

BANQUET MENU

2023



THE MERITAGE
RESORT AND SPA®


GRAND RESERVE
AT THE MERITAGE

PLATED BREAKFAST

Breakfast accompanied by breakfast pastries, sweet butter & preserves, fresh squeezed orange, grapefruit, cranberry & apple juices, low-fat, skim & almond milk, Peerless Coffee & Numi Organic Teas. Minimum of 20 guests. 10 additional per person for groups 19 or less.

THE CLASSIC

52

Seasonal Fruits & Berries
Scrambled Eggs, Applewood Smoked Bacon, Herb Roasted Fingerling
Potatoes, Whole Roasted Tomato, Chives

FRENCH TOAST

53

Seasonal Fruits & Berries
Brioche French Toast, Applewood Smoked Bacon, Mascarpone Crème
Fraiche, Stone Fruit Compote

THE NAPA BENEDICT

56

Seasonal Fruits & Berries
Eggs Benedict – *Model Bakery English Muffin, Poached Farm Egg, Canadian Style
Bacon, Wilted Spinach, Classic Hollandaise*
Smashed Red Bliss Potatoes, Seasonal Grilled Vegetable

WINE COUNTRY FRITTATA

53

Seasonal Fruits & Berries
Zucchini, Basil, Cherry Tomatoes, Petaluma White Cheddar, Spicy Sausage
Smashed Red Bliss Potatoes, Frisée Salad

BOXED BREAKFAST

Boxed breakfast accompanied by individual orange juice, Peerless Coffee & Numi Organic Teas with to-go cups and individual creamers. Minimum of 20 guests. 10 additional per person for groups 19 or less.
Breakfast sandwich may be served in box or kept in chafing dish.

BOXED CONTINENTAL

45

Seasonal Fruits & Berries
Parfait – *Greek Yogurt, Fresh Berries, Nut House Granola*
Freshly Baked Chocolate Croissant

BOXED CLASSIC

46

Seasonal Fruits & Berries
Blueberry Muffin
Meritage Muffin Sandwich – *Fried Egg, Sausage Patty, Gruyere Cheese, Aioli*

BOXED CROISSANT

48

Seasonal Fruits & Berries
Blueberry Muffin
Croissant Sandwich – *Scrambled Eggs, Ham, White Cheddar, Sliced Tomato,
Pesto Aioli*

BOXED BURRITO

48

Seasonal Fruits & Berries
Banana Bread
Burrito – *Scrambled Eggs, Chorizo, Black Beans, Pico de Gallo, Cheese, Fresh Salsa*

Gluten-free or vegan muffins and gluten-free bread available upon request. Gluten-free granola add +2.

BUFFET BREAKFAST

Breakfast accompanied by fresh squeezed orange, grapefruit, cranberry & apple juices, low-fat, skim & almond milk, Peerless Coffee & Numi Organic Teas.
Minimum of 20 guests. 10 additional per person for groups of 19 guests or less.

THE NAPA CONTINENTAL

Fresh Fruits ^{VG}
Individual Organic Yogurts ^{VE}
NutHouse! Granola ^{VG}
Chef's Pastries – *Fruit Filled & Cheese Danishes, Butter Croissants, Muffins, Breakfast Breads* ^{VE}

THE CARNEROS CONTINENTAL

Fresh Fruits & Berry Display ^{VE}
Individual Organic Yogurts ^{VE}
NutHouse! Granola ^{VG}
Assorted Mini Bagels – *Whipped Plain, Scallion & Strawberry Cream Cheeses, Assorted Jams & Butter* ^{VE}
Chef's Breakfast Pastries – *Fruit Filled & Cheese Danishes, Butter Croissants, Muffins, Streusel Coffee Cake* ^{VE}

AMERICAN CLASSIC

Fresh Fruits & Berry Display ^{VG}
Individual Organic Yogurts ^{VE}
NutHouse! Granola ^{VG}
Farm Fresh Scrambled Eggs – *Chives* ^{GF VE}
Applewood Smoked Bacon ^{GF}
Pork Sausage ^{GF}
Roasted Fingerling Potatoes – *Ground Chile, Sweet Peppers & Onions* ^{GF VG}
Chef's Breakfast Pastries – *Fruit Filled & Cheese Danishes, Butter Croissants, Muffins, Streusel Coffee Cake* ^{VE}

41

WINE COUNTRY BREAKFAST

Fresh Fruits & Berry Display ^{VG}
Fresh Berries, Greek Yogurt, Granola Parfaits ^{VE}
Chef's Breakfast Pastries – *Fruit Filled & Cheese Danishes, Butter Croissants, Muffins, Streusel Coffee Cake* ^{VE}
Wine Country Frittata – *Kale, Tomato, Sharp Cheddar, Ham*
Brioche French Toast – *Maple Syrup, Powdered Sugar, Berries* ^{VE}
Applewood Smoked Bacon ^{GF}
Pork Sausage ^{GF}
Smashed Potatoes, Cajun Seasoning ^{GF VG}

