

CONTACT & BOOKING

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

LUNCH MENUS

ATLAS PEAK

$32 PER PERSON

Starters

SEASONAL SOUP

SEASONAL NAPA SALAD

CAESAR SALAD

Entrées

SHORT RIB SANDWICH
french fries

CHICKEN SANDWICH
french fries

QUICHE DU JOUR
petite green salad

SEASONAL FLATBREAD

GRILLED CHICKEN COBB SALAD

ST. HELENA

$48 PER PERSON

Appetizers

BEET & BURRATA SALAD
arugula | roasted pistachios | lemon gel | basil oil | micro cilantro | warm baguette

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

Starters

SEASONAL SOUP

SEASONAL 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
caramelized pear | tart farms honey | warm baguette

NC ATLANTIC CRAB CAKE
lemon aioli | endive & arugula slaw

Starters

SEASONAL SOUP

SEASONAL NAPA SALAD

Entrées

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

VERLASSO SALMON

JOYCE FARMS CHICKEN SCALLOPINI

BISTRO FILET

FOX FARM MUSHROOM RISOTTO

Bread service add-on +$5PP

Dessert add-ons for lunch packages +$5PP

SEASONAL CHEESECAKE | CHOCOLATE CAKE

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

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DINNER MENUS

YOUNTVILLE

$54 PER PERSON

Starters

SEASONAL SOUP

SEASONAL NAPA SALAD

Entrées

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

VERLASSO SALMON

JOYCE FARMS CHICKEN SCALLOPINI

SEASONAL PASTA

FOX FARM MUSHROOM RISOTTO

Dessert

SEASONAL CHEESECAKE

CHOCOLATE CAKE

CARNEROS

$65 PER PERSON

Starters

SEASONAL SOUP

SEASONAL 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

(choice of one—guests must pre-select)

BEET & BURRATA SALAD
arugula | roasted pistachios | lemon gel | basil oil | micro cilantro | warm baguette

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

Starters

SEASONAL SOUP

SEASONAL 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
caramelized pear | tart farms honey | warm baguette

NC ATLANTIC CRAB CAKE
lemon aioli | endive & arugula slaw

Starters

SEASONAL SOUP

SEASONAL 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

FOX FARM MUSHROOM RISOTTO

Dessert

SEASONAL CHEESECAKE

CHOCOLATE CAKE

Bread service add-on +$5PP

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BUFFET OPTIONS

ENTRÉES

PRICED PER PERSON

VERLASSO SALMON $30
simply roasted or blackened

ROASTED CHICKEN $29
poulet jus

BISTRO FILET $35
house steak sauce

BRAISED BEEF $38
red wine reduction

FOX FARM MUSHROOM RISOTTO $29
maitake, king oyster & lion's mane mushrooms | parmesan

SIDES & SHAREABLES

PRICED PER PERSON

YUKON GOLD MASHED POTATOES $9
butter | fines herbes

LOCAL FARM RISOTTO $10
parmesan

ROASTED CARROTS $10
herbed goat cheese | candied pecans | moroccan spice blend

SEASONAL VEGETABLE $10

SEASONAL NAPA SALAD $10
seasonal greens | market vegetables | artisan cheese | toasted nuts | house vinaigrette

CAESAR SALAD $10
local romaine | parmesan | onion sourdough croutons

Bread service add-on +$5PP

BRUNCH

PRICED PER PERSON

PETITE QUICHE $18
caramelized onion | tomato | spinach | basil

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

SHORT RIB SANDWICH $18
tomato jam | crispy onions | ciabatta roll

SCRAMBLED EGGS $7
crème fraîche | chives

THICK CUT BACON $8

BREAKFAST SAUSAGE $8

BREAKFAST POTATOES $7

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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CANAPES & PASSED HORS D'OEUVRES

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
add smoked salmon +$20

GOAT CHEESE CROSTINIS $40
herbed whipped goat cheese | hot honey | seasonal accoutrements

CITRUS POACHED SHRIMP $55
ginger cocktail sauce

TUNA CUCUMBER CUP $55
citrus marinated tuna

SHRIMP TEMPURA $55
seasoned salt | bang bang sauce

CAST IRON MEATBALLS $60
beef & pork blend | pomodoro | mozzarella | basil

GRILLED CHEESE $45
brie | honey glaze | brioche
add short rib +$15

CHICKEN SKEWERS $60
tomato jam | lemon vinaigrette

BEEF SKEWERS $70
hummus | lime honey drizzle

SALMON SLIDERS $65
sriracha mayo | arugula

CAPRESE CHICKEN SLIDERS $60
mozzarella | arugula | pesto | balsamic glaze

SMASH BURGER SLIDERS $65
white american | grilled onions | house-made pickles | jalapeño remoulade

SLIDER DUO $65
choice of: salmon | caprese chicken | smash burger

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

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