

# TRE POSTI

## BRUNCH MENU

### MENU #1

*Served family style*

Mini doughnuts, fresh and hot, tiramisu sauce  
Organic berries and fruit

### Plated Entree

*Choice of one*

Frittata with smoked chicken, leeks, cremini mushrooms, fontina  
Cinnamon french toast with maple syrup

*Served family style*

House made chicken sausage and bacon  
Caramelized potatoes, roasted peppers and onions

### Dessert

*Served family style*

House baked selection of cookies and biscotti

Fresh squeezed orange juice  
Freshly brewed coffee and assorted herbal teas

*\$ 45 per person*

### MENU #2

*Served Buffet Style*

Organic summer berries and fruit

Assorted pastries and scones

Fluffy scrambled eggs topped with chives

Bacon

Caramelized potatoes, roasted peppers and onions

Fresh squeezed orange juice

Freshly brewed coffee and assorted herbal teas

*\$ 35 per person*

# TRE POSTI

## LUNCH MENU

### MENU #1

*Plated*

#### First Course

*Select One*

#### **Organic Baby Lettuces**

pears, candied walnuts, red wine vinaigrette,  
blue cheese

#### **Tre Posti Classic Caesar Salad**

baby hearts of romaine, garlic croutons,  
parmigiana-reggiano

#### **Heirloom Tomato Caprese**

garden basil, house made mozzarella,  
extra virgin olive oil, balsamic  
*(available July – October)*

#### **Living Butter Lettuces**

sliced apples, walnuts, midnight moon,  
champagne vinaigrette

#### Main Course

*Select One*

#### **Grilled Sonoma Chicken Breast**

buttermilk potatoes, broccolini,  
wild mushroom-marsala sauce

#### **Fennel & Rosemary Spiced Pork Tenderloin**

creamed sweet corn with bacon,  
buttered marble potatoes, arugula

#### **Grilled Wild Salmon**

wild rice with currants and pine nuts,  
haricot vert beans, creamy garlic sauce

#### **Braised Beef Short Ribs**

three cheese creamy polenta,  
roasted broccolini, natural jus  
*additional \$5 per person*

Chef's Seasonal Choice Vegetarian Option Included

#### Dessert

#### **Wedding Cake by Client**

Freshly Brewed Coffee and Assorted Herbal Teas

*\$ 45 per person*

# TRE POSTI

## RECEPTION MENU

*Tray Passed*

**Wild Mushroom Crostini**, truffle oil, parmesan

**Warm Eggplant Caponata**  
capers, tomatoes, garlic bruschetta

**Chilled Tomato Gazpacho**  
micro greens, basil oil

**Tomato and Mozzarella Skewers**  
basil, extra virgin olive oil

**Crispy Risotto Arancini**, san marzano tomato sauce

**Goat Cheese Tart**, green apples, walnuts

**Chilled Sweet Corn Soup Shooter**  
toasted hazelnuts, chives

**Fava Bean and Ricotta Crostini**, summer truffle

*\$ 3 per piece*

**Pancetta Wrapped Prawns**, basil vinaigrette

**Ahi Tuna Tartar**, cucumber, avocado, garden chives

**Crispy Crab Cakes**, calabrian chile aioli

**Smoked Scottish Salmon**  
potato crisp, crème fraiche

**Smoked Trout Rilletes**, sauce gribiche, caviar

**Prosciutto Wrapped Heirloom Melons**  
aged balsamic

**Chicken and Sun Dried Tomato Sausages**  
creamy mustard sauce

**Crispy Breadsticks**, prosciutto, arugula

**Pork and Ricotta Meatballs**, spicy tomato sauce

*\$ 3.5 per piece*

**Main Lobster Cones**, mango, avocado, lime aioli, sterling caviar

**Halibut Ceviche**, thinly sliced tortilla chips

**Grilled Beef Filet**, parmesan crisp

**Duck Confit Tostadas**, radish salsa

**Chopped Smoked Brisket "Sloppy Joe" Sliders**, parker house rolls

**Short Rib Sliders**

*\$ 4 per piece*

# TRE POSTI

## RECEPTION MENU

*Stations*

### CHEESE STATION

Artisan Local and Italian Cheeses,  
Fresh Fruit, Candied Nuts and Sliced Baguette  
*\$ 8 per person*

