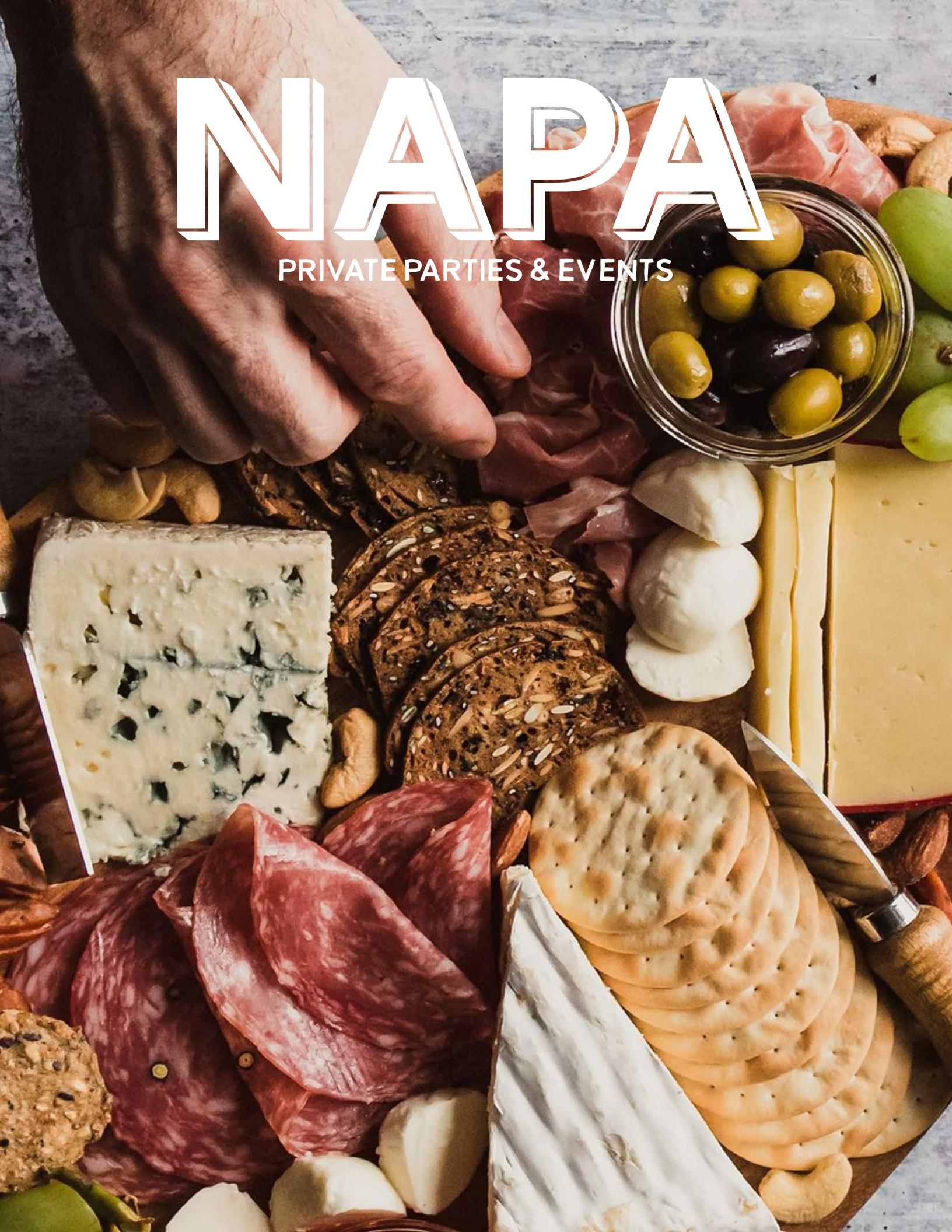


NAPA

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 | ciliegine 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

GRILLED BISTRO FILET

SEASONAL VEGETARIAN ENTRÉE

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

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

\$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

PASO ROBLES

\$80 PER PERSON

APPETIZERS

CAPRESE SKEWERS

grape tomatoes | ciliegine 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

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

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

ENTRÉES

SMALL SERVES 10 GUESTS | LARGE SERVES 20 GUESTS

PAN-ROASTED SALMON

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

ROASTED CHICKEN

small \$75 | large \$145
poulet jus

BRAISED BEEF SHORT RIB

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

GRILLED BISTRO FILET

small \$200 | large \$395
sauce bordelaise

MUSHROOM SUGO PAPPARDELLE

small \$160 | large \$315
seared mushrooms | marsala | berbere | fines herbes | goat cheese

SIDES & SHAREABLES

SMALL SERVES 10 GUESTS | LARGE SERVES 20 GUESTS

ROASTED GARLIC MASHED POTATOES

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

ORZO PASTA SALAD

small \$40 | large \$75
grape tomatoes | arugula | feta | champagne vinaigrette

FARRO RISOTTO

small \$40 | large \$75
caramelized onions | grated romano | cream

SEASONAL VEGETABLE

small \$45 | large \$85

ROASTED ROOT CARROTS

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

NAPA SALAD

small \$80 | large \$155

artisanal greens | sliced granny smith apples | dried cranberries | toasted walnuts | crumbled feta | champagne vinaigrette

CAESAR SALAD

small \$70 | large \$135

romaine hearts | brioche croutons | shaved parmesan | caesar dressing

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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 | dijonnaise | 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 \$55

herbed whipped goat cheese | hot honey | seasonal accoutrements

CITRUS POACHED SHRIMP \$55

ginger cocktail sauce

BANG BANG CAULIFLOWER \$40

crisp tempura | honey tobajan aioli | scallions

GRILLED CHEESE \$45

truffle oil | brie | brioche

SHRIMP TEMPURA \$55

seasoned salt | su-shoyu dipping sauce

CHICKEN SKEWERS \$55

za'atar spice | romesco sauce

GRILLED CHICKEN SLIDERS \$60

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

CRISPY CALAMARI \$60

cherry peppers | citrus salt | garlic aioli | charred lemon

CAST IRON MEATBALLS \$60

beef & pork blend | pomodoro | mozzarella | basil

BEEF SKEWERS \$65

marinated bistro filet | chermoula sauce

LE CLASSIQUE SLIDERS \$65

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

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 \$70 | large \$140

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

CHEESE & CHARCUTERIE BOARD

small \$90 | large \$180

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

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NAPA

PRIVATE PARTIES & EVENTS



PHARMACEUTICAL PACKAGES

MT. VEEDER

\$100 PER PERSON | INCLUSIVE OF TAX & GRATUITY | INCLUDES SWEET TEA, UNSWEET TEA, REGULAR COFFEE, SOFT DRINKS

APPETIZERS

CAPRESE SKEWERS

grape tomatoes | ciliegine 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

SEASONAL VEGETARIAN ENTRÉE

DESSERT

(choice of one for your menu)

SEASONAL CHEESECAKE

FLOURLESS CHOCOLATE CAKE

CALISTOGA

\$125 PER PERSON | INCLUSIVE OF TAX & GRATUITY | INCLUDES SWEET TEA, UNSWEET TEA, REGULAR COFFEE, SOFT DRINKS

APPETIZERS

CAPRESE SKEWERS

grape tomatoes | ciliegine 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

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