

# NAPA

· PRIVATE PARTIES & EVENTS ·



## · LUNCH PACKAGES FOR 12-30 GUESTS ·

### ATLAS PEAK | \$32

#### Starters

seasonal soup  
mixed greens salad

#### Entrées

(all entrées served with chef's choice of sides)

margherita flatbread  
meatball sandwich  
hand-cut fries  
quiche of the day  
petite green salad

### ST. HELENA | \$48

#### Appetizers

crispy calamari  
cherry peppers | citrus salt | lemon aioli

#### cast iron meatballs

beef & pork blended meatballs | mozzarella | pomodoro sauce

#### Starters

seasonal soup  
mixed greens salad

#### Entrées

(all entrées served with chef's choice of seasonal starch & vegetable)

roasted chicken  
pan-roasted salmon  
braised short rib pappardelle  
seasonal vegetarian entrée

## · LUNCH PACKAGES FOR 30-45 GUESTS ·

### OAKVILLE | \$50

#### Appetizers

crispy calamari  
cherry peppers | citrus salt | lemon aioli

#### cast iron meatballs

beef & pork blended meatballs | mozzarella | pomodoro sauce

#### Starters

(choice of one for your menu)

seasonal soup  
mixed greens salad

#### Entrées

(all entrées served with chef's choice of seasonal starch & vegetable | entrées must be pre-selected prior to service)

roasted chicken  
pan-roasted salmon  
grilled bistro filet  
seasonal vegetarian entrée

### CONTACT & BOOKING

[sales@napaonprovidence.com](mailto:sales@napaonprovidence.com) | [sales@napakingsley.com](mailto:sales@napakingsley.com) | [stonecrestsales@naparestaurantgroup.com](mailto:stonecrestsales@naparestaurantgroup.com) | [www.eatatnapa.com/events](http://www.eatatnapa.com/events)





## • DINNER PACKAGES FOR 12-30 GUESTS •

### YOUNTVILLE | \$54

#### Starters

seasonal soup  
mixed greens salad

#### Entrées

(all entrées served with chef's choice of seasonal starch & vegetable)

roasted chicken  
pan-roasted salmon  
braised short rib pappardelle  
seasonal vegetarian entrée

#### Dessert

seasonal cheesecake  
flourless chocolate cake

### CARNEROS | \$65

#### Starters

seasonal soup  
mixed greens salad

#### Entrées

(all entrées served with chef's choice of seasonal starch & vegetable)

roasted chicken  
pan-roasted salmon  
beef bourguignon  
seasonal vegetarian entrée

#### Dessert

seasonal cheesecake  
flourless chocolate cake

### PASO ROBLES | \$80

#### Appetizers

crispy calamari  
cherry peppers | citrus salt | lemon aioli  
cast iron meatballs  
beef & pork blended meatballs | mozzarella | pomodoro sauce

#### Starters

(choice of one for your menu)

seasonal soup  
mixed greens salad

#### Entrées

(all entrées served with chef's choice of seasonal starch & vegetable)

roasted duck  
pan-roasted salmon  
beef bourguignon  
filet mignon  
seasonal vegetarian entrée

#### Dessert

seasonal cheesecake  
flourless chocolate cake

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• DINNER PACKAGES FOR 30-45 GUESTS •

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**RUTHERFORD | \$60**

**Starters**

(choice of one for your menu)

seasonal soup

mixed greens salad

**Entrées**

(all entrées served with chef's choice of seasonal starch & vegetable | entrées must be pre-selected prior to service)

roasted duck

pan-roasted salmon

beef bourguignon

seasonal vegetarian entrée

**Dessert**

seasonal cheesecake

flourless chocolate cake

**STAG'S LEAP | \$82**

**Appetizers**

crispy calamari

cherry peppers | citrus salt | lemon aioli

cast iron meatballs

beef & pork blended meatballs | mozzarella | pomodoro sauce

**Starters**

(choice of one for your menu)

seasonal soup

mixed greens salad

**Entrées**

(all entrées served with chef's choice of seasonal starch & vegetable)

filet mignon & salmon duo

seasonal vegetarian entrée

**Dessert**

(choice of one for your menu)

seasonal cheesecake

flourless chocolate cake

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## • PHARMACEUTICAL PACKAGES •

