

# TRE POSTI



# CATERING



## 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!

[www.treposti.com](http://www.treposti.com)  
(707) 963-7600 office

**Facebook:** Tre Posti Events & Catering

**Instagram:** treposti\_events

**Twitter:** @TrePosti\_Events

# BREAKFAST + BRUNCH

## CONTINENTAL BREAKFAST

Organic Seasonal Berries and Fruit  
Assorted Pastries and Scones  
Fresh Squeezed Orange Juice  
Freshly Brewed Coffee and Assorted Herbal Teas

## DELUXE CONTINENTAL BREAKFAST

Organic Seasonal Berries and Fruit  
Assorted Pastries and Scones  
Yogurt and Granola  
Fresh Squeezed Orange Juice  
Freshly Brewed Coffee and Assorted Herbal Teas

## NAPA MENU

Organic Seasonal Berries and Fruit  
Assorted Pastries and Scones

### *Choose One Option*

Meat and Vegetable Breakfast Sandwiches  
Meat and Vegetable Breakfast Burritos  
Individual Meat and Vegetable Frittatas  
Meat and Vegetable Quiche

Fresh Squeezed Orange Juice  
Freshly Brewed Coffee and Assorted Herbal Teas

## OAKVILLE MENU

Organic Seasonal Berries and Fruit  
Assorted Pastries and Scones  
Scrambled Eggs topped with Chives  
Applewood Smoked Bacon  
Caramelized Potatoes, Roasted Peppers, and Onions  
Fresh Squeezed Orange Juice  
Freshly Brewed Coffee and Assorted Herbal Teas

## RUTHERFORD MENU

### *Family Style First Course*

Mini Doughnuts, Fresh and Hot Tiramisu Sauce  
Organic Seasonal Berries and Fruit

### *Plated Entrée - Choice of one in advance*

**Frittata** | smoked chicken, leeks, cremini mushrooms, fontina

**Cinnamon French Toast** | maple syrup

### *Sides Served Family Style*

House-Made Chicken Sausage + Applewood Smoked Bacon  
Caramelized Potatoes, Roasted Peppers, and Onions

### *Family Style Dessert*

House Baked Cookies and Biscotti

Fresh Squeezed Orange Juice

Freshly Brewed Coffee and Assorted Herbal Teas





# SNACKS

## Hard-Boiled Eggs

## Fruit Skewers

yogurt dip

## Granola Bars

## Make Your Own Trail Mix

crumbled granola, almonds, peanuts,  
shaved toasted coconut, dried cranberries,  
apricots and raisins, M&M's, pretzels

## Popcorn

chef's seasonings

## Tea Sandwiches

## House Made Hummus

pita wedges

## Vegetable Crudite

creamy ranch dip and french onion dip

## Blue Corn Chips

house-made guacamole and salsa

## House Made Potato Chips

chef's selection assorted dips

## Mixed Nuts

## Soft Pretzels

napa valley mustard



# LUNCH MENU

## PLATED OPTION

### SALAD OPTIONS – Select One

**Arugula and Frisee Salad** | fennel, apricots, toasted pistachios, humboldt fog cheese (gf, v)

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

**Heirloom Tomato Caprese** | garden basil, house-made mozzarella, napa valley olive oil, aged balsamic (gf, v)

**Lacinato Kale and Farro Salad** | shaved fennel, cranberries, goat cheese, meyer lemon-garlic citronette (gf, v)

**Little Gems “Wedge” Salad** | avocado, tomato conserva, point reyes blue, crispy bacon (gf)

**Living Butter Lettuces** | sliced apples, walnuts, midnight moon, champagne vinaigrette (gf, v)

**Mixed Greens** | baby strawberries, hazelnuts, goat cheese crostini, balsamic vinaigrette (v) (Apr – Oct)

**Organic Baby Lettuces** | pears, candied walnuts, blue cheese crumbles, red wine vinaigrette (gf, v) (Nov – Mar)

### ENTREE OPTIONS – Select One

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

three cheese creamy polenta, roasted broccolini, natural jus

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

creamed sweet corn with bacon, buttered marble potatoes, arugula (gf)

#### **Grilled Wild Salmon**

wild rice with currants and pine nuts, haricot vert, creamy garlic sauce (gf)

