

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

TRE POSTI

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