



WINE & MARKETPLACE

607 ST HELENA HWY
ST HELENA, CA 94574
707-531-7660
GARYSWINE.COM



WINE & MARKETPLACE
NAPA VALLEY

CATERING MENU

CATERING@GARYSWINE.COM

707.531.7660



BREAKFAST

STANDARD SERVES 8-10, LARGE SERVES 12-15

THE ST. HELENA

ASSORTED MUFFINS, DANISH, CROISSANTS, AND SCONES SERVED WITH BUTTER AND HOUSE MADE PRESERVES.
\$60 STANDARD / \$90 LARGE

THE RUTHERFORD

SLICES OF GREENE'S BAKERY FAMOUS CINNAMON AND CHOCOLATE BABKA BREAD GARNISHED WITH SEASONAL BERRIES AND A DUSTING OF CONFECTIONERS' SUGAR.
\$50 STANDARD / \$75 LARGE

THE YOUNTVILLE

SEASONAL SLICED SELECTION OF FRUITS (COMPRESSED MELONS, MAUI GOLD PINEAPPLE, GRAPES, SEASONAL BERRIES); ACCOMPANIED BY TOASTED CALIFORNIA ALMONDS AND HONEY YOGURT DIPPING SAUCE.
\$100 STANDARD / \$150 LARGE

THE CARNEROS

SMOKED SALMON SERVED WITH LEMON, HARD BOILED EGG, SLICED TOMATOES, RED ONIONS CAPERS, AND CRÈME FRAICHE; ACCOMPANIED BY TOASTED BAGEL SLICES.
\$120 STANDARD / \$180 LARGE

THE OAK KNOLL

GRANOLA PARFAIT WITH STRAUS ORGANIC YOGURT, MIXED BERRY, AND WILD FLOWER HONEY.
\$100 STANDARD / \$150 LARGE

THE COOMBSVILLE

(2 DOZEN MINIMUM ORDER REQUIRED)
CLASSIC DEVILED EGGS WITH CRISPY CAPERS
\$2 / EGG



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CATERING ORDERS REQUIRE A MINIMUM OF 72 HOURS
NOTICE ON SOME ITEMS.

SANDWICHES

GARY'S SIGNATURE BOX LUNCH

(SIX PERSON MINIMUM ORDER)

CHOICE OF SANDWICH SERVED WITH POTATO CHIPS AND SEASONAL WHOLE FRUIT. \$25/BOX
ADD AN ACCOMPANIMENT - \$5 EA

GARY'S SANDWICH PLATTER

STANDARD SERVES 8-10, LARGE SERVES 12-15
\$180 STANDARD / \$270 LARGE

ADD AN ACCOMPANIMENT PLATTER - \$40 STANDARD / \$50 LARGE
ADD POTATO CHIP ASSORTMENT - \$20 STANDARD / \$30 LARGE
ADD DESSERT PLATTER - \$40 STANDARD / \$50 LARGE

ACCOMPANIMENTS

SEASONAL FRUIT SALAD • CHEF'S SELECTED SIDE SALAD
CHEF'S SELECTED PASTA SALAD • HOUSE BAKED COOKIE

SANDWICH SELECTIONS

CHICKEN CAESAR WRAP

CHOPPED ROMAINE LETTUCE, GRILLED LEMON-HERB CHICKEN BREAST, PARMESAN CHEESE, CAESAR DRESSING IN A SPINACH WRAP.

SEDONA WRAP

HERB-ROASTED TURKEY BREAST, PEPPERJACK CHEESE, AVOCADO SPREAD, PICKLED RED ONION, ROMAINE LETTUCE, TOMATOES, PEPITAS, CILANTRO, SOUTHWEST RANCH, IN A SPINACH WRAP.

TURKEY AND PESTO SANDWICH

HOUSE MADE BACON JAM, SUMMER BASIL PESTO, HAVARTI CHEESE ON A SOFT FRENCH ROLL.

COOPERS CHICKEN SALAD SANDWICH

ROSIE'S ORGANIC CHICKEN SALAD WITH DIJON MUSTARD, TOASTED ALMONDS, CELERY, LOLLA ROSSA, ON SLICED MULTI GRAIN BREAD.

CALITALIAN SANDWICH

TUSCAN SALAMI & HOT COPPA, PROVOLONE, OLIVE TAPENADE, LOLLA ROSSA AND CALABRIAN CHILI AIOLI ON A CIABATTA BUN.

SMOKED SHORT RIB SANDWICH

CARAMELIZED ONIONS, SHARP CHEDDAR CHEESE AND A HORSERADISH AIOLI ON A SOFT ONION ROLL.

BLTA SANDWICH

BACON, LETTUCE, TOMATO, AVOCADO AND MAYONNAISE ON CIABATTA.