57

43

SPA BREAKFAST

Fresh Fruits & Berry Display ^{VG}
Individual Organic Yogurts ^{VE}
NutHouse! Granola ^{VG}
Chef's Breakfast Muffins – *Blueberry, Banana Nut, Cranberry Orange, Bran* ^{VG}
Scrambled Egg Whites – *Mushroom, Spinach, Petaluma White Cheddar* ^{GF VE}
Chicken Apple Sausage ^{GF}
Roasted Fingerling Potatoes – *Ground Chile, Sweet Peppers & Onions* ^{GF VG}
McCann's Steel Cut Oatmeal – *Brown Sugar, Golden Raisins & Cinnamon* ^{VG}

59

55

Gluten Free or Vegan Muffins upon request. Gluten Free Granola +2.

BREAKFAST ENHANCEMENTS

To be ordered in conjunction with breakfast buffets. For minimum of 12 people .

OMELET STATION

Chef required at 200 per 50 guests - minimum 25 guests

Whole Eggs, Egg Whites
 Cured Ham, Bacon, Petaluma White Cheddar, Jack Cheese, Cremini
 Mushroom, Spinach, Red Onions, Local Tomatoes, Bell Peppers, Salsa

18

BREAKFAST BURRITO ^{GF}

Scrambled Egg, Chorizo, Pepper Jack Cheese, Black Beans, Pico de Gallo,
 Avocado, Roasted Salsa

14

ASSORTED MINI BAGELS ^{VE}

Whipped Plain, Scallion & Strawberry Cream Cheeses, Assorted Jams &
 butter

8

BUTTERMILK PANCAKES ^{VE}

Vanilla Maple Syrup

12

BRIOCHE FRENCH TOAST ^{VE}

Dark Amber Maple Syrup, Toasted Pecans

12

SMOKED SALMON BOARD

Assorted Mini Bagels, Cream Cheese, Chive Spread, Capers, Shaved Red
 Onion, Hard Boiled Egg, Local Tomatoes

19

BUTTERY CROISSANT SANDWICH

Organic Egg, Petaluma White Cheddar, Country Ham

14

MCCANN'S STEEL CUT OATMEAL ^{VE}

Brown Sugar, Golden Raisins & Cinnamon

13

THE JUICE BAR ^{VG GF}

22

Green Machine: Kale, Cucumber, Celery & Green Apple

Earthly Delight: Orange, Ginger, Carrot & Beet

AntiOx Booster: Chia, Mango, Mixed Berries & Coconut Water

MIMOSA BAR ^{VG}*Bartender required at 200*

20 first hour

15 each additional hour

Orange, Strawberry or Pomegranate

BLOODY MARY BAR

Bartender required at 250

25 first hour

15 each additional hour

Classic Preparation, served with Accoutrements: Poached Shrimp, Rasher of
 Bacon or Pickled Vegetables with the usual suspects (celery, tabasco, etc)

standard. Accoutrements = 5 per person/per piece

SIDES

Applewood Smoked Bacon ^{GF} 8

Turkey Bacon ^{GF} 7

Grilled Chicken Apple Sausage ^{GF} 9

Pork Sausage Link ^{GF} 9

Farm Fresh Scrambled Eggs ^{VE DF GF} 7

Individual Organic Yogurts ^{VE} 7

Hard Boiled Eggs ^{VE DF GF} 38 dozen

Vegan Egg Substitute additional 5 per person

Doughnuts ^{VE} (Old Fashioned, Sugar, Glazed) 60 dozen



BUFFET BRUNCH

Brunch accompanied by fresh squeezed orange, grapefruit, cranberry & apple juices, low-fat, skim & almond milk, Peerless Coffee & Num Organic Teas. Minimum of 20 guests. 10 additional per person for groups of 19 guests or less.