### MOUNT VEEDER | \$100

*inclusive of tax & gratuity*

#### Appetizers

##### caprese skewers

grape tomatoes | ciliegine mozzarella | basil | balsamic reduction

##### parmesan arancini

pomodoro sauce

#### Starters

*(choice of one for your menu)*

##### seasonal soup

##### mixed greens salad

#### Entrées

*(all entrées served with chef's choice of seasonal starch & vegetable)*

##### roasted chicken

##### pan-roasted salmon

##### beef bourguignon

##### seasonal vegetarian entrée

#### Dessert

*(choice of one for your menu)*

##### seasonal cheesecake

##### flourless chocolate cake

### CALISTOGA | \$125

*inclusive of tax & gratuity*

#### Appetizers

##### crispy calamari

cherry peppers | citrus salt | lemon aioli

##### cast iron meatballs

beef & pork blended meatballs | mozzarella | pomodoro sauce

#### Starters

*(choice of one for your menu)*

##### seasonal soup

##### mixed greens salad

#### Entrées

*(all entrées served with chef's choice of seasonal starch & vegetable)*

##### roasted duck

##### pan-roasted salmon

##### beef bourguignon

##### filet mignon

##### seasonal vegetarian entrée

#### Dessert

*(choice of one for your menu)*

##### seasonal cheesecake

##### flourless chocolate cake

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## • LUNCH & DINNER BUFFET PACKAGES •

*priced per person*

### **roasted salmon | \$30**

lentil & wilted kale cassoulet | dill & lemon scented crème fraîche

### **pan-roasted chicken | \$28**

root vegetable hash | crispy brussels sprouts | poulet jus

### **beef bourguignon | \$35**

roasted vegetables | whipped potato purée

### **grilled bistro filet | \$38**

roasted potatoes | bordelaise sauce

### **seasonal vegetables | \$16**

chef's selection | herbed butter

### **whipped potato purée | \$12**

chives | butter

### **butternut squash risotto | \$16**

crisp artichokes

### **napa garden | \$12**

selection of artisanal greens | grape tomatoes | roasted root vegetables | toasted pecans | bacon lardons | cauliflower | beets | dried cranberries | crumbled feta | croutons | mushrooms | assorted dressings & vinaigrettes

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## • BRUNCH BUFFET PACKAGES •

*priced per person | served saturday & sunday until 3pm*

### **mimosa bar | \$60**

two bottles of sparkling wine, fresh juice & fruit  
additional bottle +\$30

### **petite quiche | \$16**

choice of flavor—

tomato | bacon | mushroom | cheddar // spinach | red pepper | olive | mozzarella

### **chicken & waffle | \$18**

spiced fried chicken | gruyere & chive waffle | hot honey

### **french toast | \$15**

maple syrup | roasted cinnamon apple | caramel | chantilly cream

### **scrambled eggs | \$7**

crème fraîche | chives

### **thick cut bacon | \$8**

### **breakfast potatoes | \$6**

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## · PLATTERS & TRAYS FOR SHARING ·

### **crudité | \$70**

selection of seasonal vegetables | roasted red pepper hummus | whipped feta | champagne vinaigrette | ranch dressing

### **seasonal fruit board | \$65**

selection of sliced fruit & berries | whipped honey yogurt

### **cheese board | \$125**

selection of domestic & international cheese | marinated olives | sweet & savory accoutrements | grilled artisanal bread

### **cheese & charcuterie board | \$185**

selection of domestic & international cheese & charcuterie | marinated olives | sweet & savory accoutrements | lusty monk mustard | grilled artisanal bread

## · APPETIZERS & CANAPÉS BY THE DOZEN ·

### **SERVED HOT**

*priced per dozen*

#### **grilled cheese | \$40**

truffle oil | brie | brioche

#### **parmesan arancini | \$40**

pomodoro sauce

#### **patatas bravas | \$40**

potato fondant | romesco sauce | roasted garlic espuma

#### **chicken satay | \$50**

roasted pepper coulis | benne seeds

#### **cast iron meatballs | \$50**

beef & pork blended meatballs | mozzarella |  
pomodoro sauce

#### **shrimp tempura | \$55**

seasoned salt | ponzu dipping sauce

#### **le classique sliders | \$65**

prime steak patty | american cheese | remoulade

#### **seared sea scallops | \$70**

english pea purée | truffle

#### **petite crab cakes | \$70**

spiced mustard aioli

### **SERVED COLD**

*priced per dozen*

#### **caprese skewers | \$40**

grape tomatoes | ciliegine mozzarella | basil |  
balsamic reduction

#### **bruschetta | \$40**

tomato | bufala | garlic | basil | olive oil | crostini

#### **yukon gold potatoes | \$40**

crème fraîche | caviar | chives

#### **citrus poached shrimp | \$55**

avocado salsa

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