CAPRESE SANDWICH

SLICED TOMATO AND MOZZARELLA WITH PESTO AND A BALSAMIC REDUCTION ON A SOUR BAGUETTE.

CHICKEN CLUB SANDWICH

GRILLED CHICKEN BREAST, BACON, SWISS CHEESE, AVOCADO, DIJON, MAYO, TRIPLE DECKER ON SLICED WHEAT.



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SALADS

GARY'S SIGNATURE BOX LUNCH

(SIX PERSON MINIMUM ORDER)

CHOICE OF SALAD SERVED WITH SEASONAL WHOLE FRUIT. \$25/BOX

ADD A PROTEIN \$6

ADD A HOUSE BAKED COOKIE \$5

GARY'S FAMILY STYLE SALAD

STANDARD SERVES 8-10, LARGE SERVES 12-15

\$180 STANDARD / \$270 LARGE

ADD POTATO CHIP ASSORTMENT (\$20 STANDARD / \$30 LARGE)

ADD DESSERT PLATTER (\$40 STANDARD / \$50 LARGE)

ADD A PROTEIN (\$60 STANDARD / \$90 LARGE)

PROTEIN

GRILLED ORGANIC ROSIE'S CHICKEN BREAST • JUMBO SHRIMP

APPLEWOOD SMOKED BEEF SHORT RIB

SALAD SELECTIONS

CALIFORNIA SPINACH SALAD

ORGANIC BABY SPINACH WITH APPLEWOOD BACON, RED ONION, HARD BOILED EGG, HOUSE MADE GARLIC CROUTONS AND RED WINE VINAIGRETTE.

CLASSIC CAESAR SALAD

ROMAINE, SHREDDED PARMIGIANO-REGGIANO CHEESE, HOUSE MADE GARLIC CROUTONS, AND CAESAR DRESSING

MEDITERRANEAN GREEK SALAD

ROMAINE, FETA, KALAMATA OLIVES, TOMATO, PEPPERONCINI, CUCUMBERS, AND RED WINE VINAIGRETTE.

COBB SALAD

ROMAINE, APPLEWOOD BACON, TOMATO, CHOPPED EGG, ROGUE SMOKEY BLUE CHEESE CRUMBLES AND CREAMY AVOCADO GREEN GODDESS DRESSING.

INSALATA CAPRESE

TOMATO, FRESH MOZZARELLA, BASIL, CRACKED PEPPER AND BALSAMIC VINAIGRETTE.



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BISTRO BOXED LUNCH

EIGHT PERSON MINIMUM ORDER – 72HRS NOTICE REQUIRED

EACH CUSTOM BISTRO BOXED LUNCHEONS FEATURE AN ENTRÉE OF YOUR CHOICE ACCOMPANIED BY CHEF'S SELECTED SIDE, COMPRESSED MELON, AND A SEA SALT BROWNIE. PREPARED TO ORDER TO SERVE AT AMBIENT TEMPERATURE IN A BISTRO BOX THAT INCLUDES UTENSILS.

SMOKED BEEF SHORT RIBS

HOUSE APPLEWOOD SMOKED BEEF SHORT RIBS WITH
BLACK BEAN AND CHARRED CORN SALAD.
\$35 / BOX

ROSIE'S ROASTED CHICKEN

ROASTED ROSIE'S ORGANIC CHICKEN WITH
CHARRED LEMONS AND ROSEMARY
WITH TARRAGON SCENTED POTATO SALAD.
\$30 / BOX

CHILI LIME SHRIMP

GRILLED JUMBO CHILI LIME SHRIMP WITH BUCKWHEAT
SOBA NOODLES, PEANUT CHILI DRESSING, AND SCALLIONS.
\$35 / BOX

TUNA POKE

SUSHI GRADE #1 AHI TUNA POKE WITH WAKAME SALAD,
CUCUMBER, CARROT AND DAIKON SLAW AND LIME CREMA.
(6 PERSON MINIMUM FOR POKE ORDERS)
\$35 / BOX



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ARTISANAL BOARDS & PLATTERS

STANDARD SERVES 8-10, LARGE SERVES 12-15

\$200 STANDARD / \$300 LARGE

ALL PLATTERS INCLUDE A VARIETY OF FOUR CHEESES ARTFULLY GARNISHED, AND ARE ACCOMPANIED BY SLICED BAGUETTES OR SPECIALLY SELECTED CRACKERS.

CHEESE & CHARCUTERIE

NOR-CAL CHEESE PLATTER

A SAMPLING OF NORTHERN CALIFORNIA'S BEST SELECTIONS AVAILABLE. LOCAL AND SEASONAL CHEESES FROM SEVERAL MAKERS FEATURED WITH CANDIED WALNUTS, FRESH GRAPES, DRIED APRICOTS AND FIGS.