RUTHERFORD

95

Artisan Bread Display ^{VE}Fresh Fruits & Berry Display ^{VG}Cheese & Charcuterie – *Local Artisan Cheeses, Dried Fruits with Locally Made Charcuterie & Pickled Vegetables* ^{GF}Smoked Salmon Board – *Tomato Dice, English Cucumber, Shaved Red Onion* ^{GF DF}Organic Green Salad – *Cherry Tomatoes, English Cucumber, Pickled Red Onion, Croutons, White Balsamic Vinaigrette* ^{VG}Farro Salad – *Roasted Vegetables, Pickled Grapes, Walnuts, Tarragon Dressing* ^{DF VG}Selection of Mini Quiche – *Lorraine, Ham and Cheddar, Sun-dried Tomato*Eggs Benedict – *English Muffin, Poached Farm Egg, Canadian Style Bacon, Classic Hollandaise, Chives*Smashed Red Bliss Potatoes – *Rosemary & Roasted Garlic* ^{GF VG}Grilled Seasonal Vegetables ^{GF VG}Roasted Beef Tenderloin – *Au Jus, Béarnaise* ^{GF}Blueberry Croissant Bread Pudding ^{VE}

All items are priced per person unless noted & subject to 25% Service Charge and 7.75% Sales Tax.

All items are subject to seasonal availability and are served for up to 90 minutes.

DF = Dairy Free GF = Gluten Free VE = Vegetarian VG = Vegan

BREAKS

Minimum of 10 guests. 10 additional per person for groups of 9 guests or less.

EATING NATURALLY

Fresh Fruit Display with Organic Berries

Realm Smoothies

*Berry Banana: Strawberry, Banana, Lucuma, Lemon, Beet, Coconut Milk,
Sacha Inchi Protein*

Or

*Tropical Greens: Pineapple, Mango, Coconut Milk, Carrot, Lemon,
Wheatgrass, Sacha Inchi Protein*THE ICE CREAM PARLOR ^{VE}*Scooping attendant required at 200, comes with ice cream cart.*Vanilla & Chocolate Ice Cream, Toasted Peanuts, Whipped Cream, Cherries,
Salted Caramel, Chocolate Fudge, M&M's, Gummy Bears, Toasted Almonds,
Sprinkles, CoconutNAPA VALLEY CRUDITÉ ^{GF VG}English Cucumbers, Baby Carrots, Celery, Breakfast Radish, Broccolini, Baby
Sweet Peppers, and Seasonal Meritage Garden Vegetables
Roasted Garlic Hummus, Tzatziki, Babaganoush
Grilled Garlic Flatbread

SNACK ATTACK

Freshly Popped Popcorn – *Salt, Cinnamon/Sugar and Butter*
Mini Corn Dogs – *Honey Mustard Dipping Sauce, Ketchup*
Kettle Chips – *Salt & Vinegar, BBQ, Cracked Black Pepper*
Assorted Meritage Cookies
Assorted Soft Drinks

24

TRAIL MIX BAR ^{VE}Toasted Nuts, M&M's, Chocolate Chips, Dried Cranberries, Currants,
Golden Raisins, Yogurt Covered Pretzels, Banana Chips^{GF}

21

SOUTHWEST ^{VE GF}Homemade Chips, Fire Roasted Salsa, Salsa Verde, Pinto Bean Dip,
Guacamole, Chipotle Sour Cream

23

EATING LOCALLY ^{VE}Drunken Goat, Point Reyes Bleu, Marin Triple Cream Brie, Vella Dry Jack,
Fiscalini Cheddar
Dried & Fresh Fruits, Nuts, Honeycomb & Fig Chutney
Artisan Bread Display

27

THE CHARCUTERIE BOARD ^{DF}Locally Made Charcuterie, Sliced Prosciutto, Cabernet Salami, Mortadella
Pickled Peppers & Vegetables
Roasted Garlic, Whole Grain Mustard
Artisan Bread Display

30

COLD BREW BREAK ^{VE}Cold Brew Coffee, Half and Half, 2% Milk, Non-Fat Milk, Almond Milk
Chocolate Dipped Biscotti, Chocolate Covered Almonds, Brownies

26

À LA CARTE BREAK SELECTIONS

Minimum order is one dozen.

HOUSE MADE GRANOLA BARS ^{VE}	52 dozen
NutHouse! Granola, Dried Currants	
LEMON BARS ^{VE}	46 dozen
FRENCH MACARONS ^{VE GF} Assorted Flavors	52 dozen
COOKIES ^{VE} Assorted Flavors	50 dozen
WHOLE FRUIT ^{VG GF}	4 each
CANDY BARS ^{GF} Assorted	5 each
KETTLE CHIPS ^{VG GF} Assorted	5 each
POPCORN ^{VG GF}	6 each
BEEF JERKY ^{DF GF}	10 each
APPLE OAT BARS ^{VE}	52 dozen
FUDGE BROWNIES & PECAN BLONDIES ^{VE}	52 dozen
ICE CREAM BARS ^{VE GF}	62 dozen
TOASTED NUTS ^{VG DF GF}	6 per person
GRANOLA & ENERGY BARS ^{VE}	6 each
KIND BARS	8 each
RX BARS	8 each

Gluten Free or Dairy Free Cookies, Brownies & Blondies upon request +8 per dozen

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BEVERAGE SELECTIONS

Minimum of one gallon.

