



napa
restaurant group

private parties & events



a little about us

at napa, our team is here to handle every detail of your event—with a focus on providing warm, generous service and creating an experience rooted in the spirit and kinship of wine country.

whether in one of our private rooms or at your home, we're in the business of entertaining and would love to work with you on your next event! from mingling cocktail parties to communal dining feasts, our mission is to bring good food, good drinks, and good people together. we work with each client to create an event customized for you and your guests. whether you are hosting a corporate function, birthday bash, holiday party or wedding reception, the napa team is here to handle all the details, so you can spend more time enjoying.

contact & booking

to host your next event with us, please email or call our one of events coordinators at:

www.eatatnapa.com/events

lunches

ATLAS PEAK | \$32

AVAILABLE FOR 12-30 GUESTS.

starters

SEASONAL SOUP

chef's choice | made from scratch

MIXED GREEN SALAD

greens | tomatoes | pickled red onion | feta | vinaigrette

entrées

NAPA TOAST

smoked salmon | avocado | pickled tomato | cello radish | za'atar spice | picked herbs | rustico bread

MARGHERITA FLATBREAD

pomodoro sauce | bufala mozzarella | torn basil | olive oil

QUICHE DU JOUR

napa artisanal lettuce blend salad | sherry vinaigrette

ST. HELENA | \$48

AVAILABLE FOR 12-30 GUESTS.

appetizers

TOMATO & FRESH MOZZARELLA BRUSCHETTA
fresh mozzarella | heirloom tomato | olives | basil

CAST IRON MEATBALLS

beef & pork blend | mozzarella | pomodoro sauce

starters

SEASONAL SOUP

chef's choice | made from scratch

MIXED GREEN SALAD

greens | tomatoes | pickled red onion | feta | vinaigrette

entrées

GRILLED SALMON

winter bean cassoulet | meyer lemon beurre blanc

PAN-ROASTED CHICKEN

savory bread pudding | poulet glacé

BRAISED BEEF PAPPARDELLE

roasted root vegetables | red wine jus

OAKVILLE | \$46

AVAILABLE FOR 30-65 GUESTS.

appetizers

TOMATO & FRESH MOZZARELLA BRUSCHETTA
fresh mozzarella | heirloom tomato | olives | basil

CAST IRON MEATBALLS

beef & pork blend | mozzarella | pomodoro sauce

starters

(choice of one)

SEASONAL SOUP

chef's choice | made from scratch

MIXED GREEN SALAD

greens | tomatoes | pickled red onion | feta | vinaigrette

entrées

(must be pre-selected prior to service)

GRILLED SALMON

winter bean cassoulet | meyer lemon beurre blanc

PAN-ROASTED CHICKEN

savory bread pudding | poulet glacé

GRILLED PRIME COULOTTE STEAK

whipped potato purée | root vegetables | au poivre sauce



dinners

YOUNTVILLE | \$55

AVAILABLE FOR 12-30 GUESTS.

starters

SEASONAL SOUP

chef's choice | made from scratch

MIXED GREEN SALAD

greens | tomatoes | pickled red onion | feta | vinaigrette

entrées

GRILLED SALMON

winter bean cassoulet | meyer lemon beurre blanc

PAN-ROASTED CHICKEN

savory bread pudding | poulet glacé

BRAISED SHORT RIB PAPPARDELLE

roasted root vegetables | red wine jus

desserts

VANILLA BEAN CHEESECAKE

graham cracker crumble | vanilla bean chantilly

FLOURLESS CHOCOLATE CAKE

vanilla bean chantilly | berries

CARNEROS | \$65

AVAILABLE FOR 12-30 GUESTS.