ITALIAN CHEESE PLATTER

A SELECTION OF AUTHENTIC ITALIAN CHEESES ACCOMPANIED BY AN ASSORTMENT OF OLIVES AND GRILLED VEGETABLES; GARNISHED WITH DRIED FIGS AND WALNUTS.

FRENCH CHEESE PLATTER

A DECADENT SELECTION OF THE FINEST FRENCH FROMAGE, GARNISHED WITH GRAPES, STRAWBERRIES, DRIED APRICOTS AND WALNUTS.

SPANISH CHEESE PLATTER

AN ASSORTMENT OF POPULAR, YET UNIQUELY FLAVORED CHEESES THAT RANGE FROM SWEET TO EARTHY ACCOMPANIED BY SPANISH OLIVE OIL FRIED MARCONA ALMONDS; GARNISHED WITH RED GRAPES AND DRIED FIGS.

GARY'S SIGNATURE CHARCUTERIE PLATTER

A SELECTION OF LOCAL ARTISAN CHEESES AND SLICED CRAFT MEATS, NUTS, OLIVES, DRIED FRUIT, AND JAMS.

SPECIAL OCCASION BOARDS FOR TWO

CAREFULLY SELECTED SAMPLINGS FROM OUR ARRAY OF FINE CHEESE AND CHARCUTERIE PRESENTED ON ONE OF OUR SIGNATURE CUTTING BOARDS. SERVED WITH SLICED BAGUETTE.

WINE COUNTRY

LOCAL CHARCUTERIE AND ARTISANAL CHEESES, FRESH FRUIT, AND CANDIED PECANS.
\$50 / BOARD

WINE COUNTRY DELUXE

LOCAL CHARCUTERIE AND ARTISANAL CHEESES, TRUFFLE MOUSSE, FIG MARMALADE, FRESH FRUIT, AND CANDIED PECANS.
\$75 / BOARD

ARTISANAL BOARDS & PLATTERS

STANDARD SERVES 8-10, LARGE SERVES 12-15

ADD AN ACCOMPANIMENT PLATTER - \$40 STANDARD / \$50 LARGE

ADD DESSERT PLATTER - \$40 STANDARD / \$50 LARGE

ACCOMPANIMENTS

CHEF'S SELECTED PASTA SALAD • SEASONAL FRUIT PLATTER
CHEF'S SELECTED SIDE SALAD • ASSORTED SLICED BREADS

ALL PLATTERS ARE PREPARED TO ORDER TO SERVE AT AMBIENT TEMPERATURE.

GARY'S SIGNATURE PLATTERS

SMOKED BEEF SHORT RIBS

SERVED WITH HORSERADISH AIOLI AND CRISPY CAPERS.

\$300 STANDARD / \$450 LARGE

ROSIE'S ROASTED CHICKEN

SERVED WITH CHARRED LEMONS AND ROSEMARY.

\$280 STANDARD / \$420 LARGE

CHILI LIME SHRIMP

GRILLED JUMBO CHILI LIME SHRIMP WITH THAI PEANUT DIPPING SAUCE.

\$300 STANDARD / \$450 LARGE

OLD SCHOOL SHRIMP COCKTAIL

SERVED WITH LEMONS AND GARY'S SECRET COCKTAIL SAUCE

\$300 STANDARD / \$450 LARGE

CRUDITÉ

SEASONAL MEDLEY OF LOCALLY GROWN SQUASH, CHERRY TOMATOES, BABY CARROTS, RADISHES, BROCCOLI, CAULIFLOWER, AND PEPPERS

WITH HOUSE MADE HUMMUS AND CREAMY AVOCADO GREEN GODDESS DRESSING

\$120 STANDARD / \$180 LARGE

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DESSERTS

STANDARD SERVES 8-10, LARGE SERVES 12-15

FRESH BAKED COOKIE PLATTER

ASSORTMENT OF OUR BAKED FROM
SCRATCH COOKIES, GARNISHED WITH FRESH BERRIES.
\$60 STANDARD / \$90 LARGE

BROWNIE PLATTER

FRESH BAKED BROWNIES GARNISHED WITH FRESH BERRIES.
\$60 STANDARD / \$90 LARGE

MIXED DESSERT PLATTER

ASSORTMENT OF OUR FRESH BAKED COOKIES, BROWNIES AND
DESSERT BARS GARNISHED WITH SEASONAL BERRIES.
\$60 STANDARD / \$90 LARGE

FRUIT PLATTER

SEASONAL SLICED SELECTION OF FRUITS (COMPRESSED MELONS,
MAUI GOLD PINEAPPLE, GRAPES, SEASONAL BERRIES);
ACCOMPANIED BY TOASTED CALIFORNIA ALMONDS AND HONEY
YOGURT DIPPING SAUCE.
\$100 STANDARD / \$150 LARGE