#### **Pan-Roasted Organic Chicken**

crispy potatoes, dijon mustard (df, gf)

#### **Pan-Roasted Seasonal White Fish**

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

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

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

### DESSERT OPTIONS – Select One

**Buttermilk and Vanilla Bean Panna Cotta** | seasonal fruit compote (gf, v)

**Classic Tiramisu** | italian ladyfingers, mascarpone zabaglione (v)

**Flourless Chocolate Cake** | crème anglaise, berries (gf, v)

**Fruit Crostata** | vanilla bean gelato (v)

**Strawberry Shortcake** | buttermilk biscuit, whipped crème chantilly (v) (Apr – Oct)

**Ricotta Cheesecake** | toasted pine nut crust, macerated fruit (v)

Includes Rustic Bread and Napa Valley Olive Oil and Freshly Brewed Coffee and Assorted Herbal Teas

# LUNCH MENU

## FAMILY STYLE / BUFFET OPTION

### SALAD OPTIONS – Select One

- Arugula and Frisee Salad** | fennel, apricots, toasted pistachios, humboldt fog cheese (gf, v)
- 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 (gf, v)
- Little Gems “Wedge” Salad** | avocado, tomato conserva, point reyes blue, crispy bacon (gf)
- Living Butter Lettuces** | sliced apples, walnuts, midnight moon, champagne vinaigrette (gf, v)
- Mixed Greens** | pears, candied walnuts, blue cheese crumbles, red wine vinaigrette (v) (Nov – Mar)
- Organic Baby Lettuces** | baby strawberries, hazelnuts, goat cheese crostini, balsamic vinaigrette (gf, v) (*Apr – Oct*)

### ENTREE OPTIONS – Select Two

- BBQ Spiced Pork Tenderloin** | dijon mustard sauce (df, gf)
- “Beyond” Sausages** | summer squash caponata (df, gf, v, vg)
- Crispy Chicken Thighs** | bacon and wild mushroom jus (df, gf)
- Grilled Chicken Breast** | roasted garlic- meyer lemon- thyme vinaigrette (df, gf)
- Grilled Filet Mignon** | horseradish cream sauce (gf)
- Pan-Roasted Gulf Flounder** | caper and black olive chimichurri (df, gf)
- Sliced New York Steak** | red wine roasted cippolini onion jam (df, gf)
- Wild King Salmon** | sunburst tomato, sweet corn succotash (df)

### SIDES – Select Two

- Cast Iron Roasted Baby Marble Potatoes** | parsley, roasted garlic (df, gf, v, vg)
- Farro and Wild Rice Salad** | spring peas, arugula, baby carrots, shallots, sesame seed- coconut gremolata (df, v, vg)
- Gluten-Free Red Lentil Penne Pasta** | kale pesto, sunburst tomato, sonoma goat cheese (gf, v)
- Marinated Garbanzos** | asparagus, radishes, cucumbers, feta, herb rose vinaigrette (gf, v)
- Simply Roasted Seasonal Vegetables** | sea salt, napa valley olive oil (df, gf, v, vg)
- Toasted Israeli Couscous** | snow peas, scallions, grilled peppers, meyer lemon (df, v, vg)
- Whole Wheat Penne Pasta** | roasted eggplant caponata (df, v, vg)

### DESSERT OPTIONS – Select Two

- Buttermilk and Vanilla Bean Panna Cotta Cups** | seasonal fruit compote (gf, v)
- Mini Classic Tiramisu** | italian ladyfingers, mascarpone zabaglione (v)
- Flourless Chocolate Cake Bites** | berries (df, gf, v)
- Mini Fruit Crostata** | crème anglaise (v)
- Mini Strawberry Shortcake** | buttermilk biscuit, whipped crème chantilly (v) (*Apr – Oct*)
- Ricotta Cheesecake Bites** | toasted pine nut crust (v)



