



HARVEST INN

ST. HELENA, NAPA VALLEY

PRIVATE EVENT MENUS

CUSTOM DESIGNED BREAKS

Choose 2 from these 4 customized specialty themed breaks for your Group
\$20 pp.

SMOOTHIE BREAK

Blueberry Banana Smoothie
Mixed Berry Smoothie
Granola Bars

COOKIE BREAK

Classic Chocolate Chip
Oatmeal Raisin
Snickerdoodles
Mudslide

BUILD YOUR OWN TRAIL MIX

M&M's (regular & peanut)
White chocolate chips
Dried cranberries, & apricots
Raisins, coconut, almonds
Peanuts & pistachios

POPCORN BREAK

Choose 3 intriguing flavors
Truffle Oil
Bacon
Curry
Sea Salt
Spicy
Teriyaki

BEVERAGE STATION

Serving Hot Teas, Assorted Sodas, and Purified Water

Half Day Service \$10 pp.
Full Day / Refreshed \$20 pp.

ENHANCE YOUR MEETING

Build your own breaks with these options below

Choose 3 from the 5 choices below \$12 pp.

M&M's
Mixed Nuts
Trail Mix
Granola Bars
Potato Chips (Individual Bags)

INDIVIDUAL ENHANCEMENTS

Tortilla Chips and Salsa \$7 pp.
Hummus and Veggies \$8 pp.
Assorted Whole Fruit \$3 pp.
Individual Fruit Yogurts \$4 ea.
Harvest Table Cookies \$35 dz.
Blondies \$35 dz.
Brownies \$35 dz.
Assorted Breakfast Pastries \$35 dz.
Biscotti \$35 dz.
Lemon Bars \$40 dz.
Chocolate Dipped Strawberries \$48 dz.

ADDITIONAL BEVERAGE OPTIONS

Coffee Station Starbucks Verona \$75 per gallon
Ice Tea \$19 per pitcher
Vitamin Waters \$6 ea.
S. Pellegrino Water \$9 ea. (750ml)
Fiji Mineral Water \$5 ea. (375ml)
Mimosa Station \$9 ea. (750ml)
Bloody Mary Station \$5 ea. (375ml)
\$30 pp.
\$30 pp.

MEETINGS BREAKS REFRESHMENTS & SNACKS



CATERING BREAKFAST



CONTINENTAL BREAKFAST

Minimum Guest Count – 6 people

\$25 pp.

Freshly Baked Breakfast Pastries
Local Honey, Butter, & Jam
Sliced Seasonal Fruit
Regular and Decaf Starbucks Verona Blend Coffee
Assorted Hot Teas
Orange Juice

BREAKFAST ENHANCEMENTS

Local Farmed Yogurt	\$4 pp.
House Made Granola	\$3 pp.
Bagels and Cream Cheese	\$5 pp.
Bagels with Smoked Salmon	\$10 pp.
<i>Locally Made Bagels, Cream Cheese & Accoutrements</i>	
House Made Belgian Waffles	\$10 pp.
<i>Whipped Cream & Accoutrements</i>	
Steel Cut Oatmeal	\$8 pp.
<i>Accoutrements</i>	
Eggs Benedict	\$8 pp.
<i>Model Bakery English Muffins</i>	
<i>12 Count Minimum</i>	

BREAKFAST BUFFET

Minimum Guest Count – 12 people

\$40 pp.

Regular and Decaf Starbucks Verona Blend Coffee
Assorted Hot Teas
Milk
Orange Juice
Freshly Baked Breakfast Pastries
House Made Granola
Locally Farmed Yogurt
Sliced Fresh Fruit
Country Style Potatoes

YOUR CHOICE OF

Select 1
Scrambled Eggs
Gluten-Free Frittata

YOUR CHOICE OF

Select 1
Applewood Smoked Bacon
Chicken Apple Sausage

CATERING LUNCH



DELI PLATTER LUNCH

Minimum Guest Count - 12 people

\$50 pp.

