

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 Pizette, Roasted Tomato Sauce, Marinated Olives and Blistered Cherry
Tomatoes, Heritage Pork Pancetta

~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

~all menus subject to seasonal changes~