange Negroni

A seasonal twist on the classic Negroni with blood orange juice, gin, Campari, and a hint of rosemary.

This Napa-inspired winter menu combines warm, comforting flavors with elegant seasonal ingredients, ideal for celebrating the season in wine country style.