

Edible Events

Catering the spectrum of food from simple to spectacular!

"WRAPS"

Fall 2011

Large Soft cracker Bread filled and rolled with our choice of the following:

(One wrap serves six guests. Each piece is equivalent to a half of a sandwich)

Smoked Turkey, Hot Pepper Jack, Roasted Red Pepper Mayonnaise and Spinach

Honey Cured Ham, Herbed Cream Cheese, Marinated Artichokes, Black Olives and Lettuce

Roast Beef, Bleu Cheese, Caramelized Onions, Roasted Red Peppers, Mayonnaise and Mixed Greens

Southwestern Chicken, Sharp Cheddar, Black Olives, Avocado, Shredded Romaine and Green Chile-Cilantro
Mayonnaise

Mediterranean: Hummus, Spinach, Roasted Red Peppers, Artichokes, Eggplant, Portobello Mushrooms and Red
Onion Marmalade

Veggie: Pesto Cream Cheese, English Cucumbers, Black Olives, Sundried Tomatoes, Avocado, Lettuce and
Sprouts

Choice of Two Salads:

Caesar with Housemade Croutons, Parmesan Cheese and Creamy Caesar Dressing

Spinach, Apples, Bleu Cheese, Sundried Cherries, Spicy Nuts and Orange Vinaigrette

Spinach, Mushrooms, Feta, English Cucumbers, Avocado and Balsamic Vinaigrette

Spinach, Oranges, Feta, Red Onion and Honey Dijon Vinaigrette

Arugula, Pears, Goat Cheese, Candied Walnuts and Sherry Vinaigrette

Arugula, Shaved Parmesan, Red Onion, Garlic Croutons and Citronette

Mixed Greens, Toasted Almonds, Goat Cheese and Raspberry Vinaigrette

Mixed Greens, Roasted Red Peppers, Toasted Pecans, Feta and Red Wine Vinaigrette

Romaine Lettuce, Carrots, Celery, Mushrooms, Red Bell Peppers, Red Cabbage, Avocados and Red Wine
Vinaigrette

Butter Lettuce with Creamy Poppyseed and Tarragon Dressing

Butter Lettuce, Bleu Cheese, Toasted Pecans and Red Wine Vinaigrette

Orzo, Sundried Tomatoes, Feta, Kalamata Olives, Capers and Red Wine Vinaigrette

Roasted Red Potato, Squash, Bleu Cheese and Roasted Shallot Vinaigrette

Yukon Gold Potatoes, Scallions, Red Onions and Creamy Dill-Tarragon Dressing

Penne, Spinach, Roasted Red Peppers, Smoked Mozzarella Cheese, Parmesan, Creamy Champagne Vinaigrette

Classic Waldorf: Apples, Celery, Raisins, Toasted Walnuts and Creamy Raspberry Dressing

Freshly Baked Cookies

Cost per person is \$10.00 + sales tax, delivery fee and includes all "green" paper products. This menu is a lighter lunch option.

Assorted sodas, bottle waters, housemade ice tea and lemonade, served in pitchers, is an additional \$1.50 per person. Flavored Calistoga waters are \$2.00 each

See cookie selection on Wraps menu on website

Minimum order of 12 guests

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