



SUMMER CATERING MENU

509-529-3400 #9 First, Walla Walla, Wa.99362

Appetizers

Wild Pacific Salmon Carpaccio Scattered in EVOO, Capers & Sliced Apple
Served with Sliced Sourdough Rounds

Gypsy Garden Tofu Spread
With Toasted Whole Wheat Points

Caramelized Walla Walla Sweet Onion Tart
Handmade crust, Caramelized Onion, Basil Pesto, Savory Mascarpone-Feta & Crisp Pancetta
Roasted Garlic Dip, Kalamata Tennenada, Apricot Chutney & Tzatziki Dips
Served with WildBerrie Wine Biscuits & Fresh Vegetable Scoops

Sweet Tea Party Layered All Natural Cheese Pate Pressed in Edible Flowers
Local Sheep's Milk Ricotta & Mascarpone layered in Sweet Spices, Organic Apple Chutney,
Lemon Curd & Strawberries. Served with a Sweet Whole Wheat Cracker.

Grilled Portobello Ravioli-Cherry Tomato-Zucchini Skewers
Basted in smoky Honey-Soy Balsamic...Yummy!

Skewered Chicken Satay or Beef Teriyaki Skewers
With Cherry Merlot or Peanut Satay Dip

-Also-

"Lost Weekend Picnic Basket" -For Quiet Hotel Room, Vineyard or Travel
Wildberries is Home to the "1 to 1,000 Box lunch order..." Just Ask Us!

Family Feasts & Salad for a Crowd!

Slow baked casseroles-terrines served with crisp organic salad, rolls & butter.

1. Sweet Potato, Chicken & Goat Cheese Gratin with Port Sauce
2. Sophia's Saucy Hand Rolled Manicotti with Spinach & Three Cheeses
3. Roast Summer Squash Tamale with Three Cheese & Green Chilies
4. Portobello Mushroom Ravioli with Sun Dried Tomato Alfredo
5. House Favorite: Steak Bordelaise & Potato Gratin
6. Smoked Chicken & Saucy Summer Vegetable Ratatouille