### LIVE MOZZARELLA DEMONSTRATION

Hand Pulled Fresh Mozzarella "al minuto",  
Toasted Crostini and Napa Valley Olive Oil  
*\$ 10 per person plus \$150 Chef Fee*

### ANTIPASTA STATION

Artisan Local and Italian Cheeses, House Cured Meats,  
Fresh Fruit, Candied Nuts,  
Cerignola Olives and Sliced Baguette  
*\$ 15 per person*

### CUBANO STATION

Traditional Cubanos pressed to order  
*\$10 per person plus \$150 Chef Fee*

### LIVE PASTA STATION

Select one of our Signature Pastas  
*\$ 18 per person plus \$150 Chef Fee*  
*\$ 23 per person plus \$150 Chef Fee for two options*

### SEAFOOD STATION

Hog Island Oysters and Jumbo Prawns with Classic Accompaniments  
*Market Price*

### DESSERT STATION

*Choose Three*

Chocolate Dipped Strawberries \*, Butterscotch Panna Cotta Cups, Ricotta Cheesecake Bites,  
Strawberry Shortcake \*, Chocolate Cupcakes Bites, Flourless Chocolate Cake Bites, Fruit Crostatas

*Choose One*

French Macaroons, Coconut Macaroons, Assorted Cookies and Biscotti  
Freshly Brewed Coffee and Assorted Herbal Tea  
*\$ 20 per person*

# TRE POSTI

## PLATED DINNER MENUS

*Chef Nash Cognetti has crafted menus that are a perfect balance of classic Italian and upscale Napa Valley.*

*They are intended to allow our clients to customize the event menu to their preference.*

*Prices listed under each entrée selection include a salad and the entrée.*

### SALADS

*Choose one*

#### **Classic Caesar Salad**

chopped baby hearts of romaine,  
garlic croutons, parmigiano-reggiano

#### **Organic Baby Lettuces \***

pears, candied walnuts,  
blue cheese crumbles, red wine vinaigrette

#### **Chopped Tre Colore**

arugula, radicchio, endive, shaved pecorino,  
whole citrus vinaigrette

#### **Organic Baby Lettuces \***

baby strawberries, hazelnuts,  
goat cheese crostini, balsamic vinaigrette

#### **Heirloom Tomato Caprese \***

garden basil, house made mozzarella,  
extra virgin olive oil, balsamic

#### **Living Butter Lettuces**

sliced apples, walnuts, midnight moon,  
champagne vinaigrette

#### **Lacinato Kale and Farro Salad**

shaved fennel, cranberries, goat cheese,  
meyer lemon-garlic citronette

#### **Heirloom Tomato and White Peach Panzanella \***

poached gulf prawns, arugula,  
genovese basil, aged balsamic

Rustic Bread and Olive Oil

# TRE POSTI

## PLATED DINNER MENUS

### ENTRÉE

*Choose one*

#### **Sesame Crusted Diver Scallop**

spring pea and baby carrot salad,  
cauliflower mousseline, thai yellow curry sauce

*\$ 49 per person*

#### **Pan Roasted Wild Steelhead**

warm French green lentils with fennel and leeks,  
grilled baby artichokes, blood orange and tarragon vinaigrette

*\$ 49 per person*

#### **Pan Roasted Local Fish**

whipped potatoes, sausalito watercress salad,  
lemon-caper-white wine sauce

*\$ 49 per person*

#### **Grilled Wild Salmon**

wild rice with currants and pine nuts,  
haricot vert beans, creamy garlic sauce

*\$ 49 per person*

#### **Grilled Albacore Tuna**

roasted sweet potato puree with cardamom and lime,  
sugar snap peas, shaved radishes, yuzu butter sauce

