

**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 30 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. Deposits for events cancelled less than 30 days prior to the event will be returned in the form of a gift card.

**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 available upon request. Specialty menus can be created upon request with at least one weeks' notice.

**CANCELLATIONS** The postponement of arrangements for parties of 15 or more must occur 30 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. AV equipment is available at some locations. Your event planner can provide full details.

**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 \$65

Prosciutto Wrapped Melon \$34

Mini Roasted Tenderloin Sandwiches with Havarti and Horseradish Sauce \$52

Mini Smoked Turkey Sandwiches with White Cheddar and Garlic Aioli \$44

## HOT

*Priced per Dozen*

Truffled Mushroom Bruschetta \$42

Grilled Prosciutto Wrapped Shrimp with Grape Tomato Relish \$48

Mini Crab Cakes with Tabasco Cream \$72

Chorizo Stuffed Mushrooms \$34

Braised Veal Meatballs and Marinara Sauce \$42

## FAVORITES

Tuscan Popped Corn \$3 *per person*

Baked French Brie \$42 *per dozen*

Mozzarella Fresca Pizza \$17

Pepperoni Pizza \$18

Juliette Pizza \$19

Napa Greens Salad with Candied Pecans, Bacon, Green Apple, Radish,

Crumbled Bleu Cheese, Sherry Vinaigrette \$6 *per person*

## DISPLAYS

*Priced per person*

Charcuterie: Cured Meats, Assorted Cheeses, Mango Chutney,

Variety of Breads, Whole Grain Mustard \$8

Seasonal Fresh Fruit Tray \$5

Hummus: Garlic and Lemon, Naan and Crudite \$6

## BEVERAGES

\$3.50

Soft Drinks

Iced Tea

Coffee

Hot Tea

## WINES

*By the Bottle \$35*

Pinot Grigio

Sauvignon Blanc

Chardonnay

Pinot Noir

Merlot

Red Blend

Cabernet Sauvignon

Riesling

## BEERS

*Prices vary by selection*

Domestic

Imported

Craft

## LIQUOR\*

House \$8

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*

## **BRUNCH BUFFET**

*Priced per Person*

**\$30**

Select Two items from the Entrée Selections

**Included with Buffet Service:**

Fresh Fruit, Yeast Rolls and Maple Butter

### **ENTRÉE SELECTIONS**

Belgian Waffles

Breakfast Burritos

Scrambled Eggs With Bacon

Chicken & Waffle Sandwiches

Braised Short Rib Hash

### **ADD-ONS**

Yogurt Spill \$4 *per person*

Cinnamon Sugar Donut Holes \$10 *per dozen*

Avocado Toast \$48 *per dozen*

## **MIMOSA BAR | BELLINI BAR**

\$35 per bottle | \$40 per bottle

## **PLATED BRUNCH**

available Saturday & Sunday before 2 pm

*Maximum 20 Guests*

Choose any 4 items from the Brunch menu

*Each Guest chooses one item*

## **LUNCH BUFFET**

*Priced per Person*

**\$38**

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**

**Rigatoni Rustica** Crushed Meatballs, Tomato Ragout, Provolone, Whipped Ricotta

**Chicken Picatta** Pan-Seared Chicken Breast, Shaved Brussels, Celery Hearts,  
Cherry Tomatoes, Lemon Rosemary Jus, Fried Capers

**Seared Salmon** with Sesame Orange-Glaze

**Grilled Chicken Club**

### **SIDES SELECTIONS**

**Tricolor Fingerling Potatoes**

**Sautéed Asparagus**

**Lemon Garlic Broccolini**

**Parmesan Risotto**

### **MINI DESSERTS BUFFET**

*Choose Two Selections*

**Coffee & Donut Bread Pudding**

**Chocolate Pot de Crème**

**Peanut Butter Chocolate Cake**

**Meyer Lemon Cheesecake, blueberry gastrique**

## **DINNER BUFFET**

*Priced per Person*

**\$48**

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

**Rigatoni Rustica** Crushed Meatballs, Tomato Ragout, Provolone, Whipped Ricotta

**Chicken Picatta** Pan-Seared Chicken Breast, Shaved Brussels, Celery Hearts,  
Cherry Tomatoes, Lemon Rosemary Jus, Fried Capers

**Seared Salmon** with Sesame Orange Glaze

### **SIDES SELECTIONS**

**Tricolor Fingerling Potatoes**

**Sautéed Asparagus**

**Lemon Garlic Broccolini**

**Parmesan Risotto**

### **MINI DESSERTS BUFFET**

*Choose Two Selections*

**Coffee & Donut Bread Pudding**

**Chocolate Pot de Crème**

**Peanut Butter Chocolate Cake**

**Meyer Lemon Cheesecake, blueberry gastrique**

### LUNCH

*Priced per Person \$30*

#### Two Course Menu

Select three items from each Course

*Guest chooses one item from each course*

#### FIRST COURSE

Napa Greens Salad

The Wedge Salad

Any Soup

#### SECOND COURSE

Grilled Chicken Club, Fries

Roasted Portabella Sandwich, Fries

Rigatoni Rustica

Chicken Picatta

Searred Salmon  
with Sesame Orange Glaze

### DINNER

*Priced per Person \$54*

#### Three Course Menu

Select three items from each Course

*Guest chooses one item from each course*

#### FIRST COURSE

Napa Greens Salad

The Wedge Salad

Any Soup

#### SECOND COURSE

Chicken Saltimbocca

Beef Short Ribs

Searred Salmon with Sesame Orange Glaze

Rigatoni Rustica

Grilled Shrimp & Risotto

*Vegetarian option available upon request*

#### THIRD COURSE

Coffee & Donut Bread Pudding

Chocolate Pot de Crème

Peanut Butter Chocolate Cake

Meyer Lemon Cheesecake, blueberry gastrique