



napa
restaurant group

PRIVATE EVENTS & CATERING



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—bringing good food, good drinks and good people together.

we offer everything from mingling cocktail parties to communal dining feasts, creating seasonal menus based on your tastes & preferences. birthdays, mitzvahs, engagement parties, baby showers, anniversaries, graduations—anything you want to celebrate!

we source seasonally, locally, and organically, creating partnerships with our local purveyors to produce outstanding food that highlight these connections and quality ingredients.

contact & booking

to host your next event with us, please email or call our one of events coordinators at:

www.eatatnapa.com/events

THE LUNCH PACKAGES

atlas peak / \$32

(available for 12 - 30 guests)

for starters

crab & corn chowder
maryland blue crab | charred corn | cilantro

house salad
*artisanal greens | pickled onion | goat cheese |
heirloom cherry tomatoes | champagne vinaigrette*

entrées

napa hot chicken
smashed avocado | pickled slaw | aleppo aioli | brioche bun

margherita flatbread
pomodoro | fresh mozzarella | micro basil

mushroom ravioli
*crispy mushroom | shaved parmesan | truffle oil |
porcini cream sauce*

st. helena / \$44

(available for 12 - 30 guests)

small plates

crispy calamari
cherry peppers | citrus salt | lemon aioli

mozzarella-stuffed meatballs
oven-roasted meatballs | mozzarella | pomodoro | basil

for starters

crab & corn chowder
maryland blue crab | charred corn | cilantro

house salad
*artisanal greens | pickled onion | goat cheese |
heirloom cherry tomatoes | champagne vinaigrette*

entrées

pan-roasted chicken
*lemongrass carrot purée | trumpet mushrooms |
spring onion | lemon thyme jus*

pan-seared salmon
stewed sea island peas | kale | citrus beurre blanc

prime ranch steak
confit fingerling potatoes | asparagus | cognac demi

mushroom ravioli
*crispy mushroom | shaved parmesan | truffle oil |
porcini cream sauce*

oakville / \$42

(available for 30 - 45 guests)

small bites

crispy calamari
cherry peppers | citrus salt | lemon aioli

mozzarella-stuffed meatballs
oven-roasted meatballs | mozzarella | pomodoro | basil

for starters

(choice of one)

crab & corn chowder
maryland blue crab | charred corn | cilantro

house salad
*artisanal greens | pickled onion | goat cheese |
heirloom cherry tomatoes | champagne vinaigrette*

entrées

(entrées must be pre-selected prior to service)

pan-roasted chicken
*lemongrass carrot purée | trumpet mushrooms |
spring onion | lemon thyme jus*

pan-seared salmon
stewed sea island peas | kale | citrus beurre blanc

prime ranch steak
confit fingerling potatoes | asparagus | cognac demi

mushroom ravioli
*crispy mushroom | shaved parmesan | truffle oil |
porcini cream sauce*



THE DINNER PACKAGES

yountville / \$50

(available for 12 - 30 guests)

for starters

crab & corn chowder
maryland blue crab | charred corn | cilantro

house salad
*artisanal greens | pickled onion | goat cheese |
heirloom cherry tomatoes | champagne vinaigrette*

entrées

pan-roasted chicken
*lemongrass carrot purée | trumpet mushrooms |
spring onion | lemon thyme jus*

pan-seared salmon
stewed sea island peas | kale | citrus beurre blanc

braised pork pappardelle
*slow braised pork | pomodoro sauce | ricotta |
fines herbes | chili oil*

mushroom ravioli
*crispy mushroom | shaved parmesan | truffle oil |
porcini cream sauce*

something sweet

mixed berry cheesecake
*vanilla bean cheesecake | graham cracker crumble |
mixed berry coulis | vanilla bean chantilly*

flourless chocolate torte
vanilla bean chantilly | fresh strawberries

carneros / \$65

(available for 12 - 30 guests)

