

# TRE POSTI

## **Buon Cibo, Buon Vino, Buoni Amici**

Tre Posti's menu represents the marriage of two of the world's most renowned culinary regions: Tuscany - defined by hearty pastas, meats, cheese and olive oil and Napa Valley - a destination that celebrates fresh, local ingredients with a focus on artisanal preparation designed to highlight the acclaimed Napa Valley wines.

With over 40 years of combined fine dining, event planning and hospitality experience, our management team is delighted to help you plan an event that will enchant your guests.

Our menus are prepared by an experienced and passionate culinary team, with fresh, local, seasonal ingredients. We are excited to bring our restaurant experience to your venue.

Our full service catering staff will ensure your event is seamless. We look forward to the opportunity to work with you.

Salute!

# TRE POSTI

## RECEPTION MENU

*Tray Passed or Buffet Style*

### **Vegetarian**

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 puffs, green apples, walnuts  
Sonoma Mission Figs, gorgonzola, arugula, aged balsamic

### **Seafood**

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

### **Meat**

Prosciutto wrapped heirloom melons  
Grilled chicken and sun dried tomato sausages, creamy mustard sauce  
Crispy parmesan breadsticks, prosciutto, arugula  
Grilled beef filet in crispy parmesan cup  
Pork and ricotta meatballs, spicy tomato sauce  
Duck Confit Tacos

# 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.*

### 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  
*(available late October – April)*

#### **Chopped Tre Colore**

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

#### **Organic Baby Lettuces**

baby strawberries, hazelnuts, goat cheese crostini, balsamic vinaigrette  
*(available May – September)*

#### **Heirloom Tomato Caprese**

forni brown gardens' napa valley tomatoes, garden basil,  
house made mozzarella, extra virgin olive oil, balsamic  
*(available July – October)*

#### **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  
*(available July – August)*

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

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

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

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

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

#### **Grilled Wild Salmon**

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

#### **Grilled Albacore Tuna**

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

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

buttermilk potatoes, broccolini, wild mushroom-marsala sauce

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

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

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

creamed sweet corn with bacon, buttered marble potatoes, arugula

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

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

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

italian butter bean and baby vegetable ragu, burnt orange and crispy garlic gremolata  
*additional \$5 per person*

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

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

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

roasted garlic potato puree, california asparagus, sauce bordelaise  
*additional \$10 per person*

Vegetarian option always included

# TRE POSTI

## PLATED DINNER MENUS

### DESSERT

*Choose One*

#### **Classic Tiramisu**

italian ladyfingers, mascarpone zabaglione

#### **Fruit Crostata**

house made vanilla gelato

#### **Strawberry Shortcake**

buttermilk biscuit, whipped crème Chantilly

*(available May – October)*

#### **Ricotta Cheesecake**

toasted pine nut crust, macerated fruit

#### **Brioche Bread Pudding**

candied citrus, frangelico gelato

*(available October – December)*

#### **Chocolate Truffle Cake**

crème anglaise, berries

#### **Buttermilk and Vanilla Bean Panna Cotta**

fruit compote

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

fresh fruits, candied nuts, toasts

Freshly Brewed Coffee and Assorted Herbal Teas

*\$95 per person*

Includes: three tray passed hors d'oeuvres, salad, bread service, entree, dessert, coffee service, service staff, standard china and flatware

*\*\*\* Pricing is based on a 20 person minimum \*\*\**

*\$10 per person charge for a choice of two entrée options*

*(Entrée counts are due seven days prior to event)*

# TRE POSTI

## FAMILY STYLE OR BUFFET DINNER MENUS

### SALADS - Select Two

- Living Butter Lettuces**, sliced apples, walnuts, midnight moon, champagne vinaigrette
- Forni Brown Gardens' Heirloom Tomatoes**, garden basil, mozzarella, EVOO, balsamic (*Jul - Oct*)
- 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
- Fettuccine Bolognese**, slow cooked pork and tomato ragu, parmesan
- 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
- Roasted Fingerling Potatoes**
- Three Cheese Creamy Polenta**
- Garlic Whipped Potatoes**
- Grilled Seasonal Vegetables**
- "Pizza Bread"**, buffalo mozzarella, oven roasted tomatoes

### DESSERT - Select One

- Classic Tiramisu**, italian ladyfingers, mascarpone zabaglione
- Fruit Crostata**, house made vanilla gelato
- Strawberry Shortcake** buttermilk biscuit, whipped crème chantilly (*available May – October*)
- Ricotta Cheesecake**, toasted pine nut crust, macerated fruit
- Chocolate Truffle Cake**, crème anglaise, berries
- Buttermilk and Vanilla Bean Panna Cotta**, fruit compote