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BEVERAGES

SOFT DRINKS

COKE 12OZ • DIET COKE 12OZ • SPRITE 12OZ
PERRIER 11.4OZ • FIJI 16.9OZ

\$4 EA

PREMIUM SOFT DRINKS

BOYLAN'S ALL NATURAL SODAS
ROOT BEER • CREAM SODA • BLACK CHERRY • GINGER ALE

\$5 EA

BOTTLED WATER

CASCADE MOUNTAIN: SPARKLING OR SPRING 750 ML
ACCOMPANIED BY FRESH LIME WEDGES

\$6 EA

IMPORTED AND DOMESTIC BEER SELECTIONS

ASK CATERING SPECIALIST FOR PRESENT OFFERINGS.

WINE AND SPARKLING SELECTIONS

ASK CATERING SPECIALIST FOR PRESENT OFFERINGS.

MORNING BEVERAGES

GARY'S COFFEE SERVICE

(STANDARD SERVES 8-10)

GARY'S BLEND COFFEE FROM NAPA VALLEY ROASTING COMPANY

REGULAR OR DECAFFEINATED.

\$30 STANDARD

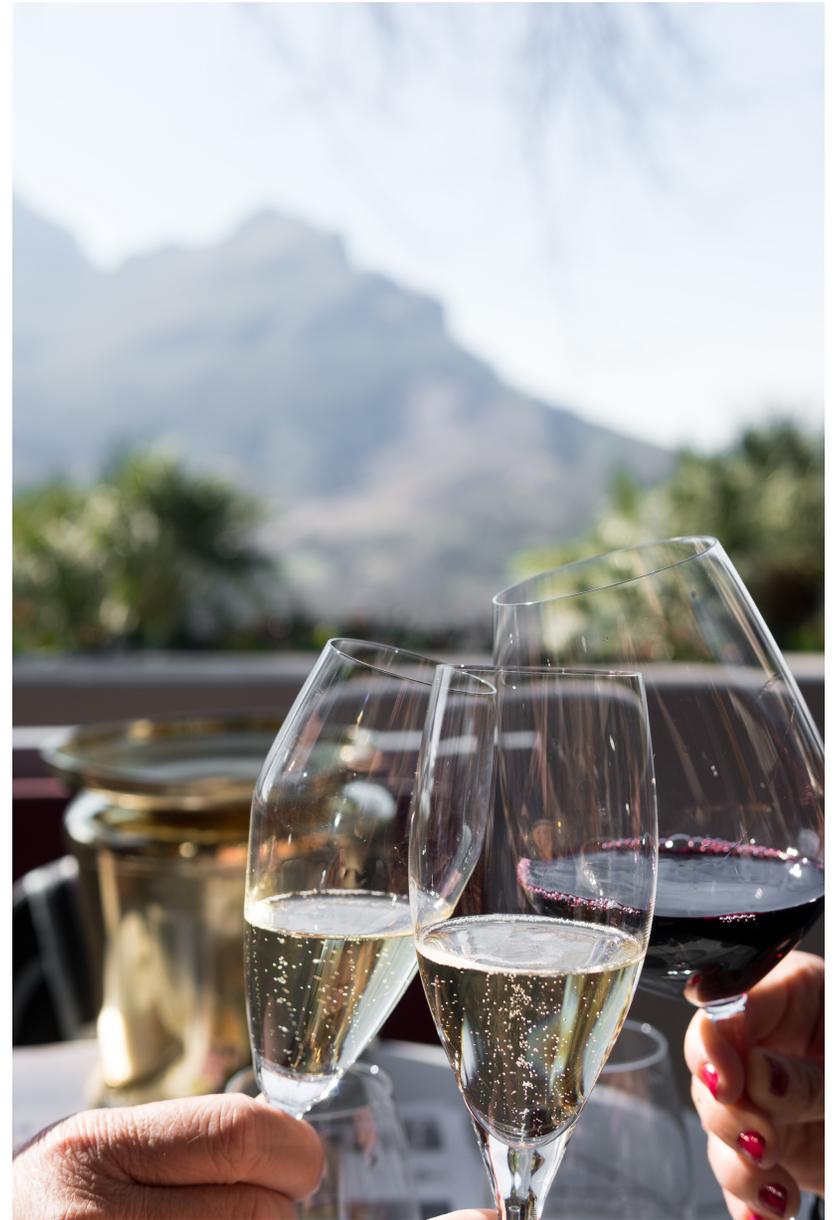
HOT TEA SERVICE

(STANDARD SERVES 8-10)

THE FINEST SELECTIONS OF BLACK, GREEN AND HERBAL TEA

BLENDS FROM AROUND THE GLOBE.

\$30 STANDARD



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