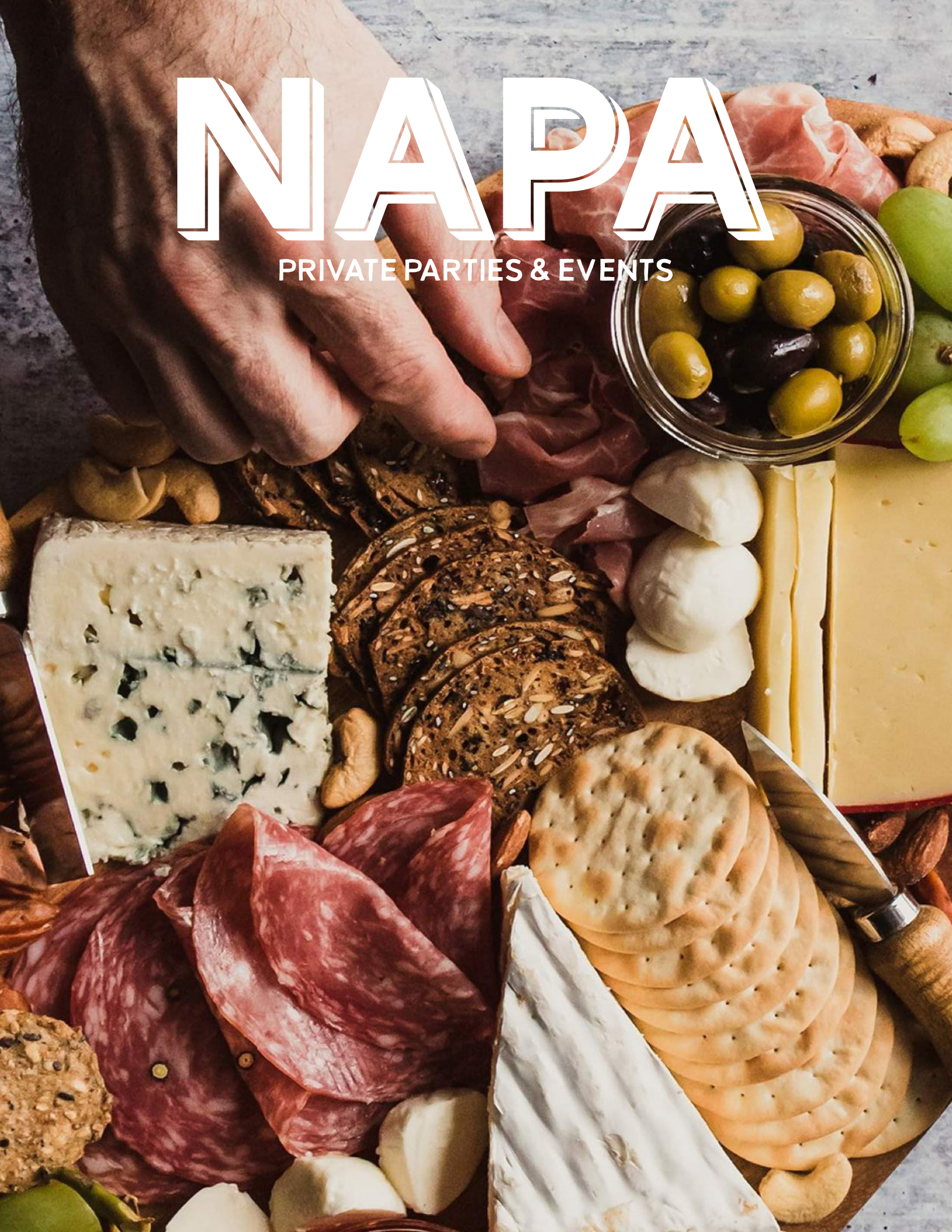


NAPA

PRIVATE PARTIES & EVENTS



LUNCH PACKAGES

ATLAS PEAK

\$32 PER PERSON

STARTERS

SEASONAL SOUP

NAPA SALAD

ENTRÉES

MEATBALL SANDWICH
french fries

CHICKEN SANDWICH
french fries

QUICHE DU JOUR
petite green salad

SEASONAL FLATBREAD

ST. HELENA

\$48 PER PERSON

APPETIZERS

NC TOMATO CARPACCIO & BURRATA
yellow & red wise farms beefsteak tomatoes | tomatillo |
arugula | pesto | tomato aspic | olive oil | grilled focaccia

