

NAPA

KITCHEN & BAR

THE RESERVE ROOM GUIDELINES

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 gratuity and applicable sales tax. 20% gratuity will be added at the time of payment. 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 week's 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. Violation of the policy may result in a \$100 cleaning charge.

CHILLED

Priced per Dozen

Jumbo Shrimp with cocktail sauce \$65

Prosciutto Wrapped Melon \$34

Ahi Tuna Wontons avocado, sriracha mayo \$51

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 \$45

Chorizo Stuffed Mushrooms \$40

Braised Veal Meatballs and marinara sauce \$42

Arancini \$42

Baked French Brie \$42

FAVORITES

Tuscan Popped Corn \$3 *per person*

Roasted Brussel Sprouts bacon, goat cheese, maple sriracha glaze \$4 *per person*

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, candied pecans,
apricot orange preserves, crackers \$6

Add Cured Meats: Prosciutto, Pepperoni \$3

Seasonal Fresh Fruit Tray \$5

Whipped Ricotta: fig jam, grilled bread \$6

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

Scrambled Eggs With Bacon

Chicken & Waffle Sandwiches

Braised Short Rib Hash

ADD-ONS

Roasted Red Potatoes \$4 *per person*

Cinnamon Sugar Donut Holes \$10 *per dozen*

Avocado Toast \$48 *per dozen*

MIMOSA BAR | BELLINI BAR

(alcohol free options available)

\$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

Chicken Diavolo

penne, blackened chicken, spicy cream sauce, sundried tomatoes, spinach

Grilled Chicken Marsala

Grilled Salmon

with sesame orange-glaze

Grilled Chicken Club

SIDES SELECTIONS

Roasted Red Potatoes

Sautéed Asparagus

Garlic Broccolini

Parmesan Risotto

Salt & Pepper Mashed Potatoes

Glazed Carrots

MINI DESSERTS BUFFET

Choose Two Selections

Maple Bourbon Bread Pudding

Chocolate Pot de Crème

Cheesecake salted caramel, toasted almonds

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

Chicken Diavolo

penne, blackened chicken, spicy cream sauce, sundried tomatoes, spinach

Grilled Chicken Marsala

Grilled Salmon

with Sesame Orange Glaze

Vegetable Campanelle

sundried tomato pesto, artichoke hearts, roasted red peppers,
spinach, goat cheese, pine nuts, fresh lemon

SIDES SELECTIONS

Roasted Red Potatoes

Sautéed Asparagus

Garlic Broccolini

Parmesan Risotto

Salt & Pepper Mashed Potatoes

Glazed Carrots

MINI DESSERTS BUFFET

Choose Two Selections

Maple Bourbon Bread Pudding

Chocolate Pot de Crème

Cheesecake salted caramel, toasted almonds

NAPA

KITCHEN & BAR

THE RESERVE ROOM SIT DOWN

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

SECOND COURSE

Grilled Chicken Club, Fries

Grilled Salmon

with sesame orange glaze

Chicken Diavolo

penne, blackened chicken,
spicy cream sauce

Juliette Pizza

Pepperoni Pizza

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

SECOND COURSE

Chicken Saltimbocca

Beef Short Ribs

Grilled Salmon

with sesame orange glaze

Chicken Diavolo

Twin 4oz Filets *(add \$10)*

Grilled Shrimp & Risotto

Vegetarian option available upon request

THIRD COURSE

Maple Bourbon Bread Pudding

Chocolate Pot de Crème

Cheesecake salted caramel, toasted almonds