

# NAPA VALLEY GRILLE

## *Hors d'oeuvre Menu*

Fall 2008  
Priced Per Dozen

### *~Hot Tray Passed~*

- White Gulf Shrimp Skewers, Ginger Arugula Emulsion 32  
Mini Lump Crab Cakes with Smokey Tomato "Jam" 38  
Tender Prime Bourbon BBQ Short Rib Cubes 30  
Farmer's Market Flatbread, butternut squash puree and spaghetti squash, roasted fennel and tomato, crispy sage 22  
Napa Valley Grille Pizzette, creamy goat cheese and crème fraiche, salmon gravlax and salmon caviar 25  
Tender Spice Glazed Heritage Pork Belly Cubes 32  
Sweet Shrimp Griddle Cakes with Mango "Ketchup" 32  
Mini Kobe Beef Cheeseburger Sliders with all the Fixin's 36  
Spicy Prime Beef Sirloin Skewers with Spring Garlic Aioli 28  
Cultivated Mushroom Cracker with Melted Marin Triple Cream Brie 27  
Grilled Free Range Chicken Breast Skewers with Sweet Chile Glaze 24  
Warm Buttermilk Biscuit with Heritage Ham and 10 Year Cheddar 28

### *~Cold Tray Passed~*

- Garlic Herb Crostini with Market Fresh Tomato Salad and Buratta Cheese 22  
Spicy Ahi Tuna Tartar "Profiteroles" with Avocado Crema 34  
Sweet Crab Salad Cups with Avocado and Oro Blanco Grapefruit 36  
Prime Roasted Sirloin Crostini with Creamy Blue Cheese and Radish Salad 28  
Spice Crusted-Seared Sushi Grade Ahi Tuna "Tostado" 32  
Eggplant Tapenade and Oven Dried Tomato Crostini 22  
Roasted Beet Duo with Blood Orange Vinaigrette and Arugula Goat Cheese 22  
Chilled BBQ Shrimp Salad Cup with Mango and Basil 32  
Endive Lettuce with Cashew Chicken Salad and Muscat Grapes 24  
Sweet Corn and Buttermilk Pancake with Lobster Salad 40  
Creamy Lentil Hummus with Cucumber Raita and Grilled Zucchini Mousse 22

~all menus subject to seasonal changes~

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## *~Stationary Platters~*

(priced per person)

**Harvest Mixed Nuts 29 (per pound)**

**Aromatic Poached Shrimp**  
spicy gazpacho cocktail sauce 4

**Pacific Northwest Oysters on the Half Shell**  
cucumber mignonette 3

**Spice Crusted Sushi Grade Tuna Loin**  
mango ketchup 4

**Market Fresh Tomato Bruschetta**  
wild arugula, local buffalo mozzarella, garlic-herb crostini 3

**Artisan Cheese Display with Bread, Seasonal Fruit & Nuts 4 (per cheese)**

**Charcuterie Plate**  
organic heritage Iowa prosciutto, fra mani toscano salami, local buffalo mozzarella cheese, roasted tomatoes on the vine, marinated olives, vegetable pickles, hearth-roasted nuts, raisins-on-the-vine 5

**Assorted Mini Sandwiches**  
organic prosciutto, seasonal vegetable, albacore tuna salad, rare roast beef 3

**Napa Style Mezze**  
lentil hummus, toasted farro and heirloom tomato tabouleh, eggplant tapenade, marinated olives, hearth roasted flatbread, and crackers 3

**Plank Rotisserie Roasted Wild Salmon**  
~crusted with dry cured black olives and toasted pistachios 6  
~crusted with spicy horseradish, garlic and apple smoked bacon 6  
~crusted with raisin infused mustard, wild herbs and fennel 6

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# NAPA VALLEY GRILLE

## *~Reception Packages~*

(All reception packages are based on 1 hour of service)  
(Minimum of 12 guests required)

### **~Cellar Reception~**

**~Tray Passed~**

White Gulf Shrimp Skewers, Ginger Arugula Emulsion  
Mini Lump Crab Cakes with Smokey Tomato "Jam"  
Tender Prime Bourbon BBQ Short Rib Cubes  
Spicy Ahi Tuna Tartar "Profiteroles" with Avocado Crema  
Grilled Free Range Chicken Breast Skewers with Sweet Chile Glaze  
Roasted Beet Duo with Blood Orange Vinaigrette and Arugula Goat Cheese

**~Stationary~**

#### **Charcuterie Plate**

organic heritage Iowa prosciutto, fra mani toscano salami, local buffalo mozzarella cheese, roasted tomatoes on the vine, marinated olives, vegetable pickles, hearth-roasted nuts, raisins-on-the-vine

#### **Napa Style Mezze**

lentil hummus, toasted farro and heirloom tomato tabouleh, eggplant tapenade, marinated olives, hearth roasted flatbread, and crackers

**Artisan Cheese Display with Bread, Seasonal Fruits & Nuts**  
chef's cheese selection

39 per person

### **~Vintners Reception~**

**~Tray Passed~**

Mini Lump Crab Cakes with Smokey Tomato "Jam"  
Cultivated Mushroom Cracker with Melted Marin Triple Cream Brie  
Grilled Free Range Chicken Breast Skewers with Sweet Chile Glaze  
Napa Valley Grille Pizzette, creamy goat cheese and crème fraiche, salmon gravlax and salmon caviar

**~Stationary~**

#### **Napa Style Mezze**

lentil hummus, toasted farro and heirloom tomato tabouleh, eggplant tapenade, marinated olives, hearth roasted flatbread, and crackers

**Artisan Cheese Display with Bread, Seasonal Fruits & Nuts**  
chef's cheese selection  
29 per person

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## *~Reception Desserts~*

### Tray Pass/Stationary

- ❖ Lemon Bars
- ❖ Persimmon Bars (seasonal)
- ❖ Key Lime Tartlets~ whipped cream
- ❖ Mixed Fruit Tartlets
- ❖ Cookie Trays Assorted ~ ask for current selections
- ❖ Milk Chocolate Mousse Cups ~ seasonal fruit
- ❖ Milk Chocolate Mousse Chocolate Cups
- ❖ Mini Cupcakes ~ chocolate, vanilla, red velvet
- ❖ Double Chocolate Chip Brownies
- ❖ Chocolate Dipped Strawberries (seasonal)

*Above items -\$24.00 per dozen, 2 dozen minimum order*

### Stationary Only

- ❖ Fruit Crisp ~ ask for seasonal options
- ❖ Warm Chocolate Brownie Bread Pudding (seasonal)
- ❖ Chocolate Decadence Cake
- ❖ Key Lime Pie (with brulee top or without)

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