FRESH BREWED PEERLESS COFFEE	100 gallon
Regular or Decaffeinated	
NUMI ORGANIC TEAS Assortment	90 gallon
FRESHLY SQUEEZED JUICE	70 gallon
Orange, Grapefruit, Apple, Pineapple, or Cranberry	
ICED TEA Paradise Tropical or Regular	90 gallon
FRESHLY SQUEEZED LEMONADE	90 gallon
ASSORTED SOFT DRINKS	6 each
ASSORTED BOTTLED ICED TEA	7 each
RED BULL Regular or Sugar Free	7 each
EVIAN WATER	7 each
FERRARELLE WATER Regular or Sparkling	7sm / 9lg each
ORGANIC COCONUT WATER	7 each
BLUE BOTTLE COLD BREW	10 each
ASSORTED BOTTLED KOMBUCHA	10 each
HOT CHOCOLATE OR SPICED APPLE CIDER	87 gallon
GATORADE	7 each
BOTTLED JUICES Assortment of Orange, Apple, or Cranberry	7 each
SEASONAL AGUA FRESCA VG	93 gallon
Watermelon & Silverado Strawberry (Spring/Summer)	
Blackberry Mint & Lemon (Summer/Fall)	
Green Apple & Cider (Fall/Winter)	
Pineapple, Ginger & Lime (Winter/Spring)	
Blackberry Mint & Lemon (Summer/Fall)	

BEVERAGE PACKAGES

Minimum of 10 guests.

HALF-DAY BEVERAGES Served for up to four hours	24 per person
Peerless Coffee, Numi Organic Teas, Assorted Soft Drinks, Bottled Water	
FULL-DAY BEVERAGES Served for up to eight hours	36 per person
Peerless Coffee, Numi Organic Teas, Assorted Soft Drinks, Bottled Water	

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PLATED LUNCH

Plated lunch accompanied by bread & butter, Peerless Coffee & Paradise Tropical Iced Tea. Minimum of 20 guests. 10 additional per person for groups of 19 guests or less.

FIRST COURSE choose oneROASTED BUTTERNUT SQUASH SOUP VE GF

Creamy Parmesan Black Truffle Foam, Toasted Pepitas

CHICKEN TORTILLA SOUP GF

Avocado, Pico de Gallo, Cheddar Cheese, Sour Cream

MERITAGE CAESAR VE

Petite Romaine Lettuce, Parmesan Crostini, Local Tomatoes, Whole Grain Garlic Dressing

MERITAGE CAPRESE VE GF

Heirloom Tomatoes, Burrata Cheese, Arugula, Aged Balsamic, Basil Oil

NAPA VALLEY GREENS VE GF

Point Reyes Blue Cheese, Shaved Radishes, Caramelized Pecans, Baby Carrot Ribbon, Citrus Vinaigrette

ENTRÉES

SEARED AHI TUNA NICOISE SALAD DF GF 67

Baby Arugula, Haricot Verts, Soft Poached Shoyu Egg, Cherry Tomatoes, Black Olive Viniagrette

GRILLED CHICKEN WEDGE SALAD GF 65

Iceberg Lettuce, Bacon, Cherry Tomatoes, Avocado, Goat Cheese, Garlic & Mustard Aioli

MARY'S ORGANIC CHICKEN BREAST GF 67

Butter Whipped Potatoes, Local Seasonal Vegetables, Wild Mushrooms & Tomato Ragù, Chicken Demi-Glace

SEARED PACIFIC SALMON GF 67

Snap Pea Risotto, Roasted Garlic, Seasonal Vegetables, Caper Beurre Blanc, Frisée & Fennel Slaw

PAN ROASTED SEA BASS FILET GF 67

Potato & Bacon "Hash", Roasted Onion Puree, Orange Gremolata, Baby Turnips, Apple Cider Gastrique

ENTRÉES continuedCHEESE TORTELLINI VE 62

Roasted Vegetables, Puttanesca, Arugula, Shaved Parmesan, Black Olive Dust

GRILLED FLAT IRON GF DF 72

Spiced Roasted Heirloom Carrots, Blistered Cherry Tomatoes, Quinoa Risotto, Red Onion Jam