*\$ 50 per person*

#### **Grilled Sonoma Chicken Breast**

buttermilk potatoes, broccolini,  
wild mushroom-marsala sauce

*\$ 45 per person*

#### **Tuscan Spiced Organic Chicken Breast**

warm baby spinach panzanella with tomatoes, black olives, lemon cucumbers, and red onions  
rosemary- meyer lemon jus

*\$ 45 per person*

# TRE POSTI

## PLATED DINNER MENUS

### ENTRÉE (continued)

*Choose one*

#### **Fennel and Rosemary Spiced Pork Tenderloin**

creamed sweet corn with bacon,  
buttered marble potatoes, arugula

*\$ 47 per person*

#### **Crispy Liberty Farms' Duck Leg Confit**

morel mushroom and spring pea risotto,  
mascarpone cheese, cavedoni aged balsamico

*\$ 52 per person*

#### **Slow Cooked Pozzi Ranch Lamb Shank "Osso Bucco"**

italian butter bean and baby vegetable ragu,  
burnt orange and crispy garlic gremolata

*\$ 53 per person*

#### **Braised Beef Short Ribs**

three cheese creamy polenta, roasted broccolini, natural jus

*\$ 50 per person*

#### **Grilled Creekstone Farms' Filet Mignon**

roasted garlic potato puree, california asparagus \*, sauce bordelaise

*\$ 53 per person*

Vegetarian option always included

*If you wish to offer a choice of two protein entrées, there is a \$10 per person charge based on the higher priced item.  
We require you provide final entrée counts 7 days prior and provide place cards denoting each guest's entrée selection.*

