

# NAPA

· PRIVATE PARTIES & EVENTS ·



## · LUNCH PACKAGES FOR 12-30 GUESTS ·

### ATLAS PEAK | \$32

#### Starters

seasonal soup

mixed greens salad

#### Entrées

(entrées served with chef's choice of sides)

margherita flatbread

meatball sandwich  
hand-cut fries

quiche of the day  
petite green salad

### ST. HELENA | \$48

#### Appetizers

caprese skewers

grape tomatoes | ciliegine mozzarella | basil | balsamic reduction

cast iron meatballs

beef & pork blended meatballs | mozzarella | pomodoro sauce

#### 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

## · LUNCH PACKAGES FOR 30-45 GUESTS ·

### OAKVILLE | \$50

#### Appetizers

caprese skewers

grape tomatoes | ciliegine mozzarella | basil | balsamic reduction

cast iron meatballs

beef & pork blended meatballs | mozzarella | pomodoro sauce

#### Starters

(choice of one for your menu)

seasonal soup

mixed greens salad

#### Entrées

(entrées served with chef's choice of seasonal starch & vegetable | entrées must be pre-selected prior to service)

roasted chicken

pan-roasted salmon

grilled bistro filet

seasonal vegetarian entrée

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## • DINNER PACKAGES FOR 12-30 GUESTS •

### YOUNTVILLE | \$54

#### 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

#### Starters

seasonal soup  
mixed greens salad

#### Entrées

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

roasted chicken  
pan-roasted salmon  
seasonal braised beef entrée  
seasonal vegetarian entrée

#### Dessert

seasonal cheesecake  
flourless chocolate cake

### PASO ROBLES | \$80

#### Appetizers

caprese skewers  
grape tomatoes | ciliegine mozzarella | basil | balsamic reduction  
cast iron meatballs  
beef & pork blended meatballs | mozzarella | pomodoro sauce

#### Starters

(choice of one for your menu)

seasonal soup  
mixed greens salad

#### Entrées

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

roasted duck  
pan-roasted salmon  
seasonal braised beef entrée  
filet mignon  
seasonal vegetarian entrée

#### Dessert

seasonal cheesecake  
flourless chocolate cake

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• DINNER PACKAGES FOR 30-45 GUESTS •

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**RUTHERFORD | \$60**

**Starters**

(choice of one for your menu)

seasonal soup

mixed greens salad

**Entrées**

(entrées served with chef's choice of seasonal starch & vegetable | entrées must be pre-selected prior to service)

roasted duck

pan-roasted salmon

seasonal braised beef entrée

seasonal vegetarian entrée

**Dessert**

seasonal cheesecake

flourless chocolate cake

**STAG'S LEAP | \$82**

**Appetizers**

caprese skewers

grape tomatoes | ciliegine mozzarella | basil | balsamic reduction

cast iron meatballs

beef & pork blended meatballs | mozzarella | pomodoro sauce

**Starters**

(choice of one for your menu)

seasonal soup

mixed greens salad

**Entrées**

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

filet mignon & salmon duo

seasonal vegetarian entrée

**Dessert**

(choice of one for your menu)

seasonal cheesecake

flourless chocolate cake

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## • PHARMACEUTICAL PACKAGES •

### MOUNT VEEDER | \$100

*inclusive of tax & gratuity*

#### **Appetizers**

##### **caprese skewers**

grape tomatoes | ciliegine mozzarella | basil | balsamic reduction

##### **cast iron meatballs**

beef & pork blended meatballs | mozzarella | pomodoro sauce

#### **Starters**

*(choice of one for your menu)*

##### **seasonal soup**

##### **mixed greens salad**

#### **Entrées**

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

##### **roasted chicken**

##### **pan-roasted salmon**

##### **seasonal braised beef entrée**

##### **seasonal vegetarian entrée**

#### **Dessert**

*(choice of one for your menu)*

##### **seasonal cheesecake**

##### **flourless chocolate cake**

### CALISTOGA | \$125

*inclusive of tax & gratuity*

#### **Appetizers**

##### **caprese skewers**

grape tomatoes | ciliegine mozzarella | basil | balsamic reduction

##### **cast iron meatballs**

beef & pork blended meatballs | mozzarella | pomodoro sauce

#### **Starters**

*(choice of one for your menu)*

##### **seasonal soup**

##### **mixed greens salad**

#### **Entrées**

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

##### **roasted duck**

##### **pan-roasted salmon**

##### **seasonal braised beef entrée**

##### **filet mignon**

##### **seasonal vegetarian entrée**

#### **Dessert**

*(choice of one for your menu)*

##### **seasonal cheesecake**

##### **flourless chocolate cake**

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## · LUNCH & DINNER BUFFET PACKAGES ·