# RECEPTION MENU

## TRAY PASSED HORS D'OEUVRES

**Chilled Sweet Corn Soup Shooter** | toasted hazelnuts, chives (v) *(Jul – Oct)*

**Chilled Tomato Gazpacho** | micro greens, basil oil (df, gf, v, vg) *(Jun – Oct)*

**Crispy Risotto Arancini** | san marzano tomato sauce (v)

**Goat Cheese Tart** | green apples, walnuts (v)

**Tomato and Mozzarella Skewers** | basil, extra virgin olive oil (gf, v)

**Warm Eggplant Caponata** | capers, tomatoes, garlic bruschetta (v, vg)

**Wild Mushroom Crostini** | truffle oil, parmesan (v)

**Ahi Tuna Tartar** | cucumber, avocado, garden chives (df, gf)

**Chicken and Sun-Dried Tomato Sausages** | creamy mustard sauce (df, gf)

**Crispy Crab Cakes** | calabrian chile aioli (df)

**Crispy Parmesan Breadsticks** | prosciutto, arugula (df)

**Fava Bean and Ricotta Crostini** | summer truffle *(Mar – Jun)*

**Pancetta Wrapped Prawns** | basil vinaigrette (df, gf)

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

**Prosciutto Wrapped Heirloom Melon** | aged balsamic (df, gf) *(Aug – Oct)*

**Smoked Scottish Salmon** | potato crisp, crème fraiche (gf)

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

**Sonoma Mission Figs** | gorgonzola, arugula, aged balsamic (gf, v) *(Jul – Oct)*

**Vietnamese Style Jicama Rolls** | seasonal vegetables, sweet chile sauce (df, gf, v, vg)

**BBQ Beef Empanada**

**Chopped Smoked Brisket “Sloppy Joe” Sliders** | parker house rolls

**Duck Confit Tostadas** | crispy tostada, radish salsa (gf)

**Grilled Beef Filet on Parmesan Crisp** | shaved horseradish, truffle oil (gf)

**Halibut Ceviche** | thinly sliced tortilla chips (df, gf)

**Maine Lobster Cones** | mango, avocado, lime aioli, sterling caviar (df)

**Mini Beef Wellington** | mushroom duxelle, puff pastry

**Short Rib Sliders** | braised beef short rib, slider bun



# RECEPTION MENU

## STATIONS

Service for One Hour

**Antipasti Station** | artisan local and italian cheeses, house-cured meats, fresh fruit, candied nuts, cerignola olives, toasted crostini, and breadsticks

**Cheese Fondue Station** | assorted cheeses, roasted broccoli, baguette bites, carrot sticks, soft pretzel bites, sausage bites, apple bites, cherry tomatoes, garlic croutons

**Cheese Station** | artisan local and italian cheeses, fresh fruit, candied nuts, breadsticks

**Cubano Station** | traditional cubanos pressed to order

**French Fry Bar** | truffle oil, parmesan cheese, assorted seasonings, sauces, and toppings

**Kebob Station** | lemon herb marinated chicken, creekstone farms' new york steak, roasted garlic and balsamic, marinated vegetables, chef's specialty sauces

**Live Mozzarella Station** | hand-pulled fresh mozzarella "al minuto", toasted crostini, and napa valley olive oil

**Live Pasta Station** | fusilli alla primavera, wild mushroom ravioli, rigatoni carbonara, rigatoni bolognese, spinach ravioli

**Mashed Potato Bar** | buttermilk whipped yukon gold and purple potatoes, sour cream, chives, bacon bits, cheddar cheese, crispy fried onions, gravy, butter, sea salt, cracked pepper

**Oyster Station** | hog island oysters on the half shell, champagne mignonette, house-made cocktail sauce, chile hot sauce

**Paella Station** | bomba rice, spanish chorizo, chicken, manilla clams, gulf prawns, spring peas, red bell peppers, saffron, pimento

**Pizza Station** | assorted seasonal pizzas from the wood-burning oven

**Poke Station** | hawaiian ahi, grilled tofu, salmon, filet mignon, sticky rice, sesame- soy sauce

**Seafood Station** | hog island oysters and jumbo prawns with classic accompaniments

**Slider Station** | overnight slow roasted BBQ pulled pork, grilled achiote rubbed chicken, slaw, silver dollar slider buns, BBQ Sauces: alabama white, carolina gold, kansas red

**Street Taco Station** | fresh corn tortillas, "carne asada" marinated kobe beef flank steak, "pollo asado" grilled and marinated organic chicken, asado vegetables, salsa bar, traditional toppings