LEMON CHICKEN PICCATA GF 74

Toasted Fregola Sarda, Shaved Feta, Crispy Capers, Brown Butter Sauce

DESSERTS choose oneFLEUR DE SEL CHOCOLATE TART VE

Vanilla, Caramel

KEY LIME TART VE

White Chocolate Whipped Ganache, Fresh Berries

TRADITIONAL CHEESECAKE VE GF

Whipped Cream, Berry Compote

CARROT CAKE VE

Cream Cheese Frosting, Candied Walnuts

ARTISAN CHEESE PLATE VE

Selection of Local & Imported Cheeses, Crackers, Fruits + 5



LUNCH

BOXED LUNCH

Intended for off-site consumption, vendor or volunteer meals only. All boxed lunches are prepared to-go and include whole fruit, kettle chips, cookie (chocolate chip or oatmeal raisin), and a bottled water. No table set up, china, glassware or flatware is included. Minimum of 10 guests. 10 additional per person for groups of 9 guests or less

SIDE SALADS choose one

Cherry Tomatoes – *Mozzarella, Balsamic Vinaigrette, Basil* ^{VE GF}

Fusilli Pasta Salad – *Diced Ham, Kalamata Olives, Diced Bell Peppers, Sundried Tomatoes* ^{DF}

Potato Salad – *Red Bliss Potatoes, Mustard, Herbs, Green Onions* ^{VE GF}

White Bean Salad – *Shredded Kale, Pickled Red Onion, Gremolata* ^{VG}

SANDWICHES

56 choose one, **59** choose two, **63** choose three

Roast Beef – *Soft Deli Roll, Dijonnaise, House Made Pickles, White Cheddar, Tomato, Romaine Lettuce*

Herbed Grilled Chicken – *Ciabatta, Bibb Lettuce, Local Tomatoes, Avocado, Crispy Bacon, Garlic Aioli*

Roasted Turkey – *Sliced Sourdough, Marin Brie, Caramelized Onion, Sun-Dried Tomato Aioli, Baby Kale*

Prosciutto – *Baguette, Arugula, Mozzarella, Salami, Pesto Aioli, Pickled Pepper*

Grilled Zucchini – *Focaccia, Portobello, Roasted Garlic Paprika Hummus, Arugula, Bell Pepper* ^{VG}

ENTREE SALADS

Grilled Chicken Salad – *Sweet Gem, Cherry Tomatoes, Hard Boiled Egg, Diced Apple, Avocado, Citrus Vinaigrette* ^{GF DF} additional +3 per person

Grilled Salmon Salad – *Red Quinoa, Bulgar Tabbouleh Salad, Diced Cucumber, Mint, Apricot, Diced Red Bell Pepper, Citrus Dressing* ^{DF} +additional +4 per person

Gluten-free bread and dairy-free options are available upon request.

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BUFFET LUNCH

Lunch Buffets are available on the listed day. Additional \$5/person for choosing an alternate day selection.

Lunch accompanied by Peerless Coffee & Paradise Tropical Iced Tea. Minimum of 20 guests. 10 additional per person for groups of 19 guests or less.

ITALIAN RUSTICA MONDAY

Market Greens Panzanella – *Toasted Focaccia Croutons, Heirloom Tomatoes, Shaved Red Onion, Cucumber, Pesto Garlic Dressing*
 Cherry Tomato & Mozzarella Salad – *Aged Balsamic, Basil*
 Pesto Grilled Chicken Breast – *Capers, Tomatoes, Kalamata Olives, Thyme Jus*
 Grilled Flat Iron with Rosemary & Balsamic – *Gorgonzola, Truffle Mushrooms*
 Cheese Tortellini – *Pesto Cream & Pecorino*
 Ratatouille, Fresh Basil
 Grilled Garlic Focaccia
 Tiramisu, Biscotti

DOWN ON THE BORDER TUESDAY

Red Chili Pork Posole – *Shaved Radish, Cilantro, Lime Wedges, Cabbage* ^{DF GF}
 Spicy Mango Salad – *Cilantro, Spinach, Avocado, Queso Fresco, Tortilla Chips Mezcal Dressing* ^{VE GF}
 Romaine Salad – *Black Beans, Red Onion, Cilantro, Jicama, Roasted Peppers, Orange Dressing* ^{VG GF}
 Tacos
 Beef Fajita – *Grilled Onion, Roasted Poblano* ^{DF GF}
 Braised Chicken Tinga – *Tomatillo Sauce, Roasted Onion* ^{DF GF}
 Chili Roasted Vegetables
 Sour Cream, Chipotle, Shaved Radish, Shredded Cabbage, Pickled Red Onion
 Roasted Salsa Roja, Salsa Verde GF
 White Corn Tortillas ^{GF}
 Pinto Beans ^{DF GF VG}
 Mexican Rice ^{VG GF DF}
 Cinnamon Dusted Churros, Whipped Cream, Chocolate & Caramel Sauce ^{VE}