STARTERS

Select 3

Napa County Baby Greens

Sherry Vinaigrette, Goat Cheese, Shaved Vegetable

Romaine 'Caesar'

*Parmesan, House Made Garlic-Anchovy Vinaigrette,
Crouton*

Chilled Pearl Pasta Salad

Saint Helena Olive Oil, Cucumber, Mint

Chilled Potato 'Salad'

Dijon Aioli, Hard Boiled Egg

Napa County Soup

Seasonal & Daily

Culinary Garden Tray

*House Made Hummus, Smoked Paprika and Coriander,
House Made and Pickled Vegetables*

Assorted Napa County Cheeses +\$5pp

Toasted Marcona Almonds, Dried Fruit Compote

BUILD YOUR OWN SANDWICH

Select 3

Roast Beef

Turkey Breast

Niman Ranch Ham

Chicken Salad

Roasted Napa County Vegetables

Smoked Salmon

+\$5pp

*Served with locally made fresh rolls, lettuce, tomato,
onions, assorted cheese, condiments and potato chips*

DESSERT

Select 1

Harvest Tables Cookies

Classic Chocolate Chip, Oatmeal Raisin

White Macadamia

Brownies & Blondies

Lemon Bars



HARVEST INN
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CATERING LUNCH



FAMILY STYLE LUNCH

Minimum Guest Count - 12 people

\$55 pp.

SALADS & STARTERS

Select 2

Local Napa County Baby Greens

Goat Cheese, Sherry Vinaigrette, Shaved Local Vegetables

Romaine 'Caesar'

Parmesan, House Made Garlic-Anchovy Vinaigrette, Croutons

Chilled Potato 'Salad'

Dijon Aioli, Hard Boiled Egg

Assorted Crudité

House Made Ranch Dressing

Cobb Salad

+\$5pp.

Eggs, Bacon, Chicken, Blue Cheese

Local Cheeses

+\$5pp.

Toasted Marcona Almonds, Dried Fruit Compote

**Buffet Lunch Option Available*

+5pp

ENTREES

Select 2

Braised Greens

Sweet Onions

Wild Mushroom Risotto

Parmesan Reggiano

Grilled Mary's Chicken Breast

Locally Farmed Spinach

Herb Roasted Salmon

Shaved Fennel

Grilled Pork Tenderloin

Pork Jus

Grilled Flat Iron Steak

Red Wine & Shallot Jus

SIDES

Select 2

Crushed Fingerling Potatoes *Napa Valley Olive Oil*

Creamy Yellow Polenta Parmesan

Haricot Vert Garlic Butter

Honey Glazed Carrots Harvest Table Honey

Rosemary Marinated Grilled Vegetables Balsamic Vinegar

Chilled Fruit Bowl

Featuring seasonal items from the market

DESSERTS

Select 1

Baked Fruit Strudel

Vanilla Bean Chantilly

Harvest Tables Assorted Cookies

Classic Chocolate Chip, Oatmeal Raisin

Snickerdoodles, Mudslide

Brownies & Blondies

PLATED DINNER MENU FALL/WINTER

3 Course Plated Dinner | \$130 pp.

4 Course Plated Dinner | \$150 pp.

FIRST COURSE

Select 1

Butternut Squash Soup

Spiced pepitas, Amaretto Croutons

Roasted Pear Salad

Brown Butter Crumble, Blue Cheese, Hazelnuts, Sherry

Beets Salad

Fried Chickpeas, Chicory, Picholine Olives, Ricotta

Butter Lettuce Salad

*Manchego Cheese, Red Onions, Buttermilk Dressing,
Heirloom Apples*

SECOND COURSE

Select 1

Roasted Mushrooms

*Whipped Ricotta, Brioche Crouton, Pine Nuts,
Garden Herbs*

Duck Breast

*Frisee, Winter Preserves, Honey Glazed Pearl Onions,
Short Bread*

Diver Scallops

*Cilantro Onion Puree, Citrus, Braised Leeks, Apple
Crumble*

Fried Sweet Potatoes

Hazelnut Aioli, Shiro Dashi

ENTRÉES

Select 3

Pork Loin

*Mustard Greens, Roasted Fennel, Pickled Shallots, Whole
Grain Mustard*

Market Fish

Herb Salad, Meyer Lemon-Green Olive Salsa

Herb Baked Chicken Breast

Farro, Winter Greens, Olives, Aged White Cheddar

Beef Tenderloin

*Swiss Chard, Olive Oil Crushed Potatoes, Caramelized
Onions, Red Wine Jus*

Cavatelli

*Hazelnut Cream, Abalone Mushrooms, Bread Crumbs,
Parsley, Parmesan*

DESSERTS

Select 1

New York Cheesecake

Fresh Napa County Fruit, Whip White Chocolate

Chocolate Caramel

Chocolate Cremux, Sea Salted Caramel

Lemon Meringue Bar

Sable, Lemon Curd, Honey Meringue

Tiramisu

Italian Crème, Marsala Zabaglio

*All of our Event Menus are presented in the "Spirit of Harvest Table." Local produce from
our network of small artisanal farmers is reflected in each season. All Menu items are
subject to seasonal change and availability.*