### Sushi Station

spicy tuna rolls: hawaiian ahi tuna, fresh wasabi, daikon sprouts

california rolls: avocado, local Dungeness crab, cucumber, micro radish

teriyaki salmon rolls: lightly smoked teriyaki glazed salmon, furikake spice, wasabi tobiko





# RECEPTION MENU

## SWEET STATIONS

Service for One Hour

### Dessert Station

*Choose Two:* chocolate-dipped strawberries (*Apr – Oct*), butterscotch panna cotta cups, ricotta cheesecake bites, strawberry shortcake (*Apr – Oct*), 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

**Chocolate Fountain Station** | strawberries, coconut macaroon bites, pound cake, pineapple, marshmallows, graham crackers, bananas, cherries, brownie bites

**Gelato Bar** | vanilla, chocolate, and strawberry gelato, assorted toppings and sauces

**S'mores Station** | graham crackers, milk chocolate chunks, marshmallows









# DINNER MENU

## PLATED

### SALAD OPTIONS – Select One

**Arugula and Frisee Salad** | fennel, apricots, toasted pistachios, humboldt fog cheese (gf, v)

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

**Heirloom Tomato Caprese** | garden basil, house-made mozzarella, napa valley olive oil, aged balsamic (gf, v) (*Jul - Oct*)

**Heirloom Tomato and Melon Salad** | feta cheese, fresh basil, crispy prosciutto, aged balsamic (gf, v) (*Jul - Oct*)

**Lacinato Kale and Farro Salad** | shaved fennel, cranberries, goat cheese, meyer lemon-garlic citronette (gf, v)

**Little Gems “Wedge” Salad** | avocado, tomato conserva, point reyes blue, crispy bacon (gf)

**Living Butter Lettuces** | sliced apples, walnuts, midnight moon, champagne vinaigrette (gf, v)

**Mixed Greens** | pears, candied walnuts, blue cheese crumbles, red wine vinaigrette (v) (*Nov – Mar*)

**Organic Baby Lettuces** | baby strawberries, hazelnuts, goat cheese crostini, balsamic vinaigrette (gf, v) (*Apr – Oct*)

### ENTREE OPTIONS – Select One

**Braised Beef Short Ribs** | three-cheese creamy polenta, roasted broccolini, natural jus

**Crispy Liberty Farms’ Duck Leg Confit** | morel mushroom and spring pea risotto, mascarpone cheese, cavedoni aged balsamic

**Fennel and Rosemary Spiced Pork Tenderloin** | creamed sweet corn with bacon, buttered marble potatoes, arugula

**Grilled Creekstone Farms’ Filet Mignon** | roasted garlic potato puree, california asparagus \*, sauce bordelaise

**Grilled Sonoma Chicken Breast** | buttermilk potatoes, broccolini, wild mushroom-marsala sauce

**Grilled Wild Salmon** | wild rice with currants and pine nuts, haricot vert, creamy garlic sauce

**Pan-Roasted Gulf Flounder** | whipped potatoes, sausalito watercress salad, lemon-caper-white wine sauce

**Sesame Crusted Diver Scallop** | spring pea and baby carrot salad, cauliflower mousseline, thai yellow curry sauce

**Slow-Cooked Pozzi Ranch Lamb Shank “Osso Bucco”** | italian butter bean and baby vegetable ragu, burnt orange and crispy garlic gremolata

**Grilled Creekstone Farms' Petite Filet Mignon + Pan Seared Wild Salmon** | roasted garlic whipped potatoes, broccolini, red wine jus

# DINNER MENU

## PLATED

DESSERT OPTIONS – Select One

**Apple Tart Tatin** | crème chantilly, vanilla caramel (v)

**Artisan and Local Cheeses** | fresh fruits, candied nuts, toasts

**Bread Pudding** | candied citrus, frangelico gelato (v)

**Buttermilk and Vanilla Bean Panna Cotta** | seasonal fruit compote (gf, v)

**Butterscotch Panna Cotta** | sea salt caramel, whipped crème fraîche (gf, v)

**Chocolate Devil's Food Cake** | brandied apricots, vanilla gelato, chocolate sauce (v)

**Classic Tiramisu** | italian ladyfingers, mascarpone zabaglione (v)

**Flourless Chocolate Cake** | crème anglaise, berries (gf, v)

**Fruit Crostata** | vanilla bean gelato (v)

**Pavlova** | almond and orange crème chantilly, citrus compote (gf, v)

**Ricotta Cheesecake** | toasted pine nut crust, macerated fruit (v)

**Strawberry Shortcake** | buttermilk biscuit, whipped crème chantilly (v) (*Apr – Oct*)

Prices include one salad, bread service, one entrée selection, one dessert selection, and coffee service.

