

napa

restaurant group



offsite catering

appetizers

PLATTERS & TRAYS

SERVES 10-15 GUESTS.

NAPA GARDEN | \$65

selection of artisanal greens | fresh & pickled tomatoes | roasted root vegetables | mushrooms | cauliflower | beets | dried cranberries | bacon lardons | croutons | toasted pepitas | crumbled feta | assorted dressings

CRUDITÉ | \$58

selection of seasonal vegetables | hummus | romesco sauce | green goddess sauce | ranch

SEASONAL FRUIT | \$65

selection of sliced fruit & berries | whipped honey & poppyseed yogurt

CHEESE BOARD | \$145

local craft cheeses | house-pickled vegetables | preserves | pommery mustard | grilled rustico bread

CHEESE & CHARCUTERIE BOARD | \$185

assorted charcuterie | local craft cheeses | house-pickled vegetables | preserves | pommery mustard | grilled rustico bread

COLD CANAPÉS

EACH ORDER CONTAINS 12 PIECES.

AVOCADO TOAST | \$42

breakfast radish | aleppo | za'atar spice

YUKON GOLD POTATO | \$42

crème fraîche | caviar | chives

CAPRESE SPOON | \$42

petite tomato | basil oil | balsamic | bufala whey

CITRUS POACHED SHRIMP | \$55

avocado salsa

BEET CURED SALMON | \$55

harissa crème fraîche | pickled mustard seed | onion

SCALLOP CRUDO | \$55

compressed apple | jalapeño | lime | truffle

BRESAOLA WRAPPED ASPARAGUS | \$70

boursin crème

BEEF TARTARE | \$70

horseradish | quail egg | brioche

HOT CANAPÉS

EACH ORDER CONTAINS 12 PIECES.

GRILLED CHEESE | \$42

black truffle | robiola cheese | brioche

FORAGED MUSHROOM ARANCINI | \$42

forbidden rice | piquillo coulis

PATATAS BRAVAS | \$42

potato fondant | romesco sauce | roasted garlic espuma

SHRIMP TEMPURA | \$55

tea salt | su-shoyu dipping sauce

SEARED SEA SCALLOP | \$55

english pea purée | truffle

PETITE CRAB CAKE | \$55

spiced mustard aioli

CHICKEN SATAY | \$70

aji amarillo | benne seeds

LE CLASSIQUE SLIDER | \$70

remoulade | house pickles | american cheese

CAST IRON MEATBALL | \$70

beef & pork blend | mozzarella | pomodoro sauce

SPICED CANDIED BACON | \$70

aleppo spice | maple | brown sugar

buffet

LUNCH & DINNER

PRICED PER GUEST.

GRILLED SALMON | \$30

winter bean cassoulet | meyer lemon beurre blanc

PAN-ROASTED CHICKEN | \$28

savory bread pudding | poulet glacé

BRAISED SHORT RIB | \$34

roasted root vegetables | short rib lacquer

GRILLED PRIME COULOTTE STEAK | \$44

roasted potatoes | bordelaise sauce

SEASONAL VEGETABLES | \$10

chef's selection | herbed butter

WHIPPED POTATO PURÉE | \$12

chives | butter

FARRO RISOTTO | \$12

pickled vegetables | herbed tofu crema

BRUNCH

AVAILABLE SATURDAY & SUNDAY UNTIL 3PM. PRICED PER GUEST.

MIMOSA MINIBAR | \$70

two bottles of sparkling wine | fresh juice & fruit
additional bottle + \$35

BEET CURED SALMON | \$22

green harissa crème fraiche | onions | tomato | capers |
grilled bread

PETITE QUICHE | \$12

choice of flavor—

tomato | bacon | mushroom | cheddar
spinach | red pepper | olive | mozzarella

CHICKEN & WAFFLE | \$20

fried chicken thigh | petite waffle | bourbon maple syrup

FRENCH TOAST | \$18

maple syrup | cinnamon poached apples | chantilly

SCRAMBLED EGGS | \$8

crème fraiche | chives

THICK CUT BACON | \$8

boxed lunches

WRAPS

SERVED WITH PASTA SALAD OR BAGGED CHIPS & A COOKIE.

SPICED CHICKEN WRAP | \$24

spicy marinated chicken | mixed greens | avocado |
smoked bacon | ranch

HAM & CHEESE WRAP | \$24

jambon de paris | gruyere | cornichons | arugula |
pommery dijonnaise

STEAK WRAP | \$26

steak | mixed greens | cucumber | avocado |
gorgonzola | ranch

SALMON COBB WRAP | \$24

beet cured salmon | mixed greens |
heirloom tomatoes | avocado | bacon | eggs |
gorgonzola | champagne vinaigrette

GREENS

SERVED WITH PASTA SALAD OR BAGGED CHIPS & A COOKIE.

NAPA SALAD | \$16

artisanal lettuce blend | nc mountain apple |
dried cranberries | toasted pecan | feta |
mustard maple vinaigrette

CAESAR SALAD | \$16

little gem | parmigiano reggiano | brioche crouton |
creamy caesar dressing

WEDGE SALAD | \$16

smoked bacon | grape tomato | gorgonzola | egg |
fines herbes | roasted poblano ranch

ADD PROTEIN TO YOUR GREENS

grilled chicken breast | \$8

shrimp | \$11

steak | \$14

salmon | \$14