starters

SEASONAL SOUP

chef's choice | made from scratch

MIXED GREEN SALAD

greens | tomatoes | pickled red onion | feta | vinaigrette

entrées

CAESAR

little gem | parmigiano reggiano | brioche crouton

entrées

GRILLED SALMON

winter bean cassoulet | meyer lemon beurre blanc

PAN-ROASTED CHICKEN

savory bread pudding | poulet glacé

BRAISED SHORT RIB

roasted root vegetables | short rib lacquer

desserts

VANILLA BEAN CHEESECAKE

graham cracker crumble | vanilla bean chantilly

FLOURLESS CHOCOLATE CAKE

vanilla bean chantilly | berries

dinners

PASO ROBLES | \$78

AVAILABLE FOR 12-30 GUESTS.

appetizers

TOMATO & FRESH MOZZARELLA BRUSCHETTA
fresh mozzarella | heirloom tomato | olives | basil

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

starters

SEASONAL SOUP
chef's choice | made from scratch

MIXED GREENS SALAD
greens | tomatoes | pickled red onion | feta | vinaigrette

CAESAR
little gem | parmigiano reggiano | brioche crouton

entrées

PAN-ROASTED DUCK BREAST
forbidden rice | confit leg croquette | black cherry gastrique

GRILLED SALMON
winter bean cassoulet | meyer lemon beurre blanc

FILET MIGNON
whipped potato purée | root vegetables | au poivre sauce

desserts

VANILLA BEAN CHEESECAKE
graham cracker crumble | vanilla bean chantilly

FLOURLESS CHOCOLATE CAKE
vanilla bean chantilly | berries

dinners

RUTHERFORD | \$60

AVAILABLE FOR 30-45 GUESTS.

starters

(choice of one)

SEASONAL SOUP

chef's choice | made from scratch

MIXED GREEN SALAD

greens | tomatoes | pickled red onion | feta | vinaigrette

CAESAR

little gem | parmigiano reggiano | brioche crouton

entrées

(must be pre-selected prior to service)

GRILLED SALMON

winter bean cassoulet | meyer lemon beurre blanc

PAN-ROASTED CHICKEN

savory bread pudding | poulet glacé

BRAISED SHORT RIB

roasted root vegetables | short rib lacquer

desserts

VANILLA BEAN CHEESECAKE

graham cracker crumble | vanilla bean chantilly

FLOURLESS CHOCOLATE CAKE

vanilla bean chantilly | berries

STAG'S LEAP | \$78

AVAILABLE FOR 30-45 GUESTS.

appetizers

TOMATO & FRESH MOZZARELLA BRUSCHETTA
fresh mozzarella | heirloom tomato | olives | basil

CAST IRON MEATBALLS

beef & pork blend | mozzarella | pomodoro sauce

starter

MIXED GREEN SALAD

greens | tomatoes | pickled red onion | feta | vinaigrette

entrée

FILET MIGNON & SHRIMP DUO

whipped potato purée | root vegetables | au poivre sauce

desserts

VANILLA BEAN CHEESECAKE & FLOURLESS

CHOCOLATE CAKE DUO

vanilla bean chantilly | berries



pharmaceutical

MOUNT VEEDER | \$100

INCLUSIVE OF TAX & GRATUITY.

appetizers

TOMATO & FRESH MOZZARELLA BRUSCHETTA
fresh mozzarella | heirloom tomato | olives | basil

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

starters

(choice of one)

SEASONAL SOUP
chef's choice | made from scratch

MIXED GREEN SALAD
greens | tomatoes | pickled red onion | feta | vinaigrette

CAESAR
little gem | parmigiano reggiano | brioche crouton

entrées

(must be pre-selected prior to service)

GRILLED SALMON
winter bean cassoulet | meyer lemon beurre blanc

PAN-ROASTED CHICKEN
savory bread pudding | poulet glacé

BRAISED SHORT RIB
roasted root vegetables | short rib lacquer

desserts

(served to-go)

VANILLA BEAN CHEESECAKE
graham cracker crumble | vanilla bean chantilly

FLOURLESS CHOCOLATE CAKE
vanilla bean chantilly | berries

CALISTOGA | \$125

INCLUSIVE OF TAX & GRATUITY.

appetizers

CHEESE & CHARCUTERIE BOARD
selection of cured meats & regional cheeses |
grilled breads & lavash | accoutrements