for starters

crab & corn chowder
maryland blue crab | charred corn | cilantro

house salad
*artisanal greens | pickled onion | goat cheese |
heirloom cherry tomatoes | champagne vinaigrette*

caesar salad

*little gem | parmesan | herbed croutons |
creamy parmesan dressing*

entrées

pan-roasted chicken
*lemongrass carrot purée | trumpet mushrooms |
spring onion | lemon thyme jus*

pan-seared salmon
stewed sea island peas | kale | citrus beurre blanc

grilled ny strip steak
truffle whipped potatoes | creamed spinach | red chimichurri

mushroom ravioli
*crispy mushroom | shaved parmesan | truffle oil |
porcini cream sauce*

something sweet

mixed berry cheesecake
*vanilla bean cheesecake | graham cracker crumble |
mixed berry coulis | vanilla bean chantilly*

flourless chocolate torte
vanilla bean chantilly | fresh strawberries

THE DINNER PACKAGES

paso robles | \$75

(available for 12 - 30 guests)

small bites

crispy calamari

cherry peppers | citrus salt | lemon aioli

mozzarella-stuffed meatballs

oven-roasted meatballs | mozzarella | pomodoro | basil

for starters

crab & corn chowder

maryland blue crab | charred corn | cilantro

house salad

artisanal greens | pickled onion | goat cheese | heirloom cherry tomatoes | champagne vinaigrette

caesar salad

little gem | parmesan | herbed croutons | creamy parmesan dressing

entrées

pan-roasted chicken

lemongrass carrot purée | trumpet mushrooms | spring onion | lemon thyme jus

alaskan halibut

spring garlic | carolina gold rice | english peas | wild mushrooms | ramp & tomato marmalade

black angus filet mignon

confit fingerling potatoes | asparagus | cognac demi

mushroom ravioli

*crispy mushroom | shaved parmesan | truffle oil |
porcini cream sauce*

something sweet

mixed berry cheesecake

vanilla bean cheesecake | graham cracker crumble | mixed berry coulis | vanilla bean chantilly

flourless chocolate torte

vanilla bean chantilly | fresh strawberries

THE DINNER PACKAGES

rutherford | \$60

(available for 30 - 45 guests)

for starters

(choice of one)

crab & corn chowder
maryland blue crab | charred corn | cilantro

house salad
artisanal greens | pickled onion | goat cheese |
heirloom cherry tomatoes | champagne vinaigrette

caesar salad
little gem | parmesan | herbed croutons |
creamy parmesan dressing

entrées

(entrées must be pre-selected prior to service)

pan-roasted chicken
lemongrass carrot purée | trumpet mushrooms |
spring onion | lemon thyme jus

pan-seared salmon
stewed sea island peas | kale | citrus beurre blanc

prime ranch steak
confit fingerling potatoes | asparagus | cognac demi

mushroom ravioli
crispy mushroom | shaved parmesan | truffle oil |
porcini cream sauce

something sweet

mixed berry cheesecake
vanilla bean cheesecake | graham cracker crumble |
mixed berry coulis | vanilla bean chantilly

flourless chocolate torte
vanilla bean chantilly | fresh strawberries

stag's leap | \$75

(available for 30 - 45 guests)

small bites

crispy calamari
cherry peppers | citrus salt | lemon aioli

mozzarella-stuffed meatballs
oven-roasted meatballs | mozzarella | pomodoro | basil

for starters

(choice of one)

crab & corn chowder
maryland blue crab | charred corn | cilantro

house salad
artisanal greens | pickled onion | goat cheese |
heirloom cherry tomatoes | champagne vinaigrette

caesar salad
little gem | parmesan | herbed croutons |
creamy parmesan dressing

entrées

black angus filet mignon & alaskan halibut duo
spring garlic | carolina gold rice | english peas |
wild mushrooms | ramp & tomato marmalade | cognac demi

mushroom ravioli
crispy mushroom | shaved parmesan | truffle oil |
porcini cream sauce

something sweet

flourless chocolate torte &
mixed berry cheesecake duo
vanilla bean chantilly | fresh berries | mint |
mixed berry coulis