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

STARTERS

SEASONAL SOUP

NAPA SALAD

ENTRÉES

(entrées served with the chef's seasonal accompaniments.)

VERLASSO SALMON

JOYCE FARMS CHICKEN SCALLOPINI

SEASONAL PASTA

FOX FARM MUSHROOM RISOTTO

OAKVILLE

\$52 PER PERSON

APPETIZERS

HOLLY GROVE FARMS WHIPPED GOAT CHEESE
poached blackberries | tart farms honey | baguette

NC ATLANTIC CRAB CAKE
lemon aioli | endive & arugula slaw

STARTERS

SEASONAL SOUP

NAPA SALAD

ENTRÉES

(entrées served with the chef's seasonal accompaniments.)

VERLASSO SALMON

JOYCE FARMS CHICKEN SCALLOPINI

BISTRO FILET

FOX FARM MUSHROOM RISOTTO

DESSERT ADD-ONS FOR LUNCH PACKAGES +\$5PP

SEASONAL CHEESECAKE

CHOCOLATE CAKE

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

CONTACT & BOOKING

JESSICA KOSZOLA | jkoszola@naparestaurantgroup.com | 704.968.0825 | www.eatatnapa.com



DINNER PACKAGES

YOUNTVILLE

\$54 PER PERSON

STARTERS

SEASONAL SOUP
NAPA SALAD

ENTRÉES

(entrées served with the chef's seasonal accompaniments.)

NC TROUT PICCATA
JOYCE FARMS CHICKEN SCALLOPINI
SEASONAL PASTA
FOX FARM MUSHROOM RISOTTO

DESSERT

SEASONAL CHEESECAKE
CHOCOLATE CAKE

CARNEROS

\$65 PER PERSON

STARTERS

SEASONAL SOUP
NAPA SALAD

ENTRÉES

(entrées served with the chef's seasonal accompaniments.)

VERLASSO SALMON
JOYCE FARMS CHICKEN SCALLOPINI
CABERNET BRAISED SHORT RIBS
FOX FARM MUSHROOM RISOTTO

DESSERT

SEASONAL CHEESECAKE
CHOCOLATE CAKE

PASO ROBLES

\$80 PER PERSON

APPETIZERS

NC TOMATO CARPACCIO & BURRATA
yellow & red wise farms beefsteak tomatoes | tomatillo |
arugula | pesto | tomato aspic | olive oil | grilled focaccia

CAST IRON MEATBALLS

beef & pork blend | pomodoro | mozzarella | basil

STARTERS

SEASONAL SOUP
NAPA SALAD

ENTRÉES

(entrées served with the chef's seasonal accompaniments.)

VERLASSO SALMON
JOYCE FARMS CHICKEN SCALLOPINI
DUROC HERITAGE PORK CHOP
CABERNET BRAISED SHORT RIBS
FOX FARM MUSHROOM RISOTTO

DESSERT

SEASONAL CHEESECAKE
CHOCOLATE CAKE

STAG'S LEAP

\$95 PER PERSON

APPETIZERS

HOLLY GROVE FARMS WHIPPED GOAT CHEESE
poached blackberries | tart farms honey | baguette

NC ATLANTIC CRAB CAKE

lemon aioli | endive & arugula slaw

STARTERS

SEASONAL SOUP
NAPA SALAD

ENTRÉES

(entrées served with the chef's seasonal accompaniments.)

