



### *Welcome...*

Thank you for considering North Valley Catering. At this time we would like to introduce ourselves to you and tell you a little about our vision and personal histories. North Valley Catering is locally owned and operated.

Our Executive Chef, Christian Russell, is a highly acclaimed chef with a vast knowledge of many different types of cuisine. Chef Russell graduated from the Culinary Institute of America, New York with honors and many awards. After working for a few years on the east coast he decided to work abroad in Japan. He has also instructed students at the Culinary Institute of America, Napa Campus. After a few years at the CIA, he started working at Bay Leaf Restaurant in Napa, CA. While working there Chef Russell and his team were invited to cook at the James Beard House, New York. To a chef this is a great honor. Throughout his years as a chef he has shown his clients that food is a true passion and that for him cooking is not just a trade, it is an art.

Our Catering Manager, Samantha Bann, has worked for many years as a front of the house manager. Samantha has also graduated from the Culinary Institute of America, New York. Samantha is able to combine her two obsessions and passions: food and events. Samantha has worked in Los Angeles for many four star hotels and resorts and has also worked for one of the most esteemed wedding and event planners in Southern California. Samantha has a great knowledge of planning events and designing menus as well as an extensive understanding of food and wine. She has two goals: Customer service and an overall wonderful experience for each client from the planning to the implementation of each event as if it were her own.

North Valley Catering understands that every client and their event is special. Consider our menus a basic representation of what we can offer, but we would prefer to personally custom design your menu to tailor your unique event making it an occasion to remember.

[www.northvalleycatering.com](http://www.northvalleycatering.com)



**Breakfast**  
Priced per person

**Drinks**

Assorted Juice  
Coffee and Tea Service

**A la Carte**

Bagels and Cream Cheese  
Breakfast Pastries  
Assorted Yogurts  
Assorted Seasonal Whole Fruits  
Seasonal Sliced Fruit Display  
Assorted Donuts

**Buffets-**

include Assorted Juices

**All American**

Scrambled Eggs  
Bacon or Sausage  
Breakfast Potatoes  
Breakfast Breads

**South of France**

Assorted Mini Quiche  
Mini Croissants  
Breakfast Brie Wheel  
Sliced Fruit

**Lite and Fit**

Assorted Yogurts  
Granola  
Assorted Whole Fruits  
Coffee Cake

*Subject to change. 20% service fee added to all food and beverage. Custom menus available.*



**Lunch Buffets**  
Priced per person

**Lite Luncheon**

Caesar Salad with Croutons  
Rustic Breads and Butter  
Add Chefs Choice Soup  
Add Grilled Marinated Chicken  
Add Poached Salmon

**Deli Buffet**

Assortment of Sliced Meats and Cheeses  
Assorted Rolls and Breads  
Traditional Condiments  
Kettle Potato Chips  
Seasonal Fruit

**Taste of the Orient**

Beef and Broccoli Stir Fry  
Steamed Rice  
Egg Rolls  
Asian Chopped Salad  
Fortune Cookie

**Al Fresco**

Grilled Provencal Chicken  
Toasted Almond Orzo Pasta Salad  
Spice Grilled Vegetables

**Carmela**

Italian Vegetable Lasagne  
Caesar Salad with Croutons  
Rustic Breads  
Add Meatballs

**Southern Comfort**

White Bean Chile  
Fresh Baked Corn Muffins  
Mixed Greens Salad with Ranch Dressing

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**Lunch Buffets**  
Priced per person

**Fiesta**

South Western Style Chicken Breast  
Warm Corn and Flour Tortillas  
Salsa and Salad Bar  
Add Rice and Beans

**Moroccan Feast**

Moroccan Spiced Kabobs  
Indian Salad  
Cold Cous Cous Salad  
Fresh Baked Pitas  
Cucumber Yogurt Sauce

**Smoke House Picnic**

BBQ Baby Back Ribs  
Wine Country Slaw  
Roasted Corn Potato Salad  
Fresh Baked Rolls

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## Hors D'oeuvres

Priced Per Dozen

Petite New Potatoes Stuffed with a Truffled Mascarpone

Potstickers

Egg Rolls with Sweet and Spicy Dipping Sauce

Curried Chicken Salad in Phyllo Cup

Thin Sliced Roasted Beef on Garlic Crostini with Horseradish Sauce

Jumbo Chilled Shrimp Cocktail Served with a Virgin Bloody Mary Sauce

Fresh Fruit Skewers with Honey Yogurt Sauce

Mini Reubens

Assorted Sushi with Soy, Wasabi and Pickled Ginger

Goat Cheese and Wild Mushroom Crostini

Assorted Petite Quiches

Fig and Mascarpone Purses

Crab and Artichoke Tartlets

Mamas Meatballs with Basil Marinara Sauce

Triple Creme Brie in Phyllo Cups Served with Seasonal Fruit Preserves

Thai Marinated Chicken Satay with Spicy Peanut Sauce

Assorted Finger Sandwiches

Chilled Polenta Romesco

Walnut and Blue Cheese Endive Spears

Mini BLT – Endive, Tomato, Boursin Cheese, and Bacon

Caramelized Onion and Cheese Tartlets

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**Tempting Beginning Platters**  
Platters serve 20-25 people

**Mezze**

Lemon Garlic Hummus, Roasted Eggplant Dip, Olives, Pickles, Toasted Pita Bread

**Ranchero**

Spice Grilled Flank Steak, Caramelized Onions, Horseradish Sauce, Fresh Baked Breads

