

# 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

JESSICA KOSZOLA | [jkoszola@naparestaurantgroup.com](mailto:jkoszola@naparestaurantgroup.com) | 704.968.0825 | [www.eatatnapa.com](http://www.eatatnapa.com)



# 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

## PASO ROBLES

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\$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

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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

## 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

## 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

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 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

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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

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### 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

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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

truffle oil | brie | brioche

### SHRIMP TEMPURA \$55

seasoned salt | su-shoyu dipping sauce

### CRISPY CALAMARI \$60

cherry peppers | citrus salt | garlic aioli | charred lemon

### PETITE SALMON CAKES \$65

remoulade

### CHICKEN SKEWERS \$60

za'atar spice | romesco sauce

### 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 | chermoula sauce

## PLATTERS & TRAYS

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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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