VERLASSO SALMON
SHRIMP, MUSSEL & CLAM BUCATINI
DAWN BREAKERS FARM PEKIN DUCK
8oz FILET WITH SHRIMP OR SCALLOPS
FOX FARM MUSHROOM RISOTTO

DESSERT

SEASONAL CHEESECAKE
CHOCOLATE CAKE
WARM GRAPE TART WITH VANILLA GELATO

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

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BUFFET OPTIONS

ENTRÉES

SMALL SERVES 10 GUESTS | LARGE SERVES 20 GUESTS

VERLASSO SALMON

small \$145 | large \$285
simply roasted or blackened

ROASTED CHICKEN

small \$75 | large \$145
poulet jus

BRAISED BEEF

small \$290 | large \$575
red wine reduction

BISTRO FILET

small \$200 | large \$395
house steak sauce

FOX FARM MUSHROOM RISOTTO

small \$160 | large \$315
maitake, king oyster & lion's mane mushrooms | parmesan

SIDES & SHAREABLES

SMALL SERVES 10 GUESTS | LARGE SERVES 20 GUESTS

YUKON GOLD MASHED POTATOES

small \$30 | large \$55
butter | fines herbes

LOCAL FARM RISOTTO

small \$40 | large \$75
parmesan

SEASONAL VEGETABLE

small \$45 | large \$85

ROASTED CARROTS

small \$40 | large \$75
herbed goat cheese | candied pecans | moroccan spice blend

NAPA SALAD

small \$80 | large \$155
coastal plains farm lettuce | preserved cauliflower | local blueberries | basil & mint herbed goat cheese |
toasted almonds | citrus-herb vinaigrette

CAESAR SALAD

small \$70 | large \$135
coastal plains farm romaine | parmesan | onion sourdough croutons

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

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BUFFET OPTIONS

BRUNCH

SERVED SATURDAY & SUNDAY UNTIL 3PM
SMALL SERVES 10 GUESTS | LARGE SERVES 20 GUESTS

MIMOSA BAR \$60

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

PETITE QUICHE

small \$105 | large \$205

choice of flavor: tomato | bacon | mushroom | gruyere
spinach | red pepper | olive | feta

CHICKEN & WAFFLE

small \$115 | large \$225

fried chicken | belgian style waffle | hot honey

SHRIMP & GRITS

small \$170 | large \$335

whipped mascarpone grits | grape tomatoes | tasso gravy

HAM SANDWICH

small \$100 | large \$195

jambon de paris | gruyère | dijonaise | cornichons | arugula | baguette

SCRAMBLED EGGS

small \$25 | large \$45

crème fraîche | chives

THICK CUT BACON

small \$45 | large \$85

BREAKFAST POTATOES

small \$35 | large \$65

SEASONAL FRUIT DISPLAY

small \$65 | large \$130

selection of sliced fruit & berries | whipped honey yogurt

SWEETS & DESSERTS

SMALL DESSERT TRAY

\$45 | serves 8-10 guests

cheesecake | flourless chocolate cake bites

MEDIUM DESSERT TRAY

\$90 | serves 15-20 guests

cheesecake | flourless chocolate cake bites | assorted petit fours

LARGE DESSERT TRAY

\$180 | serves 30-40 guests

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

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

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BUFFET ADD-ONS

SUBSTANTIAL CANAPES & PASSED HORS D' OUEVRES

SERVED & PRICED BY THE DOZEN

CAPRESE SKEWERS \$40

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

BRUSCHETTA \$40

tomato | bufala mozzarella | 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 SALMON CAKES \$65

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 | honey balsamic vinaigrette | ranch dressing

CHEESE DISPLAY

small \$80 | large \$160

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

CHEESE & CHARCUTERIE BOARD

small \$100 | large \$200

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

SMALL DESSERT TRAY

\$45 | serves 8-10 guests

cheesecake | flourless chocolate cake bites

MEDIUM DESSERT TRAY

\$90 | serves 15-20 guests

cheesecake | flourless chocolate cake bites | assorted petit fours

LARGE DESSERT TRAY

\$180 | serves 30-40 guests

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

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

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

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