PRIVATE PARTIES & EVENTS

NAPA

NAPA ON PROVIDENCE

LUNCH MENUS

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

WHIPPED FETA CROSTINIS
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 | CHOCOLATE CAKE

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

CONTACT & BOOKING

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DINNER MENUS

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

WHIPPED FETA CROSTINIS
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 & BRUNCH

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

PRICED PER PERSON

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

FRENCH TOAST $20
seasonal accompaniment

SHRIMP & POLENTA $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

CANAPES & PASSED HORS D'OEUVRES

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

WHIPPED FETA CROSTINIS $40
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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