



LA SAISON®

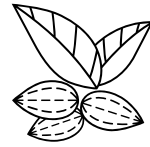
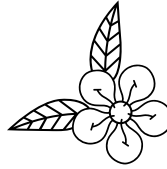
FULL SERVICE CATERING

FEMALE LED
HEARTFELT AND FARMER FOCUSED

OUR EVENTS AIM TO CONNECT, NOURISH AND CELEBRATE
ALL OF LIFE'S MOMENTS ONE SEASON AT A TIME.

COOKING WITH JOY

LASAISONNAPAVALLEY.COM



2024 CATERING OFFERINGS

Full Service Plated Lunches and Dinners

Hors d' Oeuvres Receptions

Napa Style Buffets

Classes



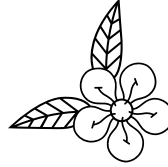


FULL SERVICE PLATED LUNCHEES AND DINNERS



WINTER, SAMPLE MENU





JANUARY-MARCH

Hors d' Oeuvres

Seasonal Selection of (3) passed Canapés

Plated First Course

Jerusalem Artichoke Tartlet
Shaved Castelfranco with Shallot Confit
Pink Pomelo

Secondi

Meyer Lemon Risotto
Butter Poached Gulf Shrimp
White Pepper Mascarpone

Main

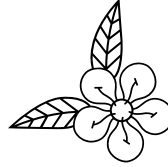
Slow Roasted Kurobuta Pork
Citrus, Fennel, Cloves
Grilled Escarole with Potato Puree

Cheese and Dessert

Variety of domestic cheeses, savory shortbreads, olives, nuts and fruit
Served with a selection of sweet Mignardises

SPRING SAMPLE MENU





APRIL-JUNE

Hors d' Oeuvres

Seasonal Selection of (3) passed Canapés

Plated First Course

Green Garlic 'Bruschetta'

Sheep Milks Ricotta with Grilled Ramps

Secondi

Brown Butter Diver Scallops

Medley of Spring Peas

Melted Leek Beurre Blanc

Main

Crispy Skin Chicken Roulade

Glazed Spring Vegetables

Mustard Velouté

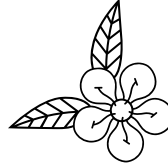
Cheese and Dessert

Variety of domestic cheeses, savory shortbreads, olives, nuts and fruit

Served with a selection of sweet Mignardises

SUMMER SAMPLE MENU





JULY-SEPTEMBER

Hors d' Oeuvres

Seasonal Selection of (3) passed Canapés

Plated First Course

Shaved Summer Melon

Prosciutto di Parma with Parmigiano Reggiano

Secondi

Cherry Tomato Risotto

Bellwether Farms Crescenza with Basil

Main

Pan Seared Ling Cod

Sweet Peppers, Corn, Capers and Lemon

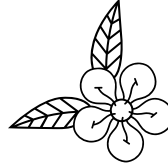
Cheese and Dessert

Variety of domestic cheeses, savory shortbreads, olives, nuts and fruit

Served with a selection of sweet Mignardises

FALL SAMPLE MENU





OCTOBER-DECEMBER

Hors d' Oeuvres

Seasonal Selection of (3) passed Canapés

Plated First Course

Roasted Nantes Carrots

Toasted Pistachio Beet 'soil'

Coriander Vinaigrette

Secondi

Olive Oil Poached California Halibut

Soffritto of Summer Peppers, Onions and Chorizo

Parsnip Puree

Main

Liberty Farms Duck Confit

Sage scented Potato Pave

Caramelized Figs

Cheese and Dessert

Variety of domestic cheeses, savory shortbreads, olives, nuts and fruit

Served with a selection of sweet Mignardises

HORS D'OEUVRES RECEPTIONS





LA SAISON HORS D' OEUVRES

Chilled

Golden Beet 'Tartare'
Boursin Mousse

Confit Potato with Tapenade and Salsa Verde

Spicy Shrimp Nori Roll

Trio of Deviled Eggs
Miso, Mustard, Pimento Cheese

Ambient

Choice of Fish, Chicken or Steak Mini Tacos
Vegetable Jardiniere

Seasonal Flatbreads
Spring Onion and Green Garlic
Zucchini Pizzetta with Ricotta and Lemon Thyme
Prosciutto and Melon
BLT's

Warm

Grilled Ham & Cheese with Pickled Mustard

Fried Chicken Sliders on Cheddar Biscuits

Mini Burgers on Herb Gougere



LA SAISON DESSERTS

Seasonal Fruit Tartlets
Vanilla Custard

Caramel Popcorn

Passionfruit Curd with Toasted Meringue

Lemon Verbena Panna Cotta

Strawberry Olive Oil Cake

Dark Chocolate and Cocoa Nib Brownies

Salted Brown Butter Chocolate Chip Cookies

LS 'Oreos'

Chocolate Shortbread with Vanilla Frosting

Carrot Cake with Cream Cheese Frosting

Brown Butter Financier with Toasted Hazelnuts

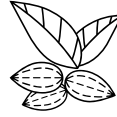
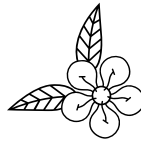
NAPA STYLE BUFFETS



Choose from a Mexican inspired Taco Buffet
or a Napa inspired Italian Buffet.

La Saison provides all props and decor for buffet
along with serving dishes and serving utensils.

20 person minimum



NAPA STYLE TACO BUFFET

Starters

Tiacoyos

Handmade stuffed Corn Tortillas

Pan Fried and garnished with cotija, cilantro and lime
(Choice of Beans, Chicken, Cheese or Pork)

Seasonal Salsas and Guacamole

Freshly Fried Chips

Salads

Mexican style street corn

Nopales Cactus Salad

Rancho Gordo Beans with Sweet Peppers

Homemade Tacos

Blue and Yellow Corn

Proteins

Citrus Marinated Shrimp

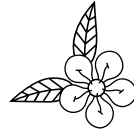
Al Pastor (Pork and Pineapple)

Carne Asada (Beef)

Desserts

Caramel Flan

Mexican Wedding Cookies



NAPA INSPIRED ITALIAN BUFFET

Starters

Truffle Arancini

Grilled Focaccia

Fresh Mozzarella with Prosciutto di Parma

Salad

Classic Caesar with Romaine Hearts

Garlic, Parmesan and Anchovy Dressing

Pasta

Porcini Mushroom Cavatappi

Black Pepper Mascarpone

Main Dishes

Eggplant 'Lasagna'

Chicken (or Pork) Milanese

Capers, Lemon and Parmesan

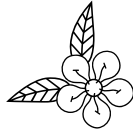
Cheese stuffed Meatballs

Dolci

Provolones: Citrus Almond Cookies

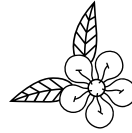
Flourless Chocolate Cake

Nutella and Vanilla Crema



HANDS ON COOKING CLASSES





HANDS ON COOKING CLASSES

2 HOUR CLASS

Focusing on Fundamental Skills.

Sample Menu Themes for Cooking Class Offerings

Pizza

2-3 different Pizzas

Seasonal Salad

Dessert

Seasonal California

Seasonal Soup or Salad

Fish or Meat

Dessert

Italian

Hand Made Pasta

Seasonal Vegetable or Classic Regional Dish

Dessert

Japanese

Sushi Making Class