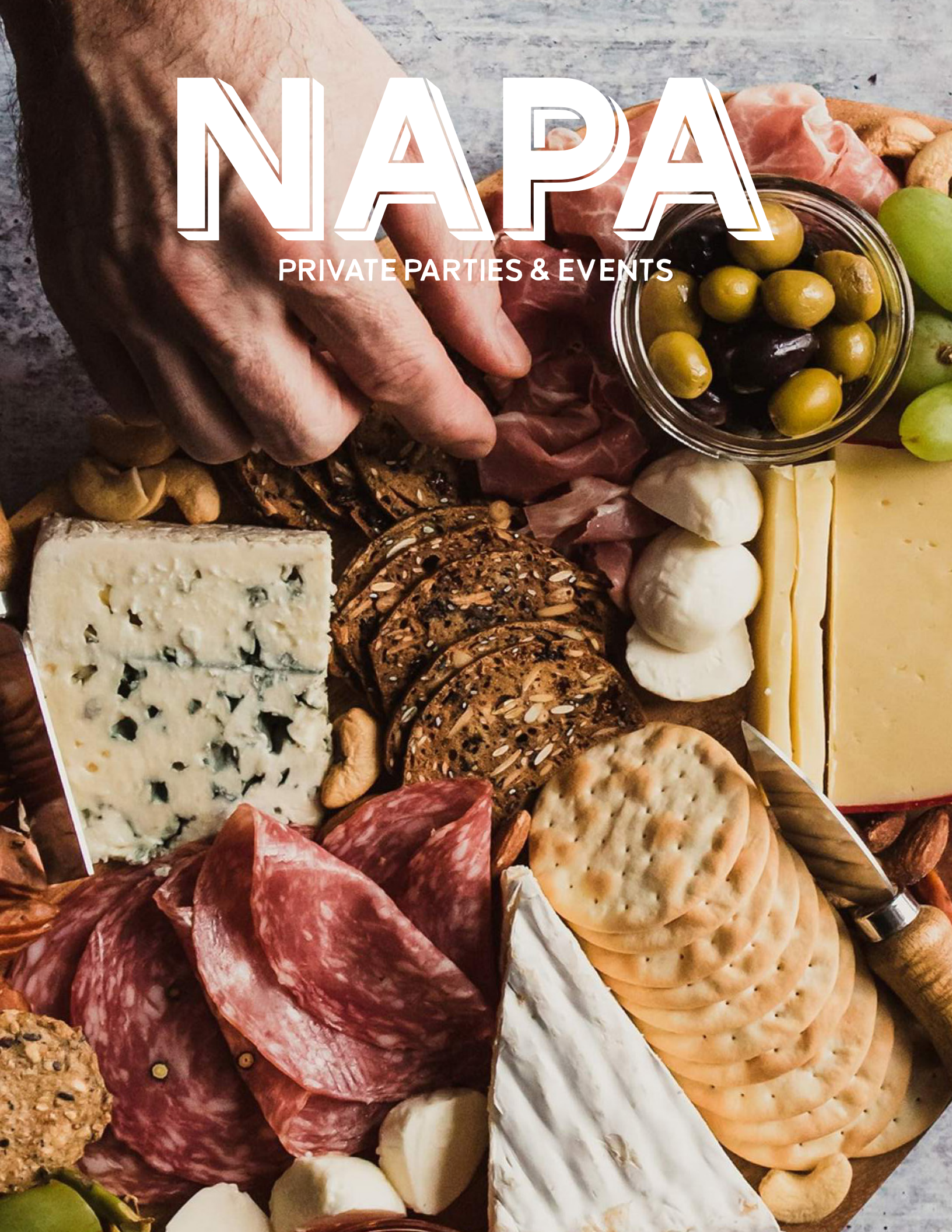


NAPA

PRIVATE PARTIES & EVENTS



LUNCH PACKAGES

ATLAS PEAK

\$32 PER PERSON

STARTERS

SEASONAL SOUP
MIXED GREENS SALAD

ENTRÉES

MEATBALL SANDWICH
french fries
GRILLED CHICKEN SANDWICH
french fries
QUICHE DU JOUR
petite green salad
SEASONAL FLATBREAD