*priced per person*

**roasted salmon | \$30**

corn succotash | corn nage

**pan-roasted chicken | \$28**

wild rice pilaf | haricot vert | poulet jus

**braised beef short ribs | \$35**

creamy cumin polenta | spiced tamarind lacquer

**grilled bistro filet | \$38**

whipped potato purée | sauce au poivre

**seasonal vegetables | \$16**

chef's selection | herbed butter

**whipped potato purée | \$12**

chives | butter

**napa garden | \$12**

selection of artisanal greens | grape tomatoes | candied pecans | bacon lardons | cauliflower | mushrooms | pickled red onion | crumbled feta | gorgonzola | croutons | assorted dressings & vinaigrettes

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## · BRUNCH BUFFET PACKAGES ·

*priced per person | served saturday & sunday until 3pm*

**mimosa bar | \$60**

two bottles of sparkling wine, fresh juice & fruit  
additional bottle +\$30

**petite quiche | \$16**

choice of flavor—

tomato | bacon | mushroom | cheddar

pinach | red pepper | olive | mozzarella

**chicken & waffle | \$18**

fried chicken | gruyère & chive waffle | spiced maple syrup

**french toast | \$15**

maple syrup | macerated strawberries | chantilly

**scrambled eggs | \$7**

crème fraîche | chives

**thick cut bacon | \$8**

**breakfast potatoes | \$6**

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## · PLATTERS & TRAYS FOR SHARING ·

### **crudité | \$70** (serves 10-15 guests)

selection of seasonal vegetables | curried hummus | whipped feta | honey balsamic vinaigrette | ranch dressing

### **seasonal fruit board | \$65** (serves 10-15 guests)

selection of sliced fruit & berries | whipped honey yogurt

### **cheese board | small \$70 / large \$125** (serves 10-15 guests)

selection of domestic & international cheese | marinated olives | sweet & savory accoutrements | grilled artisanal bread

### **cheese & charcuterie board | small \$90 / large \$185** (serves 10-15 guests)

selection of domestic & international cheese & charcuteries | marinated olives | sweet & savory accoutrements | pommery mustard | grilled artisanal bread

### **small dessert platter | \$45** (serves 8-10 guests)

cheesecake | flourless chocolate cake bites

### **medium dessert platter | \$65** (serves 15-20 guests)

cheesecake | flourless chocolate cake bites | assorted petit fours

### **large dessert platter | \$180** (serves 30-40 guests)

cheesecake | flourless chocolate cake | assorted petit fours | seasonal fruit & berries

**cake cutting & outsourced cake/cupcake fee | \$25**

## · APPETIZERS & CANAPÉS BY THE DOZEN ·

### **SERVED HOT**

*priced per dozen*

#### **grilled cheese | \$40**

truffle oil | brie | brioche

#### **chicken satay | \$50**

roasted pepper coulis | benne seeds

#### **cast iron meatballs | \$50**

beef & pork blended meatballs | mozzarella |  
pomodoro sauce

#### **le classique sliders | \$65**

prime steak patty | american cheese | remoulade

#### **salmon sliders | \$70**

arugula | apple kohlrabi slaw | lemon aioli

#### **petite crab cakes | \$70**

spiced mustard aioli

### **SERVED COLD**

*priced per dozen*

#### **caprese skewers | \$40**

grape tomatoes | ciliegine mozzarella | basil |  
balsamic reduction

#### **bruschetta | \$40**

tomato | bufala | garlic | basil | olive oil | crostini

#### **yukon gold potatoes | \$40**

crème fraîche | caviar | chives

#### **citrus poached shrimp | \$55**

avocado salsa

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