A vegetarian option is always included.

If you wish to offer a choice of two entrees, there is an additional per person charge added to the higher-priced item.

We require you to provide final entrée counts 7 days prior to the event date and provide place cards denoting each guest's entrée selection.



# DINNER MENU

## BUFFET OR FAMILY-STYLE

### SALAD OPTIONS – Select Two

- Arugula and Frisee Salad** | fennel, apricots, toasted pistachios, humboldt fog cheese (gf, v)  
**Classic Caesar Salad** | chopped baby hearts of romaine, garlic croutons, parmigiano-reggiano  
**Heirloom Tomato Caprese** | garden basil, house-made mozzarella, napa valley olive oil, aged balsamic (gf, v) (*Jul - Oct*)  
**Heirloom Tomato and Melon Salad** | feta cheese, fresh basil, crispy prosciutto, aged balsamic (gf, v) (*Jul - Oct*)  
**Lacinato Kale and Farro Salad** | shaved fennel, cranberries, goat cheese, meyer lemon-garlic citronette (gf, v)  
**Little Gems “Wedge” Salad** | avocado, tomato conserva, point reyes blue, crispy bacon (gf)  
**Living Butter Lettuces** | sliced apples, walnuts, midnight moon, champagne vinaigrette (gf, v)  
**Mixed Greens** | pears, candied walnuts, blue cheese crumbles, red wine vinaigrette (v) (*Nov – Mar*)  
**Organic Baby Lettuces** | baby strawberries, hazelnuts, goat cheese crostini, balsamic vinaigrette (gf, v) (*Apr – Oct*)

### ENTREE OPTIONS – Select Two

- BBQ Spiced Pork Tenderloin** | dijon mustard sauce (df, gf)  
**“Beyond” Sausages** | summer squash caponata (df, gf, v, vg)  
**Crispy Chicken Thighs** | bacon and wild mushroom jus (df, gf)  
**Grilled Chicken Breast** | roasted garlic- meyer lemon- thyme vinaigrette (df, gf)  
**Grilled Filet Mignon** | horseradish cream sauce (gf)  
**Pan-Roasted Gulf Flounder** | caper and black olive chimichurri (df, gf)  
**Sliced New York Steak** | red wine roasted cippolini onion jam (df, gf)  
**Wild King Salmon** | sunburst tomato, sweet corn succotash (df)

### SIDES – Select Three

- Cast Iron Roasted Baby Marble Potatoes** | parsley, roasted garlic (df, gf, v, vg)  
**Farro and Wild Rice Salad** | spring peas, arugula, baby carrots, shallots, sesame seed- coconut gremolata (df, v, vg)  
**Gluten-Free Red Lentil Penne Pasta** | kale pesto, sunburst tomato, sonoma goat cheese (gf, v)  
**Marinated Garbanzos** | asparagus, radishes, cucumbers, feta, herb rose vinaigrette (gf, v)  
**Simply Roasted Seasonal Vegetables** | sea salt, napa valley olive oil (df, gf, v, vg)  
**Spinach Ravioli** | fresh ricotta cheese, san marzano tomato arrabbiata sauce (v)  
**Whole Wheat Penne Pasta** | roasted eggplant caponata (df, v, vg)  
**Fusilli alla Primavera** | garden vegetables, roasted garlic, extra virgin olive oil (df, v, vg)

### DESSERT COURSE – Select Three

- Flourless Chocolate Cake Bites** | berries (df, gf, v)  
**Mini Fruit Crostata** | crème anglaise (v)  
**Ricotta Cheesecake Bites** | toasted pine nut crust (v)  
**French Macarons**  
**Coconut Macaroons**  
**Assortment of Housemade Cookies**

Price includes two salads, bread service, two entrée selections, two sides, three mini desserts, and coffee service.