\$105 per person

Includes: three tray passed hors d'oeuvres, above menu selection, bread service, coffee service, service staff, standard china and flatware

# 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

#### Moonshine and 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

#### Peach and Blackberry Parfaits

gingersnap cookies, late harvest wine gelee

Freshly Brewed Coffee, Assorted Herbal Teas  
and Iced Tea

*\$ 105 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

Ice Cold Watermelon

#### Ancho Chile Brisket

hooker house bourbon BBQ sauce

#### All Beef Hot Links

#### Pull Apart Rolls

maple walnut butter

#### Strawberry Creamsicles

Freshly Brewed Coffee, Assorted Herbal Teas  
and Iced Tea

*\$ 85.00 Per Person*

Includes: three tray passed hors d'oeuvres, above menu selection,  
bread service, coffee service, service staff, standard china and flatware

# TRE POSTI

## ADDITIONAL OPTIONAL COURSES

### ANTIPASTI

*Served Family Style*

House made focaccia and olive pizetta  
Fresh mozzarella, extra virgin olive oil (*this is not the mozzarella "al minuto"*)  
Cerignola olives, rosemary, citrus, calabrian chiles  
Roasted peppers, fresh oregano  
House cured meats

*\$ 8 per person for two items*

*\$ 10 per person for three items*

*\$ 12 per person for four items*

### SOUP

Chef's Seasonal Soup

*\$ 9 per person*

### HOUSE MADE PASTA

#### **Spinach Ravioli**

fresh ricotta cheese,  
san marzano tomato arrabbiata sauce

#### **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

#### **Fettucini Bolognese**

slow cooked pork and tomato ragu, parmesan

*Half portion \$ 12 per person*

*Full portion \$ 18 per person*

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

### DESSERT STATION

*Choose Two*

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

*\$20 per person*



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## ADDITIONAL OPTIONAL 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  
*\$8 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*

# TRE POSTI

## Ambient Drop Off / Pick Up Luncheon

### Salads (Select One)

**Living Butter Lettuces**, sliced apples, walnuts, midnight moon, champagne vinaigrette  
**Forni Brown Gardens' Heirloom Tomatoes**, garden basil, house made mozzarella, EVOO, balsamic (*Jul - Oct*)  
**Classic Caesar Salad**, chopped baby hearts of romaine, garlic croutons, parmigiano-reggiano  
**Organic Baby Lettuces**, pears, candied walnuts, blue cheese crumbles, red wine vinaigrette (*Oct - Apr*)  
**Lacinato Kale and Farro Salad**, shaved fennel, cranberries, goat cheese, meyer lemon-garlic citronette  
**Organic Baby Lettuces**, baby strawberries, hazelnuts, goat cheese crostini, balsamic vinaigrette (*May - Sep*)

### Mains (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

**Grilled Wild Salmon**  
creamy garlic sauce

### Sides (Select Two)

**Pasta Salad**  
garden vegetables

**Roasted Fingerling Potatoes**

**Grilled Seasonal Vegetables**

**Farro Salad**  
Roasted Vegetables and Balsamic

**"Pizza Bread"**  
buffalo mozzarella and roasted tomatoes

### Desserts (Select One)

**Chocolate Truffle Cake "Bites"**

**Ricotta Cheesecake "Bites"**

**House Made Cookies and Biscotti**

**Miniature Fruit Crostatas**

**Macaroons**

All lunches include our house made bread

\$ 45.00 per person

Service: \$ 15.00 per person for a maximum of two hours

China and Rollups: \$ 5.00 per person

Delivery outside of St. Helena: \$ 25.00

There is a 10 person minimum order

# TRE POSTI

## Sandwich Lunch Menu

### Salads

#### Organic Baby Lettuces

balsamic vinaigrette, cherry tomatoes

Garden Vegetable Pasta Salad

Fruit Salad

### Sandwiches (Select Three)

Roasted New York Steak Sandwich

Braised Pork Loin Sandwich

Chicken Salad Sandwich

Grilled Vegetable Sandwich

Oven Roasted Turkey, cranberry chutney

### Condiments

tomatoes, pickles, onion, cucumber, mayonnaise,  
mustard, grilled peppers, pepperoncini

Assorted Dessert Bites and Cookies

\$ 35.00 per person

Service: \$ 15.00 per person for a maximum of two hours

China and Rollups: \$ 5.00 per person

Delivery outside of St. Helena: \$ 25.00

There is a 10 person minimum order