**Fiesta**

Tropical Fruit Display, Salsa Bar with Corn Tortilla Chips, Cilantro-Lime Shrimp Ceviche

**Wine makers**

Local and Domestic Cheese Display, Assorted Nuts, Seasonal Fruit, Rustic Breads

**Grazers**

Fresh Seasonal Fruit, Crudite with Ranch Dipping Sauce

**Farmers Basket Antipasta**

Assorted Grilled and Marinated Vegetables, Cured Meats, Olives, Baked Breads

**Chips and Dip Tray**

Hot and Mild Salsa, Shredded Cheese, Guacamole (Seasonal), Sour Cream, Olives, Minced Tomatoes, Onions, Black Olives, Jalapeños, and Tortilla Chips.

**Something for Everyone**

Mama's Meatballs in Marinara Sauce, Assorted Mini Quiche, Caramelized Onion and Cheese Tartlets

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Dinner Starters  
Priced Per Person

## Salads

### Caesar Salad

Romaine Lettuce, Parmesan, Croutons

### Iceberg Wedge

Cucumbers, Tomatoes, Ranch Dressing

### Mixed Greens

Toasted Nuts, Blue Cheese, Red Wine Vinaigrette

### Greek Salad

Greens, Feta Cheese, Cucumbers, Tomatoes, Garlic- Lemon Vinaigrette

### Spinach Salad

Red Onions, Bacon, Goat Cheese, Balsamic Vinaigrette

## Soups

### Roasted Garlic Tomato Soup

### Pacific Seafood Chowder

### Wild Mushroom Bisque

### Potato, Fennel and Sweet Onion Puree

### Creamy Roasted Poblano and Tomatillo Soup

## First Course or Amuse Bouche

### Warm Goat Cheese Tart

Tomato Confit, Petite Greens and a Truffle Vinaigrette

### The Chef can Create an Amazing Amuse that will Compliment your Meal

Please ask your Catering Manager for Details

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## Buffet Dinners

Buffet Dinners Include Choice of One Entree Selection, Choice of Either a Caesar or Mixed Greens Salad, Chefs Selection of Seasonal Vegetable and Starch, Bread and Butter

### **Grilled Salmon**

Shrimp and Artichoke Lemon Sauce

### **Maple Glazed Pork Loin**

Thick and Tender Cut with Double Mustard Sauce

### **Herb Marinated Chicken**

Braised and Served with Natural Juices

### **BBQ Beef Brisket**

Slow Roasted and Thin Sliced

### **Pasta Primavera**

Penne Tossed in Vegetable and Garlic Sauce

### **Chicken Champignon**

Oven Roasted in Light Champagne and Mushroom Cream Sauce

### **Lasagne**

Layered Pasta, Cheese and Basil Marinara

### **Surf and Turf**

Prime Cut Steak and Butter Poached Prawns

### **Garden Wellington**

Grilled Vegetables Wrapped in Delicate Puff Pastry

### **The Deli**

Assortment of Pre-made or Build Your Own Sandwich Bar

### **Mushroom Crusted Chicken Breast**

Truffle Cream Sauce

### **Roasted Rack of Lamb**

Fig Chutney and a Wild Mushroom Strudel

### **Honey Glazed Game Hen**

Stuffed with Wild Rice and Served with a Pomegranate Jus

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## Specialty Dinner Buffets

### **Taste of India**

Choice of Shai Paneer, Chicken Curry or Chicken Tikka Masala  
Rice Biryani  
Indian Salad  
Naan Bread

### **Down Home**

Meatloaf with Gravy  
Roasted Garlic Mashed Potatoes  
Southern Style Green Beans  
Garden Salad  
Rustic Breads

### **Egyptian Nights**

Spice Rubbed Chicken  
Cous Cous Salad  
Marinated Eggplant  
Green Salad with Pistachio  
Black Olive Vinaigrette

### **French Country**

Fennel Crusted Pork Loin  
Herb Roasted Potatoes  
Squash, Tomato and Onion Ragout  
Iceberg Salad  
Country Style Breads

### **Pacific Northwest**

Pan Roasted Salmon Cake  
Pacific Grain Medley  
Braised Endive  
Frisee and Walnut Salad

### **Italian Seaside**

Shrimp, Bacon, Spinach  
Penne Pasta  
Hearts of Romaine  
Italian Loaf Bread

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*Happy Endings*  
Priced per person

**Mini Sampler**

Assortment of Small Bite Sized Treats

**Chocolate Bread Pudding**

Chocolate and Caramel Sauces

**NY Style Cheese Cake**

Strawberry Puree

**Apple Pie**

Caramel Sauce and Whipped Cream

**Carrot Cake**

Cream Cheese Frosting

**Tiramisu**

Layers of Sponge Cake Soaked with Coffee and Liqueur Layered with Mascarpone Cheese and Topped with grated Chocolate

**Pear Tarts**

Served with Cinnamon Ice Cream

**Petit Four and Truffle Display**

An Assortment of Miniature Bite Size Cakes and House-made Truffles

**Cheesecake Lollipops**

Assorted Two-bite Cheesecake Lollipops with Different Dipping Sauces

**Milk and Cookies**

What More is There to Say? Its the Perfect Way to End a Perfect Meal.

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