



Pegi Ball Catering Co.

Passed & Stationary Hors d oeuvres

Sonoma County Cheese Platter

Finest selection of Sonoma County & Imported Cheese, including; goat cheese, Cheese Torte & Brie with Mango Chutney beautifully displayed on Stone & Marble with Fresh Fruit

Tequila Lime Prawns

Prawns marinated in Tequila, cilantro, garlic, and lime, grilled to perfection.

Roasted Portabella Mushroom

Roasted Portabella Mushrooms, julienne of Garlic, diced Red Bell Peppers, fresh herbs & extra Virgin Olive Oil, served in baked filo cups topped with Crumbled Chevre Cheese

Formal Buffet

Arugula Pesto Chicken

Boneless skinless chicken breast, dry rubbed with lemon pepper, grilled perfectly, adorned with minced Maui Onions and arugula pesto puree.

Salmon Filets topped with Citrus Mango Salsa

Dry rubbed filet of Salmon, pan seared or grilled adorned with fresh Mango Citrus Salsa

Leek Mashed Potatoes

Fresh Potatoes, Cream, Butter and Sauté Leeks - Fluffy & Smooth

Quinoa & Roasted Vegetables

Black & Red Quinoa, roasted Garlic, Zucchini, Yellow & Butternut Squash, fresh herbs tossed with Fresh Lemon & Olive Oil

Grilled Asparagus

Organic Baby Green Salad

Mixture of baby greens, spinach, & romaine, plump crasins, tossed with Balsamic Vinaigrette, & topped with crumbled Gorgonzola cheese

Franco American Petite Rolls

Assortment of Dutch Crunch, Seeded and Sweet

Dessert

Service of your wedding cake

French Roast Organic Coffee & Assorted Tea

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