

MENU & GUEST GUARANTEES In order to provide you with the outstanding service NAPA Kitchen + Bar is known for we ask that all menu selections are made one week in advance of your event. For events of 15 or more we request a preset menu. Once the guaranteed number has been communicated five (5) business days in advance, headcount is not subject to reduction.

ROOM MINIMUMS Each of the private rooms at NAPA Kitchen + Bar has a designated food and beverage minimum that must be met to avoid a rental charge. Your Special Event Planner will be happy to discuss the food and beverage minimum for your event.

DEPOSITS A \$100 deposit is required to secure your reservation. Room changes or cancellations made more than 14 days prior to the event will result in a full refund. The deposit will be applied to the food and beverage charges at the time of the event.

FEES AND PAYMENTS Pricing does not include a 20% gratuity and applicable sales tax. All charges are payable in full at the conclusion of the event. All major credit cards are accepted.

NOTICE Menu items and pricing are subject to change. NAPA Kitchen + Bar's policy does not permit guests to bring in their own wine.

MENUS Vegan and Gluten free dishes upon request. Specialty menus can be created upon request with at least one week's notice.

CANCELLATIONS The postponement of arrangements for parties of 15 or more must occur 14 days prior to the event to avoid any cancellation fees and associated costs.

FLORAL ARRANGEMENTS AND SPECIALTY CAKES We would be happy to engage the services of a florist to attain a particular floral theme. Specialty cakes may be brought in from an outside vendor. NAPA Kitchen + Bar will add \$1 per guest for service. We may also aid in the purchase of your specialty cake.

ENTERTAINMENT Guests are required to seek prior approval for entertainment in NAPA Kitchen + Bar.

AV EQUIPMENT & RENTAL NAPA Kitchen + Bar has its own music system with satellite radio. If your event requires a projector and screen, we can provide those for a nominal fee per event.

PHOTOGRAPHERS & FLORAL RECOMMENDATIONS We have contacts in the local vicinity to help with any special requests.

DECOR Guests are required to secure prior approval before bringing in any outside decorations. We do not permit table confetti. No decorations are to be displayed outside of your booked space.

CHILLED

Priced per Dozen

Jumbo Shrimp with Cocktail Sauce \$40

Prosciutto Wrapped Melon \$25

Mini Roasted Tenderloin Sandwiches with Havarti and Horseradish Sauce \$40

**Mini Smoked Turkey Sandwiches with White Cheddar with Orange Marmalade
Whole Grain Mustard Spread \$32**

HOT

Priced per Dozen

Truffled Mushroom Bruschetta \$32

Grilled Prosciutto Wrapped Shrimp with Grape Tomato Relish \$43

Mini Crab Cakes with Caper Remoulade \$60

Chorizo Stuffed Mushrooms \$22

Braised Veal Meatballs and Marinara Sauce \$30

FAVORITES

Tuscan Popped Corn \$2 per person

**Baked French Brie, Apricot Orange and Cracked Pepper Preserves
with Granny Smith Apple slices \$5 per person**

Mozzarella Fresco Flatbread \$13.50

Pepperoni Flatbread \$13.50

Juliette Flatbread \$13.50

**Napa Greens Salad with Candied Pecans, Bacon, Green Apple, Radish,
Crumbled Bleu Cheese, Sherry Vinaigrette \$6 per person**

DISPLAYS

Priced per person

**Antipasto: Cured Meats, Roasted Peppers, Mixed Olives, Asiago and Boursin Cheeses,
Variety of Breads, Orange Marmalade \$6.50**

Artisanal Cheese: Five Cheeses, Orange Marmalade, Variety of Breads \$5.50

Seasonal Fresh Fruit Tray \$4

Hummus: Garlic and Lemon, Roasted Red Pepper, Three Olive Tapenade, Variety of Breads \$4

BEVERAGES

\$2.95

Soft Drinks

Iced Tea

Coffee

Hot Tea

WINES

By the Glass \$8

By the Bottle \$30

Pinot Grigio

Sauvignon Blanc

Chardonnay

Pinot Noir

Merlot

Red Blend

Cabernet Sauvignon

Riesling

BEERS

Prices vary by selection

Domestic

Imported

Craft

LIQUOR*

Well \$7

Premium *Prices vary by selection*

* NAPA Kitchen + Bar requires a hosted bar with Liquor service.
Additionally we can arrange for a cash bar for your event

LUNCH BUFFET

Priced per Person

\$25

Buffet Service is available for a minimum of 20 guests

Select Two items from the Entrée Selections and Two items from the Sides Selections

Included with Buffet Service: Napa Greens Salad and Bread

ENTRÉE SELECTIONS

Spaghetti Pesto with Chicken

Lemon Chicken Scaloppini

Grilled Salmon with Sesame Orange-Glaze

Grilled Chicken with Marsala Mushroom Sauce

SIDES SELECTIONS

Vegetable Medley

Herb Roasted Potatoes

Salt and Pepper Mashed Potatoes

Sweet Glazed Carrots

MINI DESSERTS BUFFET

add \$4.50 per person

Choose Two Selections

Maple Bourbon Bread Pudding

Chocolate Pot de Crème

Seasonal Dessert

DINNER BUFFET

Priced per Person

\$38

Buffet Service is available for a minimum of 20 guests

Select Two items from the Entrée Selections and Two items from the Sides Selections.

Included with Buffet Service: Napa Greens Salad and Bread

ENTRÉE SELECTIONS

Beef Short Ribs in Port Wine Demi-Glace

Spaghetti Pesto with Chicken

Lemon Chicken Scaloppini

Grilled Chicken with Marsala Mushroom Sauce

Grilled Salmon with Sesame Orange Glaze

Smoked Chicken Tortellini

SIDES SELECTIONS

Vegetable Medley

Herb Roasted Potatoes

Salt and Pepper Mashed Potatoes

Sweet Glazed Carrots

MINI DESSERTS BUFFET

Choose Two Selections

Maple Bourbon Bread Pudding

Chocolate Pot de Crème

Seasonal Dessert

LUNCH

Priced per Person \$20

Two Course Menu

Select three items from each Course

Guest chooses one item from each course

FIRST COURSE

Napa Greens Salad

The Wedge Salad

Tomato Basil Bisque

SECOND COURSE

Grilled Chicken Club, Fries

Caprese Grilled Chicken, Fries

Char-grilled Steak Salad

Strawberry Pecan and Chicken Salad

ADDITIONAL LUNCH OPTION

This and That \$14

Select four items

Guest chooses two items

- Napa Greens Salad
- The Wedge Salad
- Hearts on Fire Salad
- French Onion Soup
- Tomato Basil Bisque
- Juliette Flatbread
- Mozzarella Fresco Flatbread
- Pepperoni Flatbread

DINNER

Priced per Person \$42

Three Course Menu

Select three items from each Course

Guest chooses one item from each course

FIRST COURSE

Napa Greens Salad

The Wedge Salad

Tomato Basil Bisque

SECOND COURSE

Chicken Saltimbocca with Grilled Asparagus
and Asiago Au Gratin Potatoes

Spaghetti Pesto with Chicken

Beef Short Ribs with Mushroom Risotto
and Glazed Carrots

Smoked Chicken Tortellini

Grilled Salmon with Sesame Orange Glaze,
Jasmine Rice, and Vegetable Medley

8 oz NY Strip, Pancetta Butter,
Asiago Au Gratin Potatoes
and Vegetable Medley *(add \$10)*

Vegetable option available upon request

THIRD COURSE

Maple Bourbon Bread Pudding

Chocolate Pot de Crème

Seasonal Dessert