

NAPPA

· 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 | sales@napakingsley.com | stonecrestsales@naparestaurantgroup.com | 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 •

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

• 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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