ST. HELENA

\$48 PER PERSON

APPETIZERS

CAPRESE SKEWERS
grape tomatoes | fresh mozzarella | basil |
balsamic reduction

CAST IRON MEATBALLS
beef & pork blend | pomodoro | mozzarella | basil

STARTERS

SEASONAL SOUP
MIXED GREENS SALAD

ENTRÉES

(entrées served with chef's choice of seasonal starch & vegetable)

ROASTED CHICKEN
PAN-ROASTED SALMON
SEASONAL PASTA ENTRÉE
SEASONAL VEGETARIAN ENTRÉE

OAKVILLE

\$52 PER PERSON

APPETIZERS

GOAT CHEESE CROSTINIS
herb whipped goat cheese | hot honey | seasonal accoutrements

CRISPY CALAMARI
cherry peppers | citrus salt | garlic aioli | charred lemon

STARTERS

SEASONAL SOUP
MIXED GREENS SALAD

ENTRÉES

(entrées served with chef's choice of seasonal starch & vegetable)

ROASTED CHICKEN
PAN-ROASTED SALMON
BISTRO FILET
SEASONAL VEGETARIAN ENTRÉE

DESSERT ADD-ONS FOR LUNCH PACKAGES +\$8PP

SEASONAL CHEESECAKE
FLOURLESS CHOCOLATE CAKE

*items may change based on availability, with a comparable substitution made when needed.

CONTACT & BOOKING

MARLI PALERMO | mpalermo@napakingsley.com | 980.230.7593 | www.eatatnapa.com



DINNER PACKAGES

YOUNTVILLE

\$54 PER PERSON

STARTERS

SEASONAL SOUP
MIXED GREENS SALAD

ENTRÉES

(entrées served with chef's choice of seasonal starch & vegetable)

ROASTED CHICKEN
PAN-ROASTED SALMON
SEASONAL PASTA ENTRÉE
SEASONAL VEGETARIAN ENTRÉE

DESSERT

SEASONAL CHEESECAKE
FLOURLESS CHOCOLATE CAKE

CARNEROS

\$65 PER PERSON

STARTERS

SEASONAL SOUP
MIXED GREENS SALAD

ENTRÉES

(entrées served with chef's choice of seasonal starch & vegetable)

ROASTED CHICKEN
PAN-ROASTED SALMON
BRAISED BEEF ENTRÉE
SEASONAL VEGETARIAN ENTRÉE

DESSERT

SEASONAL CHEESECAKE
FLOURLESS CHOCOLATE CAKE

PASO ROBLES

\$80 PER PERSON

APPETIZERS

CAPRESE SKEWERS
grape tomatoes | fresh mozzarella | basil |
balsamic reduction

CAST IRON MEATBALLS
beef & pork blend | pomodoro | mozzarella | basil

STARTERS

SEASONAL SOUP
MIXED GREENS SALAD

ENTRÉES

(entrées served with chef's choice of seasonal starch & vegetable)

ROASTED CHICKEN
PAN-ROASTED SALMON
BRAISED BEEF ENTRÉE
FILET MIGNON
SEASONAL VEGETARIAN ENTRÉE

DESSERT

SEASONAL CHEESECAKE
FLOURLESS CHOCOLATE CAKE

STAG'S LEAP

\$85 PER PERSON

APPETIZERS

GOAT CHEESE CROSTINIS
herb whipped goat cheese | hot honey |
seasonal accoutrements

CRISPY CALAMARI
cherry peppers | citrus salt | garlic aioli | charred lemon

STARTERS

SEASONAL SOUP
MIXED GREENS SALAD

ENTRÉES

(entrées served with chef's choice of seasonal starch & vegetable)

'SURF & TURF'
petit filet with choice of:
roasted salmon, grilled shrimp or scallops

SEASONAL VEGETARIAN ENTRÉE

DESSERT

SEASONAL CHEESECAKE
FLOURLESS CHOCOLATE CAKE

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BUFFET OPTIONS

LUNCH & DINNER

PRICED PER PERSON

PAN-ROASTED SALMON \$30
simply roasted or blackened

ROASTED CHICKEN \$29
poulet jus

BRAISED BEEF \$38
red wine reduction

BISTRO FILET \$35
house steak sauce

MUSHROOM SUGO PAPPARDELLE \$29
seared mushrooms | marsala | berbere |
crispy onions | goat cheese | fines herbes

