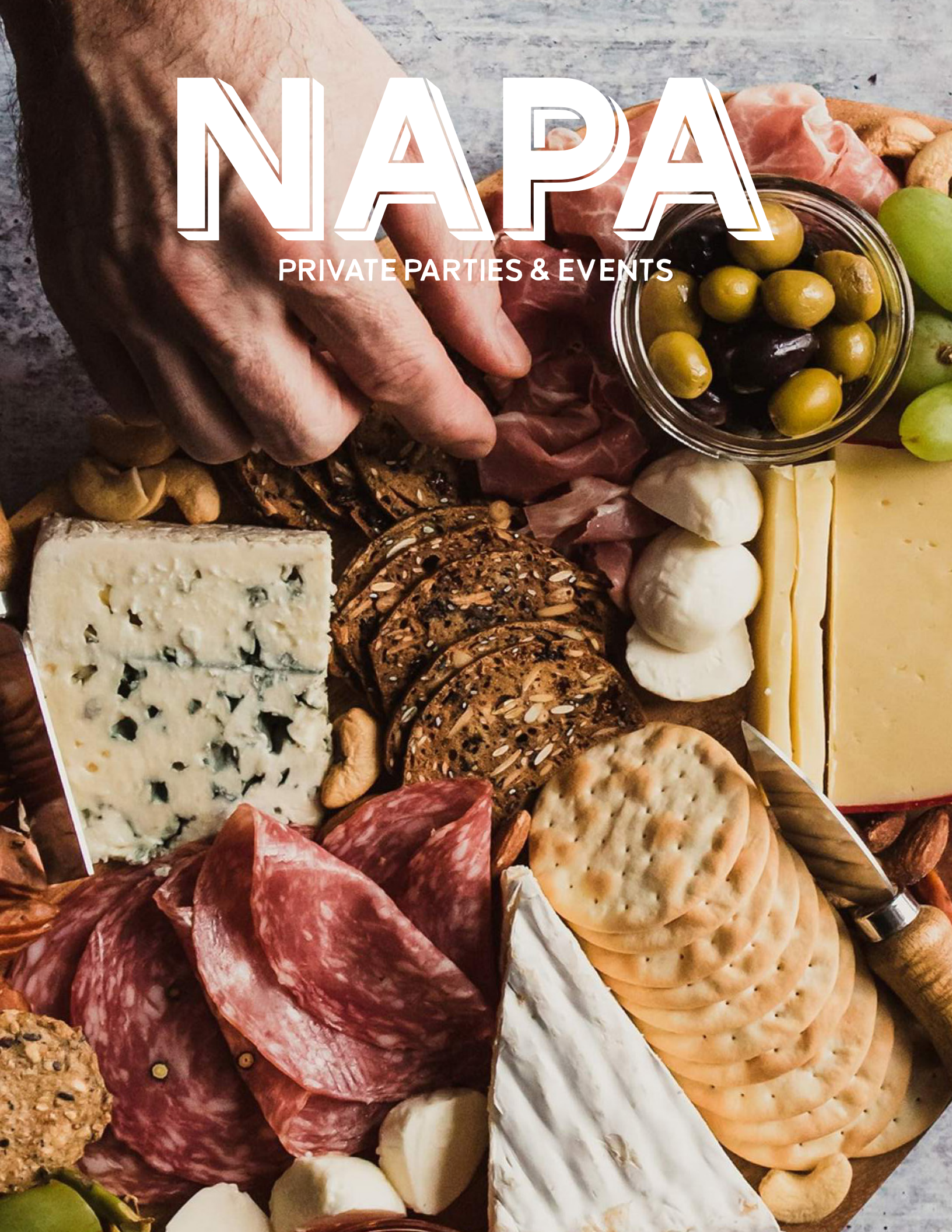


# NAPA

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

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# DINNER PACKAGES

## YOUNTVILLE

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\$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

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\$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

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\$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

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\$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

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

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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

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

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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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