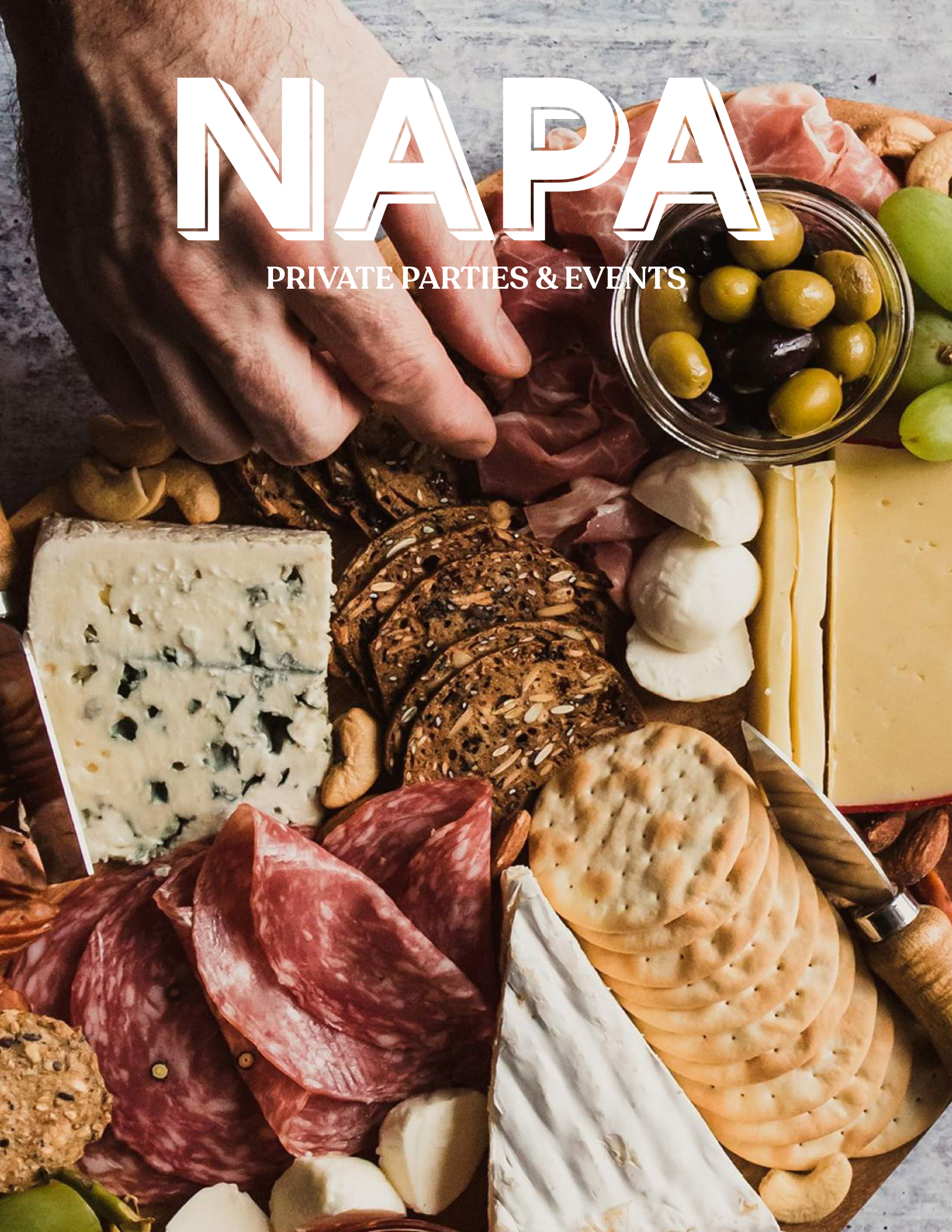


NAPA

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
herbed whipped goat cheese | mulled wine poached pear | toasted walnut | truffle honey
bacon wrapped dates
inguíça sausage | manchego | lusty monk aioli

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

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

DESSERT

seasonal cheesecake
flourless chocolate cake

STAG'S LEAP

\$85 per person

APPETIZERS

goat cheese crostinis
herbed whipped goat cheese | mulled wine poached pear |
toasted walnut | truffle honey
bacon wrapped dates
linguiça sausage | manchego | lusty monk aioli