### DESSERT

#### **Wedding Cake by Client**

Freshly Brewed Coffee and Assorted Herbals Teas

# TRE POSTI

## PLATED DINNER MENUS



### Sample Three Course

#### First Course

##### **Classic Caesar Salad**

chopped baby hearts of romaine,  
garlic croutons, parmigiano-reggiano

Rustic Bread and Napa Valley Olive Oil

#### Main Course

##### **Grilled Sonoma Chicken Breast**

buttermilk potatoes, broccolini,  
wild mushroom-marsala sauce

Chef's Choice Vegetarian Option

#### Dessert Course

##### **Wedding Cake by Client**

Freshly Brewed Coffee and Assorted Herbal Teas

*\$ 45 per person*

### Sample Four Course

#### First Course

##### **Heirloom Tomato Caprese \***

garden basil, house made mozzarella,  
extra virgin olive oil, balsamic

Rustic Bread and Napa Valley Olive Oil

#### Second Course

##### **Rigatoni alla Carbonara**

guanciale bacon, onions, organic eggs  
cracked pepper, parmesan

#### Main Course

##### **Braised Beef Short Ribs**

three cheese creamy polenta,  
roasted broccolini, natural jus

Chef's Choice Vegetarian Option

#### Dessert Course

##### **Wedding Cake by Client**

Freshly Brewed Coffee and Assorted Herbal Teas

*\$ 60 per person*





# TRE POSTI

## PLATED DINNER MENUS

### Sample Four Course

#### First Course

##### **Living Butter Lettuces**

sliced apples, walnuts, midnight moon,  
champagne vinaigrette

Rustic Bread and Napa Valley Olive Oil

#### Second Course

##### **Wild Mushroom Ravioli**

toasted sage brown butter sauce,  
aged parmigiano-reggiano

#### Main Course

##### **Grilled Creekstone Farms' Filet Mignon**

roasted garlic potato puree, california asparagus \*, sauce bordelaise

Chef's Choice Vegetarian Option

#### Cheese Course

##### **Artisan and Local Cheeses**

fresh fruits, candied nuts, toasts

#### Dessert Course

##### **Wedding Cake by Client**

Freshly Brewed Coffee and Assorted Herbal Teas

*\$ 75 per person*

# TRE POSTI

## FAMILY STYLE OR BUFFET DINNER MENUS

### SALADS

*Select Two*

**Living Butter Lettuces**, sliced apples, walnuts, midnight moon, champagne vinaigrette

**Heirloom Tomato Caprese \***, garden basil, house made mozzarella, extra virgin olive oil, balsamic

**Classic Caesar Salad**, chopped baby hearts of romaine, garlic croutons, parmigiano-reggiano

**Lacinato Kale and Farro Salad**, shaved fennel, cranberries, goat cheese, meyer lemon-garlic citronette

**Farro Salad**, roasted vegetables, balsamic

**Salmon Salad**, wild rice, grilled vegetable salad

### ENTRÉES

*Select Two*

**Grilled Chicken Breast**, wild mushroom- marsala sauce

**Roasted Pork Tenderloin**, dried cherry- balsamic chutney

**Roasted and Sliced New York Steak**, red wine reduction

**Pan Roasted Flounder**, lemon-white wine- caper sauce

**Smoked and Braised Beef Short Ribs**, natural jus

**Spinach Ravioli**, fresh ricotta cheese, san marzano tomato arrabbiata sauce

### SIDES

*Select Two*

**Fusilli alla Primavera**, fresh local vegetables, roasted garlic, extra virgin olive oil

**Rigatoni Bolognese**, slow cooked pork and tomato ragu, parmesan

**Roasted Fingerling Potatoes**

**Three Cheese Creamy Polenta**

**Garlic Whipped Potatoes**

**Grilled Seasonal Vegetables**

### DESSERT

**Wedding Client by Client**

Freshly Brewed Coffee and Assorted Herbal Teas

*\$ 60 per person*

# TRE POSTI

## BBQ BUFFET DINNER MENUS

### MENU #1

#### Sunburst Tomato and Melon Salad \*

fresh mint, balsamic, ricotta salata, marcona almonds

#### Red Cabbage and Zucchini Coleslaw

shaved fennel, coriander, preserved meyer lemons

#### Sweet Corn Maque Choux

padron peppers, genovese basil, roasted shallots

#### Maple Glazed Smoked King Salmon

#### Whole Smoked Pork Loin "Prime Rib"

peach, bacon and avocado leaf chutney

#### Hot Smoked Chicken

gravenstein apple glaze, pink peppercorns

#### Pull Apart Rolls

wildflower honey butter

#### Wedding Cake by Client

Freshly Brewed Coffee, Assorted Herbal Teas  
and Iced Tea

*\$ 60 per person*

### MENU #2

#### Sliced Beefsteak Tomatoes \*

red onions, cucumbers, vella jack

#### Cast Iron Cornbread

fiscalini cheddar, jalepenos

#### Corn on the Cob

queso fresco, lime, smoked chile powder

#### Summer Fruit Salad \*

#### Ancho Chile Brisket

hooker house bourbon BBQ sauce

#### All Beef Hot Links

#### Pull Apart Rolls

maple walnut butter

#### Wedding Cake by Client

Freshly Brewed Coffee, Assorted Herbal Teas  
and Iced Tea

*\$ 50 per person*



# TRE POSTI

## ADDITIONAL OPTIONAL COURSES

### ANTIPASTI

*Served Family Style*

House made focaccia and olive pizzata  
Fresh mozzarella, extra virgin olive oil  
Cerignola olives, rosemary, citrus, calabrian chiles  
Roasted peppers, fresh oregano  
House cured meats  
*\$ 12 per person*

### SOUP

Chef's Seasonal Soup  
*\$ 9 per person*

### HOUSE MADE PASTA

**Rigatoni Bolognese**  
slow cooked pork and tomato ragu, parmesan

**Wild Mushroom Ravioli**  
toasted sage brown butter sauce,  
aged parmigiano-reggiano

**Fusilli alla Primavera**  
fresh local vegetables, roasted garlic,  
extra virgin olive oil

**Sage Infused Pappardelle**  
braised rabbit and wild mushroom sugo,  
grana padano

**Rigatoni alla Carbonara**  
guanciale bacon, onions, organic eggs  
cracked pepper, parmesan

**Spinach Ravioli**  
fresh ricotta cheese,  
san marzano tomato arrabbiata sauce

*Half portion \$ 12 per person*

*Full portion \$ 18 per person*

*Two Selections served Family Style \$ 23 per person*