THE PHARMACEUTICAL PACKAGES

mount veeder / \$100

(menu prices are inclusive of tax & gratuity | includes non-alcoholic beverages)

small bites

crispy calamari
cherry peppers | citrus salt | lemon aioli

mozzarella-stuffed meatballs
oven-roasted meatballs | mozzarella | pomodoro | basil

for starters

house salad
*artisanal greens | pickled onion | goat cheese |
heirloom cherry tomatoes | champagne vinaigrette*

entrées

pan-roasted chicken
*lemongrass carrot purée | trumpet mushrooms |
spring onion | lemon thyme jus*

alaskan halibut
*spring garlic | carolina gold rice | english peas |
wild mushrooms | ramp & tomato marmalade*

black angus filet mignon
confit fingerling potatoes | asparagus | cognac demi

something sweet to-go

flourless chocolate torte &
mixed berry cheesecake duo
*vanilla bean chantilly | fresh berries |
mint | mixed berry coulis*

calistoga / \$125

(menu prices are inclusive of tax & gratuity | includes non-alcoholic beverages)

small bites

cheese & charcuterie board
*selection of cured meats & regional cheeses |
grilled breads & lavash | accoutrements*

lump crab cakes
pickled slaw | remoulade

for starters

house salad
*artisanal greens | pickled onion | goat cheese |
heirloom cherry tomatoes | champagne vinaigrette*

entrées

pan-roasted chicken
*lemongrass carrot purée | trumpet mushrooms |
spring onion | lemon thyme jus*

alaskan halibut
*spring garlic | carolina gold rice | english peas |
wild mushrooms | ramp & tomato marmalade*

black angus filet mignon
confit fingerling potatoes | asparagus | cognac demi

something sweet to-go

shrimp gnocchi
*carolina white shrimp | citrus gnocchi |
heirloom tomato | arugula | garlic butter*

something sweet to-go

flourless chocolate torte &
mixed berry cheesecake duo
*vanilla bean chantilly | fresh berries |
mint | mixed berry coulis*

ADDITIONAL BANQUET OPTIONS

by the dozen

- ahi tuna on cucumber | \$36
- mozzarella-stuffed meatballs | \$36
- oysters | \$48
- caprese skewers | \$30
- tomato & fresh mozzarella bruschetta | \$27
- house-smoked salmon bruschetta | \$36
- thai chili chicken satay | \$30
- shrimp cocktail | \$40
- mini crab cakes | \$45
- stuffed mushrooms | \$40
- candied bacon | \$40
- black & bleu sliders | \$45
- pork sliders | \$36

platters & trays

crowd pleasers

(serves 10 - 15 guests)

- fried artichokes | \$36
- salad station | \$55
- chef selection of flatbread | \$40
- vegetable crudité | \$35
- crispy calamari | \$55
- fruit tray | \$50
- cheese tray | \$100
- meat & cheese tray | \$120

sweets & dessert

*\$25 cake cutting fee for cakes/cupcakes brought in by the guest

- small platter | \$45
serves 15 - 20 guests
- medium platter | \$90
serves 25 - 45 guests
- large platter | \$180
serves 50 - 75 guests

weekend brunch

(brunch is available saturday & sunday until 3pm | serves 6 - 10 guests)

- mimosa bar | \$60
- two bottles of sparkling wine | fresh juice | fruit
additional bottle of sparkling +\$30*
- whole quiche of the day | \$80
- chicken & waffles | \$100
- french toast | \$80
- scrambled eggs | \$40
- bacon | \$55

napa to-go

take the taste of napa anywhere with one of our custom to-go packages. please contact one of our events coordinators for more information:

www.eatatnapa.com/events