76

COOL WRAPS WEDNESDAY

Hearts of Romaine – *English Cucumbers, Tomatoes, Sliced Mushrooms, Sherry Vinaigrette* ^{VE GF VG}
 Quinoa Tabbouleh – *Cucumbers, Dried Fruit, Spinach, Pine Nuts, Basil, Mint, Meyer Lemon Vinaigrette* ^{GF VG}
 Tiger Shrimp Salad – *Shaved Fennel, Orange, Fresh Herbs, Citrus Vinaigrette* ^{GF}
 Wraps choose three
 Roasted Eggplant Wrap – *Spinach Tortilla, Skyhill Goat Cheese, Zucchini, Sweet Pepper, Honey, Arugula* ^{GF VE}
 Shaved Turkey Wrap – *Whole Wheat Wrap, Local Tomatoes, Avocado, Smoked Bacon, Chopped Romaine, Chipotle Aioli*
 Roast Beef Wrap – *House Made Pickles, Bib Lettuce, Dijonnaise, Dill Havarti, Tomatoes, Flour Tortilla*
 Tuna Salad Wrap – *Tuna Salad, Pickled Jalapeño, Arugula, Avocado, Cucumber* ^{DF}
 Chicken Wrap – *Shredded Cabbage, Ranch Aioli, White Cheddar, Tomatoes, Red Onions, Flour Tortilla*
 Carrot Cake – *Cream Cheese Frosting*
 Chocolate Truffle Cake

73

71

BUFFET LUNCH

Lunch Buffets are available on the listed day. Additional \$5 per person for choosing a meal on a different day.
Lunch accompanied by Peerless Coffee & Paradise Tropical Iced Tea. Minimum of 20 guests. 10 additional per person for groups of 19 guests or less.

FARMERS MARKET SOUP & SALAD THURSDAY

Sweet Corn & Chili Chowder ^{VE GF}

Build Your Own Salad

Lettuce - Romaine Hearts, Baby Spinach, Bibb Lettuce, Arugula

Additions - Shredded Carrots, Heirloom Cherry Tomatoes, Diced Cucumbers,

Shaved Red Onions, Charred Corn, Shaved Radishes, Sliced Mushrooms, Roasted

Zucchini, Toasted Almonds, Olives, Hard-Boiled Eggs, Chickpeas, Focaccia Croutons

Cheese - Feta, Crumbled Point Reyes Blue, Shredded Cheddar, Crumbled Goat

Dressings - Red Wine Vinaigrette ^{VG}, Spiced Yogurt ^{VE}, Honey Citrus Vinaigrette ^{VE}