NAPA SALAD \$10
mixed greens | sliced apples | cranberries |
candied pecans | feta | champagne vinaigrette

CAESAR SALAD \$10
romaine hearts | grated romano | shaved parmesan |
brown butter croutons | house-made dressing

ROASTED GARLIC MASHED POTATOES \$9
butter | fines herbes

ORZO PASTA SALAD \$9
grape tomatoes | arugula | feta | champagne vinaigrette

FARRO RISOTTO \$10
caramelized onions | grated romano | cream

SEASONAL VEGETABLE \$10

ROASTED CARROTS \$10
herbed goat cheese | candied pecans |
moroccan spice blend

SEASONAL CHEESECAKE \$8

FLOURLESS CHOCOLATE CAKE \$8

BRUNCH

SERVED SATURDAY & SUNDAY UNTIL 3PM
PRICED PER PERSON

PETITE QUICHE \$18
choice of flavor:
tomato | bacon | mushroom | gruyère
spinach | red pepper | olive | feta

CHICKEN & WAFFLE \$20
fried chicken | belgian style waffle | hot honey

SHRIMP & GRITS \$22
whipped mascarpone grits | grape tomatoes | tasso gravy

HAM SANDWICH \$18
jambon de paris | gruyère | dijonnaise | cornichons |
arugula | baguette

SCRAMBLED EGGS \$7
crème fraîche | chives

BREAKFAST POTATOES \$7

THICK CUT BACON \$8

SEASONAL FRUIT DISPLAY \$8
selection of sliced fruit & berries | whipped honey yogurt

MIMOSA BAR \$60
two bottles of sparkling wine | fresh juice & fruit
additional bottle + \$30

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BUFFET ADD-ONS

SUBSTANTIAL CANAPES & PASSED HORS D' OUEVRES

SERVED & PRICED BY THE DOZEN

CAPRESE SKEWERS \$40

grape tomatoes | fresh mozzarella | basil | balsamic reduction | olive oil

BRUSCHETTA \$40

tomato | garlic | basil | olive oil | crostini

GOAT CHEESE CROSTINIS \$40

herbed whipped goat cheese | hot honey | seasonal accoutrements

CITRUS POACHED SHRIMP \$55

ginger cocktail sauce

GRILLED CHEESE \$45

pomodoro | brie | brioche

SHRIMP TEMPURA \$55

seasoned salt | bang bang sauce

CRISPY CALAMARI \$60

cherry peppers | citrus salt | garlic aioli | charred lemon

PETITE CRAB CAKES \$85

remoulade

CHICKEN SKEWERS \$60

berbere spice | lemon vinaigrette

GRILLED CHICKEN SLIDERS \$60

arugula | oven roasted tomatoes | avocado | bacon | harissa aioli

CAST IRON MEATBALLS \$60

beef & pork blend | pomodoro | mozzarella | basil

SMASH BURGER SLIDERS \$65

white american | grilled onions | house-made pickles | jalapeño remoulade

BEEF SKEWERS \$70

marinated bistro filet | citrus chimichurri

PLATTERS & TRAYS

SMALL SERVES 10 GUESTS | LARGE SERVES 20 GUESTS

CRUDITE

small \$70 | large \$140

selection of seasonal vegetables | curried hummus | whipped feta | champagne vinaigrette | green goddess dressing

CHEESE DISPLAY

small \$80 | large \$160

selection of domestic & international cheese | marinated olives | sweet & savory accoutrements | crostini

CHEESE & CHARCUTERIE BOARD

small \$100 | large \$200

selection of domestic & international cheese & charcuteries | marinated olives | sweet & savory accoutrements | lusty monk mustard | crostini

SMALL DESSERT TRAY

\$72 | serves 8-10 guests

seasonal cheesecake | flourless chocolate cake | fresh berries

MEDIUM DESSERT TRAY

\$140 | serves 15-20 guests

seasonal cheesecake | flourless chocolate cake | fresh berries

LARGE DESSERT TRAY

\$280 | serves 30-40 guests

seasonal cheesecake | flourless chocolate cake | fresh berries

CAKE CUTTING & OUTSOURCED CAKE/CUPCAKE FEE | \$25

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