# DINNER MENU

## ADDITIONAL OPTIONAL COURSES

### FAMILY STYLE ANTIPASTI

Artisan Local and Italian Cheeses  
House-Cured Meats  
Fresh Fruit  
Candied Nuts  
Cerignola Olives  
Toasted Crostini  
Breadsticks

### SOUP

Acorn Squash Veloute | pomegranate, sage, black trumpet mushrooms, walnut oil  
Porcini Mushroom and Chestnut Soup | toasted hazelnuts, white truffle oil  
Roasted Butternut Squash Soup | caramelized butternut squash, toasted hazelnuts, pumpkin seed oil, chives  
Split Pea and Ham Soup | spring peas, house-made calabrian bacon smoked with cabernet staves, parmigiano broth  
Spring Asparagus Veloute | crispy prosciutto, chives, meyer lemon crème fraiche  
Wild Mushroom Soup | gruyere crouton, black truffle oil

### HOUSE-MADE PASTA

Fusilli alla Primavera | fresh local vegetables, roasted garlic, extra virgin olive oil  
Ricotta Cheese Ravioli | asparagus tips, spring peas, meyer lemon- brown butter sauce, parmesan (*Mar - Jun*)  
Rigatoni Bolognese | slow-cooked pork and tomato ragu, parmesan  
Rigatoni alla Carbonara | guanciale bacon, onions, organic eggs, cracked pepper, parmesan  
Roasted Butternut Squash Ravioli | toasted sage brown butter, amaretti cookie crumbs (*Oct - Feb*)  
Sage Infused Pappardelle | braised rabbit and wild mushroom sugo, grana padano  
Spinach Ravioli | fresh ricotta cheese, san marzano tomato arrabbiata sauce  
Wild Mushroom Ravioli | toasted sage- brown butter sauce, aged parmigiano-reggiano



Above items are available to add to any lunch or dinner menu. Price does not include tax (currently 8.25% but subject to change)

# GUIDELINES

**CANCELLATION POLICY:** Events are considered final upon receipt of the signed special event contract and initial deposit. Cancellation of your event will result in forfeiture of any paid deposits. If you cancel your event within 30 days of the event date, you will be responsible to pay 100% of the estimated charges.

**DEPOSIT, CONFIRMATION, FEES, AND BILLING:** A non-refundable deposit is due seven (7) days after the date has been tentatively booked. The estimated balance is due ten (10) days prior to your event. Any additional charges are due in full at the conclusion of your event. Event dates are considered definite upon receipt of the initial deposit and this signed special event contract.

**MENU SELECTION AND GUEST COUNT:** Our Chef has created special group menus reflecting local seasonal ingredients. To ensure the success of your event, menu decisions and any special dietary accommodations for guests must be confirmed at least 14 days prior to the event.

We will make every effort to provide the food requested for your event. We reserve the right to substitute any item for an equal product if the product desired is unavailable or not of a quality consistent with our high standards.

We are committed to providing outstanding food and service for your event. In order to do so, a guaranteed guest count must be finalized no less than five (5) business days prior to your event to allow for proper planning and staffing. If no updated count has been received, Tre Posti will consider your estimated guest count to be your final guest count, and you will be charged accordingly. We are prepared to accommodate up to 5% over your guaranteed guest count. Any additional guests above this number are subject to a 25% surcharge in addition to the price of the menu.

Should you wish to provide your own dessert, there is a per person charge, which includes coffee service.

**MINIMUMS:** The overall event food minimum requirement will be quoted by our Special Events Team and will be based on your event date.

**OVERTIME:** If your event exceeds the allotted time, there is a per-hour fee to cover the additional required labor.

**PLACE CARDS:** If a choice of entree is offered for plated meals, we require you to provide place cards notating each guest's entree selection.

**RENTALS:** We do not provide tables, chairs, linens, napkins, glassware, or a working kitchen for off-premise events. If the venue does not provide these items, we will need to rent them for an additional charge.

**TRAVEL:** The prices listed cover the Napa Valley region. We are able to cater outside the valley, however, there will be additional travel and labor fees added. Please inquire with our Special Events Team.