CATERING DINNER



CATERING DINNER



PLATED DINNER MENU SPRING/SUMMER

3 Course Plated Dinner | \$130 pp.

4 Course Plated Dinner | \$150 pp.

FIRST COURSE

Select 1

Harvest Inn Estate Greens

*Toasted Pinenuts, Sherry Vinaigrette,
Seasonal Vegetables, Peppato Cheese*

Curried English Pea Soup

Crème Fraiche, Mint

Heirloom Tomato Salad

Opal Basil, Burratta, Torn Croutons

Green Goddess Salad

*Romaine, Cucumbers, Avocados, Snap
Peas*

Farro Salad

Cauliflower, Avocado Cream

SECOND COURSE

Select 1

Dungeness Crab Salad

*Yellow beets, Avocado, Crème
Fraiche and lime*

Broccoli "Cous Cous"

*Aged Balsamic, Champagne
Grapes, Pistachios, Curry oil*

Melon Salad,

*Horseradish, Aromatic Greens,
Smoked Salt*

Grilled Skirt Steak

*Artichoke and potato Hash, Black
Garlic Aioli*

Cavatelli

*Fava Beans, Goat Cheese, Toasted
Bread Crumbs, Spring onions*

ENTRÉES

Select 3

Roasted Salmon

*Pickled Zucchini, Red Curry
Coconut Broth, English Peas*

Grilled Chicken

*Braised Kale, Green Olives,
Fingerling Potatoes*

Smoked Tri Tip

Succotash, Cherry Tomatoes

Fettuccini

Tomato Citrus Butter, Olives, Ricotta

Pork Loin

Seasonal Vegetables

DESSERTS

Select 1

New York Cheesecake

*Fresh Napa County Fruit, Whip
White Chocolate*

Chocolate Caramel

*Chocolate Cremux, Sea Salted
Caramel*

Lemon Meringue Bar

*Sable, Lemon Curd, Honey
Meringue*

Tiramisu

Italian Crème, Marsala Zabaglio

CATERING DINNER

FAMILY STYLE DINNER

Minimum Guest Count - 12 people
\$100 pp.

SALADS & STARTERS

Select 2
Classic Caesar
Romaine, Brioche Croutons, Parmesan

Estate Grown Lettuce
Pinenuts, Seasonal Vegetables, Sherry Vinaigrette

Wedge Salad
Butter Milk Dressing, HT Bacon, Cherry Tomatoes

Roasted Beets
Lemon Curd, Pistachios, Chicory, Whipped Ricotta

Cavatelli
Tomato Citrus Butter, Pecorino Romano, Braised Greens, Pinenuts

ENTREES

Select 2
Market Fish
Herb Dressing

Garden Herb Roasted Chicken
Whole Grain Mustard Jus

Grilled Lamb Chops
Rosemary

Roasted Leg of Lamb
Smoked Jus

Braised Short Ribs

Pastrami Spiced Striploin

Whole Roasted Beef Tenderloin

Twice Baked Eggplant
Greek Yogurt, Sweet Peppers, Maui Onions

Roasted Kale
Green Apple, Sumac-Onion Tabbouleh

Buffet Dinner Option Available +5pp

SIDE DISHES

Select 3
Baked Apples *Mizuna, Goat Cheese, Rosemary, Brown Butter*

BBQ'd Carrots *Herb Dressing, Toasted Hazelnuts, Frissee*

Patatas Bravas *Fried Potatoes, Smoked Paprika Mayonnaise*

Sweet Corn Elote

Grilled Peach *Endive, Garden Herbs, Mascarpone*

Roasted Cauliflower *Grapes, Marcona Almonds, Rosemary*

Olive Oil Crushed Potatoes *Roasted Garlic*

Haricot Verts *Crispy Shallots*

Seasonal Risotto

DESSERTS

Select 1
Tiramisu
Italian Crème, Lady Finger Sponge, Espresso

Seasonal Fruit Tarts
Biscuit Topping, Whipped Cream

Bourbon Bread Pudding
Crème Anglaise

Chocolate Caramel Tartlets
Sea Salt / Bittersweet Cremeux

Pecan Pie Bars
Shortbread

Local Cheeses +\$8pp
Assorted Accoutrement

CATERING DINNER



WINE COUNTRY GRILL

Minimum Guest Count - 20 people

\$100 pp.