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

ENTRÉES

small serves 10 guests | large serves 20 guests

roasted salmon

small \$145 | large \$285

simply roasted or blackened

pan-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

butternut squash & goat cheese ravioli

small \$160 | large \$315

caramelized squash | shaved parmesan | sage cream sauce

SIDES & SHAREABLES

small serves 10 guests | large serves 20 guests

SIDES

whipped potato purée

small \$30 | large \$55

butter | chives

roasted fingerling potatoes

small \$35 | large \$65

garlic butter

risotto

small \$40 | large \$75

caramelized onions | rosemary

crisp brussels sprouts

small \$45 | large \$85

bacon lardons | za'atar spice | hot honey | citrus supremes

roasted root vegetables

small \$40 | large \$75

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 polenta | 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 \$55

herbed whipped goat cheese | truffle honey |
seasonal accoutrements

citrus poached shrimp \$55

ginger cocktail sauce

bang bang cauliflower \$40

crisp tempura | honey tobanjan 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

bacon wrapped dates \$60

linguiça sausage | manchego | lusty monk aioli

cast iron meatballs \$60

beef & pork blend | pomodoro | mozzarella | basil

beef skewers \$65

marinated bistro filet | chermoula sauce

le classique sliders \$65

american cheese | turmeric b&b pickles | 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

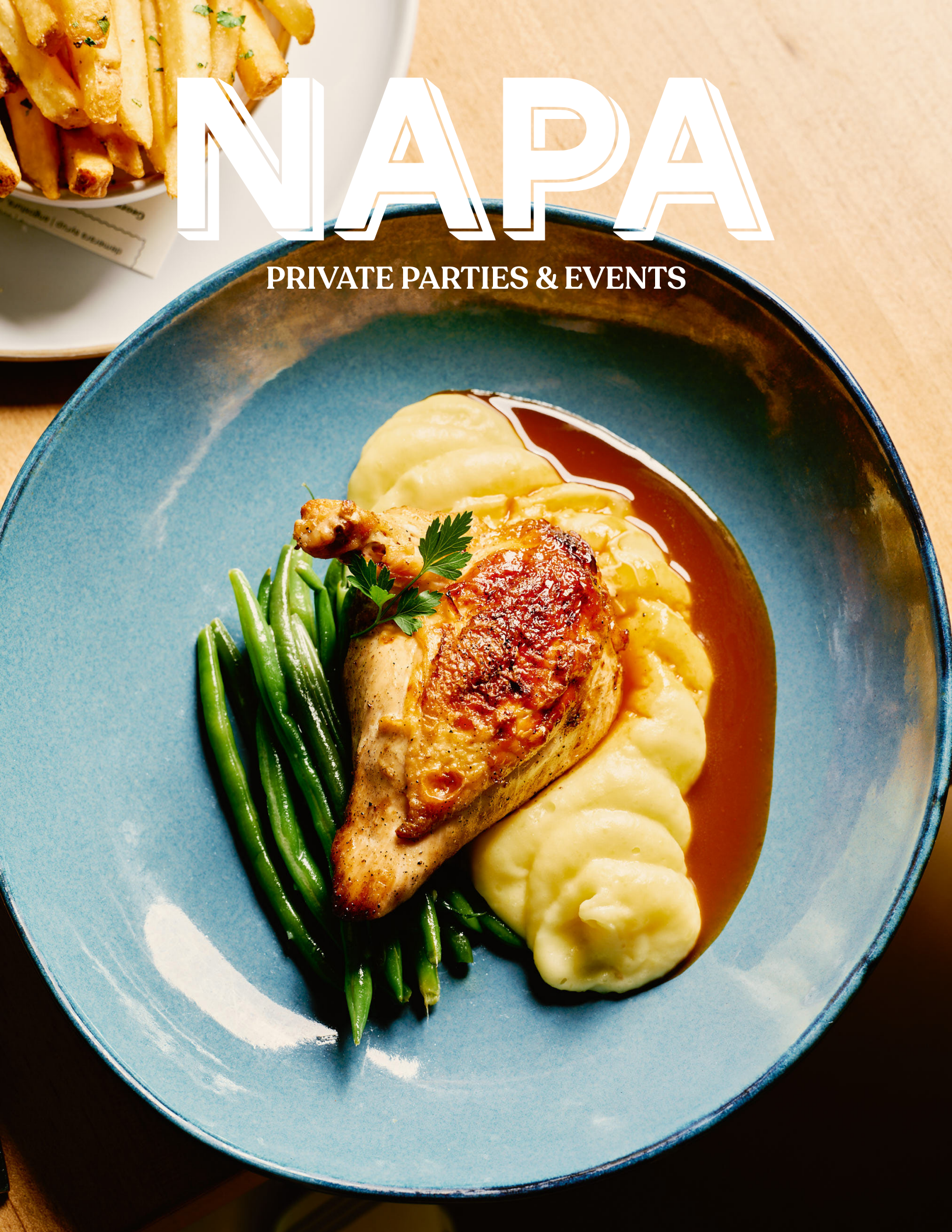
cake cutting & outsourced cake/cupcake fee | \$25

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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 duck

pan-roasted salmon

braised beef entrée

filet mignon

seasonal vegetarian entrée

DESSERT

seasonal cheesecake

flourless chocolate cake

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