Ancient Grain Tabbouleh Salad – Red Quinoa, Bulgar, Diced Cucumber, Mint,

Apricot, Diced Red Bell Pepper, Pickled Shallot, Citrus Dressing ^{DF}

Protein Board – Smoked Paprika Grilled Flat Iron, Tuscan Marinated Grilled

Chicken Breast, Dill Marinated Baked Atlantic Salmon ^{DF GF}

Bread Rolls ^{VE}

Fallen Angel Chocolate Torte ^{VE}, Lemon Tarts ^{VE}

NAPA ORGANIC FRIDAY

Roasted Heirloom Carrot Salad – Arugula, Frisee, Toasted Pepitas, Laura Chenel

Goat Cheese Orange Honey Dressing ^{VE GF}

Baby Spinach – Broccoli Florets, Blueberries, Feta Cheese, Dried Cranberries,

Toasted Sunflower Seeds, Poppy Seed Ranch ^{VE GF}

Poached Shrimp – Lacinato Kale, Avocado, Grapefruit Segments,

Meyer Lemon Vinaigrette ^{DF GF}

Pan Seared Local Catch – Lemon Beurre Blanc, Roasted Cauliflower,

Golden Raisins, Capers ^{GF}

Mary's Organic Chicken – Blistered Shishito Peppers, Cherry Tomatoes, R

oasted Cipollinis, Calabrian Chili, Balsamic Chicken Jus ^{DF GF}

Roasted Seasonal Vegetables – Herbs de Provence, Local Extra Virgin Olive Oil

Artisan Rolls ^{VG GF}

Raspberry Almond Tarts ^{VE}, Opera Coffee Cake ^{VE}

76

LOW COUNTRY BBQ SATURDAY

Market Greens – Pickled Red Onions, Heirloom Tomatoes,

California Citrus Vinaigrette

Loaded Baked Potato Salad – Applewood Bacon, Green Onion, Cheddar

Southern Style Coleslaw

Smoked Flat Iron Steak – Caramelized Onions

Buttermilk Fried Chicken

Grilled Buttered Corn on the Cob

House Made Baked Beans – Applewood Bacon, Peppers & Molasses

Jalapeño Cornbread, Cheddar Biscuits

Banana Cream Pies, S'mores, Brownie Bites

76

THE DELI SUNDAY

Butterball Potato Salad – Diced Celery, Whole Grain Mustard Vinaigrette ^{VG GF}

Mixed Green Salad – Cherry Tomatoes, Cucumber, Sliced Mushroom,

Balsamic Vinaigrette ^{VG GF}

Build Your Own Sandwich

Deli Meat – Roast Beef, Black Forest Ham, Genovese Salami, Turkey Breast,

Tuna Salad

Cheeses – Provolone, Yellow Sharp Cheddar, Pepper Jack, Swiss

Condiments – Sliced Tomatoes, Boston Bibb Lettuce, Mustard, Mayonnaise,

Pickle, Sundried Tomato Aioli

Bread – Assorted Sliced Bread and Rolls

Kettle Chips ^{GF}

Assorted Mini Cupcakes

Freshly Baked Cookies ^{VE}

64



RECEPTIONS

RECEPTION HORS D'OEUVRES

All hors d'oeuvres are priced per the dozen, minimum of 3 dozen required.

COLD

DUNGENESS CRAB TART*	Meyer Lemon Aioli, Pickled Serrano ^{DF}	120
MUSHROOM TART*	Puff Pastry, Parmesan Foam ^{VE}	96
HAMACHI CEVICHE	Mini Taco, Avocado, Fresno Chili, Cilantro ^{GF DF}	108
WAGYU BEEF CARPACCIO	Crispy Caper, Ciabatta Toast, Shaved Parmesan	108
BRIE	Onion Confiture, Focaccia Crostini, Caramelized Walnut ^{VE}	84
TOMATO BRUSCHETTA	Balsamic Reduction, Micro Basil ^{VG}	84
VIETNAMESE ROLL*	Sweet Chili Sauce, Shaved Vegetables, Prawn ^{GF}	96

HOT

SUN DRIED TOMATO ARANCINI	Truffle Aioli ^{VE}	84
MINI CRAB CAKE	Spicy Mango Salsa, Micro Mint ^{DF}	120
PANCETTA WRAPPED SHRIMP	Calabrian Chili Oil ^{GF DF}	120
CHICKEN SATAY	Thai Peanut Sauce, Micro Cilantro ^{GF DF}	84
SHRIMP TEMPURA	Tentsuyu Sauce, Scallion ^{DF}	108
HAM AND POTATO CROQUETTE	Honey Mustard	108
BRAISED SHORT RIB	Crispy Polenta, Pickled Red Onion ^{GF}	108
CAMBODIAN BEEF SKEWER	Fresh Curry Paste, Caramelized Peanut	96
CRISPY JACKFRUIT CAKE	Pineapple Sambal ^{VG GF}	84
VEGETARIAN SPRING ROLL*	Sweet 'N Sour Sauce ^{VG}	84
SRIRACHA HONEY CHICKEN MEATBALL SLIDER	Pickled Veg Slaw, Mini Bun	108

-* Gluten Free option when sauce is omitted

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RECEPTION STATIONS & DISPLAYS

Minimum of 3 stations when not accompanied with plated or buffet dinner service. Minimum of 30 guests. 10 additional per person for groups of 29 guests or less. All stations are served for up to 90 minutes.

EATING LOCALLY ^{VE}

Humboldt Fog, Point Reyes Toma, Marin Brie, Vella Dry Jack,
Porter Cheddar, Dried Fruits, Nuts, Berries, Honeycomb & Fig Chutney,
Artisan Bread Display

28

THE CHARCUTERIE BOARD ^{DF}

Locally Made Zoe's Charcuterie, Sliced Prosciutto, Cabernet Salami, Pickled
Peppers & Vegetables
Roasted Garlic, Whole Grain Mustard
Artisan Bread Display

31

NAPA VALLEY CRUDITÉ ^{VG}

English Cucumber, Baby Carrots, Celery, Breakfast Radish, Broccolini,
Shishito Peppers, Cauliflower
Roasted Garlic Hummus, Tzatziki
Grilled Garlic Naan

24

SOUTHWEST ^{VE}

House-made Chips, Pico de Gallo, Tomatillo & Cilantro Salsa, Roasted
Poblano/Crema Skillet, Guacamole, Hot Sauces

26

SALAD BAR ^{GF DF}

Mixed Green Salad, Shaved Seasonal Vegetable, Candied Walnuts
On The Side: Goat Cheese Crumble, Roasted Garlic Balsamic
Kale Salad, Roasted Squashes, Pepita Seeds, Orange Segments, Sprouts
On The Side: Feta Cheese, Burnt Citrus Dressing.
Shaved Brassicas Coleslaw Salad, Golden Raisin, Quinoa
On The Side: Shredded Cheddar, Poppy Seed Ranch Dressing