STARTERS

Select 3

Estate Grown Lettuce

Toasted Pine Nuts, Roasted Market Vegetables, Sherry

Wedge Salad

*Butter Milk Dressing, Harvest Table Bacon,
Cherry Tomatoes, Red Onions*

BBQ'd Carrots

*Herb Dressing, Toasted Hazelnuts, Frisee,
and Pickled Mustard Seeds*

Patatas Bravas

Fried Potato's, Smoked Paprika Mayonnaise

Grilled Peach

Endive, Garden Herbs, Mascarpone

Seasonal Vegetable Crudite

Buttermilk Dressing

Chef fee applies per 50 guests - \$150

MAIN ENTREE

Select 2

Lavender Honey glazed Pork Chops

Sweet Corn Elote

Pulled Pork

*Alabama Bbq sauce, Squash Ribbon Pickles, Onions,
Rustic Bread*

Grilled Short Ribs

*Warm Potato Salad, Chorizo, Caramelized Onions,
Parsley*

Za'atar Spiced Grilled Lamb Chops

Spinach, Garlic, Toasted Pine nuts, Golden Raisins

Pork Ribs

Butter Beans, Braised Greens, Citrus

Char Grilled Chicken

Picholine Olives, Roasted Cauliflower, Salsa Verde

Saffron Grilled Tuna

Cous Cous, Dried Cherries, Apricots, Roasted Lemon

Chicken Shishkabob ,

Pickled Mango Marinade

DESSERTS

Select 1

Strawberry Shortcake

*Baked Strawberries, Chantilly Cream,
Shortbread Cookies*

Fruit Tarts

Pistachios, Vanilla Bean Cream

Butter Scotch Pudding,

White Chocolate Crumble

Pecan Pie Bars

Shortbread

PASSED HORS D'OEUVRES

Half Hour	<i>Choice of 3</i>	\$20 pp.
1 Hour	<i>Choice of 3</i>	\$30 pp.
2 Hours	<i>Choice of 4</i>	\$40 pp.
3 Hours	<i>Choice of 6</i>	\$50 pp.

COLD

Smoked Salmon Ruffle
English Cucumber, Brioche

Shaved Beef Tenderloin
Horseradish Aioli, Sweet & Sour Shallots

Pepper Seared Ahi Tuna
Crispy Wonton, Wasabi Tobiko

Dungeness Crab Salad
Belgian Endive

Seasonal Figs
Prosciutto, Mascarpone

Pork Tenderloin Lettuce Wrap
Chili Rubbed, Cilantro Mayonnaise

Classic Deviled Egg
Smoked Paprika

Chilled Pacific Oysters
Red, Wine, Mignette

HOT

Chorizo Stuffed Medjool Dates
HT Bacon

Napa County Soup Shooter
Inspired from Napa County Farmers

Roasted Mushroom Tart

Gougère
Gruyere Cheese

Roasted Sea Scallop
Warm Bacon Butter

Grilled Lamb Chops
Rosemary, Garlic

Goat Cheese Stuffed Piquillo Peppers
Herbs, Olive Oil

Smoked Chicken Empanada
Chipotle Aioli

STATIONERY APPETIZER PLATTERS

Each platter will serve approx. 30 guests.

Local Charcuterie \$125 per platter
Assorted Mustards, Pickled Cornichons, Marinated Olives, Toasted Croutons

Local Cheeses \$125 per platter
Assorted Accoutrement & Walnut Bread

Raw Vegetable Crudit  \$75 per platter
Assorted Local Vegetables, House Made 'Ranch'

Local Napa County Baby Greens \$75 per platter
Goat Cheese, Sherry Vinaigrette, Shaved Local Vegetables

Marinated Grilled Vegetables \$75 per platter
Assorted Condiments

RECEPTIONS



CATERING ENHANCEMENTS



BEVERAGES

Beverages are purchased on a per consumption basis. There is an additional bar set up fee of \$150. Please speak to the events department for additional pricing on premium wine, champagne, beer & liquor

