

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, Granny Smith Apple, Radish,
Crumbled Bleu Cheese, Sherry Vinaigrette \$6 *per person*

DISPLAYS

Priced per person

Artisanal Cheese: Chef's Selection of Cheeses, Rosemary Almonds,

Apricot Orange Preserves, Flatbread Crackers, Crostini \$6

Add Cured Meats: Prosciutto, Pepperoni, Soppresata \$3

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*

Tricolor Fingerling Potatoes \$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 Veal Meatballs, Tomato Ragout, Provolone, Whipped Ricotta

Chicken Piccata Pan-Seared Chicken Breast, Shaved Brussels,
Cherry Tomatoes, Lemon Jus, Fried Capers

Grilled Salmon with Sesame Orange-Glaze

Grilled Chicken Club

SIDES SELECTIONS

Tricolor Fingerling Potatoes

Sautéed Asparagus

Lemon Garlic Broccolini

Parmesan Risotto

Salt & Pepper Mashed Potatoes

Glazed Carrots

MINI DESSERTS BUFFET

Choose Two Selections

Maple Bourbon Bread Pudding

Chocolate Pot de Crème

Peanut Butter Chocolate Cake

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 Veal Meatballs, Tomato Ragout, Provolone, Whipped Ricotta

Chicken Piccata Pan-Seared Chicken Breast, Shaved Brussels,
Cherry Tomatoes, Lemon Jus, Fried Capers

Grilled Salmon with Sesame Orange Glaze

SIDES SELECTIONS

Tricolor Fingerling Potatoes

Sautéed Asparagus

Lemon Garlic Broccolini

Parmesan Risotto

Salt & Pepper Mashed Potatoes

Glazed Carrots

MINI DESSERTS BUFFET

Choose Two Selections

Maple Bourbon Bread Pudding

Chocolate Pot de Crème

Peanut Butter Chocolate Cake

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

French Onion Soup

Tomato Basil Bisque

Soup du Jour

SECOND COURSE

Grilled Chicken Club, Fries

Grilled Veggie Burger, Sweet Potato Fries

Rigatoni Rustica

Chicken Piccata

Grilled 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

French Onion Soup

Tomato Basil Bisque

Soup du Jour

SECOND COURSE

Chicken Saltimbocca

Beef Short Ribs

Grilled Salmon with Sesame Orange Glaze

Rigatoni Rustica

Grilled Shrimp & Risotto

Vegetarian option available upon request

THIRD COURSE

Maple Bourbon Bread Pudding

Chocolate Pot de Crème

Peanut Butter Chocolate Cake

Lemon Cheesecake, blueberry gastrique