

NAPA VALLEY GRILLE

~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
rotisserie turkey, seasonal vegetable, smoked salmon, heritage apple smoked ham 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

~subject to seasonal change~

~all menus subject to seasonal changes~