WATER STATION

Water	\$75
Citrus Water	\$100
Cucumber Water	\$100

WINE & CHAMPAGNE

Priced per bottle

Domaine Carneros Brut Rosè	\$79
Trinchero Sauvignon Blanc	\$52
William Hill Chardonnay	\$48
Clif Family Rosè	\$48
Starmont Pinot Noir	\$62
Whitehall Lane Cabernet Blend	\$62
Schweiger Cabernet Sauvignon	\$79

BEER

Priced per bottle

Coors Light	\$6
Miller High Life	\$6
Scrimshaw Pilsner	\$8
Fat Tire Amber Ale	\$8
Lagunitas IPA	\$8

LIQUOR

Priced per drink

New Amsterdam Vodka	\$12
Flor de Cana Rum	\$12
Aviation Gin	\$12
Well Made Tequila	\$12
Dicekl #12 Whiskey	\$12
Grant's Family Reserve Scotch	\$12

NON-ALCOHOLIC

Priced per drink

Sodas	
Coke, Diet Coke, Sprite,	
Ginger Ale, Club Soda, Tonic	\$3

Juices	
Orange, Cranberry, Pineapple,	
Grapefruit	\$4

Coffee Station	\$75
per gallon	

Iced Tea	\$16
per pitcher	

LATE NIGHT SNACKS

Each platter will serve approx. 30 guests.

Raw Vegetable Crudités	\$75 per platter
Assorted Local Vegetables, House Made 'Ranch'	

Local Charcuterie	\$125 per platter
Assorted Mustards, Pickled Cornichons, Marinated Olives, Toasted Croutons	

Local Cheeses	\$125 per platter
Assorted Accoutrement & Bread	

House Ground Mini Burgers	\$135 per platter
Truffle Aioli, House made Brioche	

Grilled Cheese Sandwiches	\$100 per platter
Truffle Popcorn	

CATERING ENHANCEMENTS



BEVERAGE PACKAGE SERVICES

TOP SHELF/ LOCAL CONCOCTED

\$75 pp.

Includes Charbay Vodka, Ginny's Gin, Prohibition Spirits Sugar Daddy Rum, Tapatio Tequila, Sonoma Brother's Rye Whiskey, Glenlivet 12 Irish Whiskey, and Mixers, (3) House Wines, (4) Domestic Beers, Non-Alcoholic Beverages

PREMIUM

\$65 pp.

Includes Kettle One Vodka, Beefeater Gin, Bacardi Silver Rum, Buffalo Trace Bourbon, Johnny Walker Red Scotch, El Jimador Tequila, and Mixers, (3) House Wines, (4) Domestic Beers, Non-Alcoholic Beverages

DELUXE

\$55 pp.

Includes New Amsterdam Vodka, Aviation Gin, Flor De Cana Rum, Dickel #12 Whiskey, Grants Scotch, Well Made Tequila, and Mixers, (3) House Wines, (4) Domestic Beers, Non-Alcoholic Beverages

STANDARD

\$35 pp.

Includes (3) House Wines, (4) Domestic Beers, Non-Alcoholic Beverages

**Three Hour Service, or any portion thereof \$10 per person for each additional hour*

BASIC

\$20 pp.

Includes all non-alcoholic beverages; hot and iced tea, and assorted sodas.

**Three Hour Service, or any portion thereof \$5 per person for each additional hour*

SELECTION OF HOUSE WINES

*Domaine Carneros Brut Rosè (Sparkling)
Trinchero Sauvignon Blanc
Hall Sauvignon Blanc
Tres Sabores Rosè
Clif Family Rosè
William Hill Chardonnay
Aerena Chardonnay
Elizabeth Rose Pinot Noir
Starmont Pinot Noir
Whitehall Lane Cabernet Blend
Schweiger Cabernet Sauvignon*

SELECTION OF BEERS

*Harvest Hop Farm IPA
Harvest Hop Farm Blonde Ale
Coors Light
Miller High Life
Scrimshaw Pillsner
Fat Tire Amber Ale
Lagunitas IPA*

OUR BEER PROGRAM

An experience that cannot be replicated, our Hopfarm Harvest Blonde and IPA are made on-site in our nano-brewery and are only available here at the Harvest Inn at Harvest Table. Sourcing local, organic ingredients to brew our beer is as important as taking a dip in a refreshing hopped brew after a day of wine tasting. True today as it was in late 1873 when Charles Storey purchased 22 acres inside St. Helena city limits to call home in his passionate pursuit of growing hops. In the wine country, we believe that it takes a lot of great beer to make a little world-class wine.



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ST. HELENA, NAPA VALLEY