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

starters

(choice of one)

SEASONAL SOUP
chef's choice | made from scratch

MIXED GREEN SALAD
greens | tomatoes | pickled red onion | feta | vinaigrette

CAESAR
little gem | parmigiano reggiano | brioche crouton

entrées

PAN-ROASTED DUCK BREAST
forbidden rice | confit leg croquette |
black cherry gastrique

GRILLED SALMON
winter bean cassoulet | meyer lemon beurre blanc

FILET MIGNON
whipped potato purée | root vegetables | au poivre sauce

desserts

(choice of one)

VANILLA BEAN CHEESECAKE
graham cracker crumble | vanilla bean chantilly

FLOURLESS CHOCOLATE CAKE
vanilla bean chantilly | berries

buffet

LUNCH & DINNER

PRICED PER GUEST.

GRILLED SALMON | \$26

winter bean cassoulet | meyer lemon beurre blanc

PAN-ROASTED CHICKEN | \$24

savory bread pudding | poulet glacé

BRAISED SHORT RIB | \$28

roasted root vegetables | short rib lacquer

GRILLED PRIME COULOTTE STEAK | \$32

roasted potatoes | bordelaise sauce

SEASONAL VEGETABLES | \$8

chef's selection | herbed butter

WHIPPED POTATO PURÉE | \$10

chives | butter

FARRO RISOTTO | \$10

pickled vegetables | herbed tofu crema

BRUNCH

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

MIMOSA MINIBAR | \$60

two bottles of sparkling wine | fresh juice & fruit

additional bottle + \$30

BEET CURED SALMON | \$18

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

PETITE QUICHE | \$10

choice of flavor—

tomato | bacon | mushroom | cheddar

spinach | red pepper | olive | mozzarella

CHICKEN & WAFFLE | \$16

fried chicken thigh | petite waffle | bourbon maple syrup

FRENCH TOAST | \$14

maple syrup | cinnamon poached apples | chantilly

SCRAMBLED EGGS | \$6

crème fraiche | chives

THICK CUT BACON | \$7

appetizers

PLATTERS & TRAYS

SERVES 10-15 GUESTS.

NAPA GARDEN | \$55

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 | \$50

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

SEASONAL FRUIT | \$55

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

CHEESE BOARD | \$125

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

CHEESE & CHARCUTERIE BOARD | \$160

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

COLD CANAPÉS

EACH ORDER CONTAINS 12 PIECES.

AVOCADO VELVET | \$35

breakfast radish | aleppo | za'atar spice

YUKON GOLD POTATO | \$35

crème fraîche | caviar | chives

CAPRESE SPOON | \$35

petite tomato | basil oil | balsamico | bufala whey

CITRUS POACHED SHRIMP | \$48

avocado salsa

BEET CURED SALMON | \$48

harissa crème fraîche | pickled mustard seed | onion

SCALLOP CRUDO | \$48

compressed apple | jalapeño | lime | truffle

BRESAOLA WRAPPED ASPARAGUS | \$60

boursin crème

BEEF TARTARE | \$60

horseradish | quail egg | brioche

HOT CANAPÉS

EACH ORDER CONTAINS 12 PIECES.

GRILLED CHEESE | \$35

black truffle | robiola cheese | brioche

FORAGED MUSHROOM ARANCINI | \$35

forbidden rice | piquillo coulis

PATATAS BRAVAS | \$35

potato fondant | romesco sauce | roasted garlic espuma

SHRIMP TEMPURA | \$48

tea salt | su-shoyu dipping sauce

SEARED SEA SCALLOP | \$48

english pea purée | truffle

PETITE CRAB CAKE | \$48

spiced mustard aioli

CHICKEN SATAY | \$60

aji amarillo | benne seeds

LE CLASSIQUE SLIDER | \$60

remoulade | house pickles | american cheese

CAST IRON MEATBALL | \$60

beef & pork blend | mozzarella | pomodoro sauce

SPICED CANDIED BACON | \$60

aleppo spice | maple | brown sugar

