

# NAPPA

*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](http://www.eatatnapa.com/events)

# lunches

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## ATLAS PEAK | \$32

*AVAILABLE FOR 12-30 GUESTS.*

### STARTERS

seasonal soup

napa salad

### ENTRÉES

margherita flatbread

meatball sandwich

served with choice of fries or house salad

quiche du jour

served with choice of fries or house salad

## ST. HELENA | \$48

*AVAILABLE FOR 12-30 GUESTS.*

### APPETIZERS

crispy calamari

cast iron meatballs

### STARTERS

seasonal soup

napa salad

### ENTRÉES\*

roasted chicken

shrimp capellini

grilled coulotte steak

seasonal vegetarian entrée

## OAKVILLE | \$50

*AVAILABLE FOR 30-45 GUESTS.*

### APPETIZERS

crispy calamari

cast iron meatballs

### STARTERS

(choice of one for your menu)

seasonal soup

napa salad

### ENTRÉES\*

(must be pre-selected prior to service)

roasted chicken

pan-roasted salmon

grilled pork chop

seasonal vegetarian entrée



# dinners

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## YOUNTVILLE | \$54

*AVAILABLE FOR 12-30 GUESTS.*

### STARTERS

seasonal soup

napa salad

### ENTRÉES\*

roasted chicken

pan-roasted salmon

braised short rib ragu

seasonal vegetarian entrée

### DESSERTS

seasonal cheesecake

flourless chocolate cake

## CARNEROS | \$65

*AVAILABLE FOR 12-30 GUESTS.*

### STARTERS

seasonal soup

napa salad

caesar salad

### ENTRÉES\*

roasted chicken

pan-roasted salmon

braised short rib

seasonal vegetarian entrée

### DESSERTS

seasonal cheesecake

flourless chocolate cake

## PASO ROBLES | \$80

*AVAILABLE FOR 12-30 GUESTS.*

### APPETIZERS

crispy calamari

cast iron meatballs

### STARTERS

seasonal soup

napa salad

caesar salad

### ENTRÉES\*

pan-roasted duck

seared scallops

grilled pork chop

filet mignon

seasonal vegetarian entrée

### DESSERTS

seasonal cheesecake

flourless chocolate cake

# dinners

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## RUTHERFORD | \$60

*AVAILABLE FOR 30-65 GUESTS.*

### STARTERS

(choice of one for your menu)

seasonal soup

napa salad

caesar salad

### ENTRÉES\*

(must be pre-selected prior to service)

roasted chicken

pan-roasted salmon

braised short rib

seasonal vegetarian entrée

### DESSERTS

seasonal cheesecake

flourless chocolate cake

## STAG'S LEAP | \$82

*AVAILABLE FOR 30-65 GUESTS.*

### APPETIZERS

crispy calamari

cast iron meatballs

### STARTERS

(choice of one for your menu)

seasonal soup

napa salad

caesar salad

### ENTRÉES\*

filet mignon & salmon duo

seasonal vegetarian entrée

### DESSERTS

(choice of one for your menu)

seasonal cheesecake

flourless chocolate cake



# pharmaceutical

## MOUNT VEEDER | \$100

*INCLUSIVE OF TAX & GRATUITY.*

### APPETIZERS

crispy calamari  
cast iron meatballs

### STARTERS

(choice of one for your menu)

seasonal soup  
napa salad  
caesar salad

### ENTRÉES\*

roasted chicken  
pan-roasted salmon  
braised short rib  
seasonal vegetarian entrée

### DESSERTS

(choice of one for your menu)

seasonal cheesecake  
flourless chocolate cake

## CALISTOGA | \$125

*INCLUSIVE OF TAX & GRATUITY.*

### APPETIZERS

cheese & charcuterie board  
lump crab cakes

### STARTERS

(choice of one for your menu)

seasonal soup  
napa salad  
caesar salad

### ENTRÉES\*

pan-roasted duck  
seared scallops  
grilled pork chop  
filet mignon  
seasonal vegetarian entrée

### DESSERTS

(choice of one for your menu)

seasonal cheesecake  
flourless chocolate cake

# buffet

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## LUNCH & DINNER

*PRICED PER PERSON.*

all entrées served with chef's choice of seasonal starch & vegetables

grilled salmon | \$28

pan-roasted chicken | \$26

braised short rib | \$32

grilled prime coulotte steak | \$28

seasonal risotto | \$10

seasonal vegetables | \$10  
chef's selection | herbed butter

whipped potato purée | \$8  
chives | butter

## BRUNCH

*AVAILABLE SATURDAY & SUNDAY UNTIL 3PM. PRICED PER PERSON.*

mimosa minibar | \$60

two bottles of sparkling wine | fresh juice & fruit  
*additional bottle + \$30*

smoked salmon platter | \$18  
whipped cream cheese | red onions | tomato | capers | grilled bread

petite quiche | \$10  
choice of flavor—  
tomato | bacon | mushroom | cheddar  
spinach | red pepper | olive | mozzarella

chicken & waffle | \$16  
spiced fried chicken | waffle | hot honey

french toast | \$14  
maple syrup | chantilly

scrambled eggs | \$6  
crème fraîche | 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 | toasted pepitas | bacon lardons | cauliflower | beets | dried cranberries | crumbled feta | croutons | mushrooms | assorted dressings & vinaigrettes

crudité | \$50

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

seasonal fruit | \$55

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

cheese board | \$125

selection of domestic & international cheese | marinated olives | sweet & savory accoutrements | grilled artisanal bread

cheese & charcuterie board | \$160

selection of domestic & international cheese & charcuteries | marinated olives | sweet & savory accoutrements | lusty monk mustard | grilled artisanal bread

## HOT CANAPÉS

*SERVED BY THE DOZEN.*

grilled cheese | \$35

black truffle | robiola cheese | brioche

lemon & artichoke arancini | \$35

lemon herb aioli

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

bacon jam slider | \$60

red wine bacon jam | dijonnaise | gorgonzola | arugula

cast iron meatball | \$60

beef & pork blend | mozzarella | pomodoro sauce

spiced candied bacon | \$60

aleppo spice | maple | brown sugar

## COLD CANAPÉS

*SERVED BY THE DOZEN.*

caprese spoon | \$35

petite tomato | basil oil | balsamico | bufala whey

yukon gold potato | \$35

crème fraîche | caviar | chives

bruschetta | \$35

tomato | bufala | garlic | basil | olive oil | crostini

citrus poached shrimp | \$48

avocado salsa

bresaola wrapped asparagus | \$60

boursin crème

beef tartare | \$60

horseradish | quail egg | brioche