34

BURRATA BAR

Heirloom Tomatoes, Basil Pesto, Toasted Pine Nuts, Extra Virgin Olive Oil,
Aged Balsamic, Arugula, Fleur De Sel, Fresh Ground Peppercorn, Prosciutto,
Model Bakery Focaccia

29

MEDITERRANEAN MEZZES ^{VE}

Marinated Olives with Feta Cheese & Peppadew Peppers
Tzatziki, Baba Ghanoush, Roasted Garlic Hummus
Flatbread

27

ICED SEAFOOD STATION ^{DF GF}

Served with Cocktail Sauce, Horseradish, Citrus Wedges, Sauce Louie & Citrus Mignonette

CHILLED JUMBO SHRIMP

81 dozen

CRACKED KING CRAB LEGS

126 dozen

SNOW CRAB CLAWS

91 dozen

TUNA POKE SALAD

28 per person

CHILLED CALAMARI SALAD IN CHIMICHURI

25 per person

PASTA A LA VINO

Served with Grilled Focaccia

31 choose two

Gnocchi Alla Boscaiola – *Pancetta, Wild Mushroom, Ricotta Salata, Herbs*

Tuscan Garganelli – *Italian Sausage, Pomodoro Sauce, Parmigiano Reggiano, Arugula*

Cheese Tortellini, Roasted Butternut Squash and Truffle Fonduta – *Toasted*

Pepitas, Asiago Cheese ^{VE}

Rigatoni Alla Salvia Pesto – *Walnuts, Roasted Garlic, Blistered Cherry Tomatoes,*

Goat Cheese ^{VE}

TIEMPO DE TACO

28 choose two, 32 choose three

Served with House Made White Corn Tortillas, Fire Roasted Salsa, Salsa Verde, Shredded Cabbage, Cilantro,
Lime Wedges

Chicken Tinga Verde – *Cilantro, Tomatillo, Lime* ^{DF GF}

Carnitas – *Jalapeño, Orange* ^{DF GF}

Shrimp A La Diablo – *Red Chile, Shaved Red Onion, Habañero Sauce* ^{DF GF}

Carne Asada – *Onions, Cilantro* ^{DF}

Elotte Con Queso – *Corn, Cotija Cheese, Cilantro, Chipotle Crema* ^{VE GF}

RECEPTION STATIONS & DISPLAYS

Minimum of 3 stations when not accompanied with plated or buffet dinner service. Minimum of 30 guests. 10 additional per person for groups of 29 guests or less. All stations are served for up to 90 minutes.

SMALL PLATES

Chef required at 250 per 75 guests per station, minimum 25 guests

42 choose two, 48 choose three

Braised Pork Belly ^{GF} – Soy Glazed Brussels Sprout, Spicy Shaved Vegetable Slaw
Beef Short Rib – Bordelaise, Creamy Polenta, Crispy Shallot
Ratatouille ^{VG} – Heirloom Tomatoes, Baby Vegetables, Local Olive Oil, Banyuls
Shrimp & Grits ^{GF} – Stone Ground Grits, Crispy Pancetta, Chive Oil, Roasted Garlic

POKE STATION

Chef required at 250 per 75 guests per station, minimum 25 guests

46

Salmon, Tuna ^{GF DF}
White Rice ^{GF DF}
Edamame, Cucumber, Corn, Crispy Shallot, Mango, Seaweed, Avocado,
Cherry Tomatoes, Scallion, Shredded Carrots, Red Onions, Cilantro,
Pickled Ginger
Teriyaki, Sesame Oil, Ponzu ^{VG GF}, Sriracha ^{VG GF}, Spicy Mayo ^{GF}

GRAZING TABLE

65

Local Cheeses, Charcuterie, Jams, Nuts, Dips, Crackers, Honey, Dried Fruit,
Hummus, Babaganoush, Ranch, Vegetables, Olives, Pickles, Artisan Bread,
Grilled Vegetables (Eggplant, Carrot, Zucchini, Peppers)

PÂTISSERIE STATION

20 choose three, 26 choose four

Madelines Fruit Tarts
Éclairs Seasonal Cheesecake
Cream Puffs Black Forest Cake
Macarons Lemon Mousse Cake

THE CARVING BOARD

Chef required at 250 per 25 guests. Minimum of 3 stations when not accompanied with plated or buffet dinner service. Minimum of 30 guests. 10 additional per person for groups of 29 guests or less. All stations are served for up to 90 minutes.

PRIME BEEF TENDERLOIN ^{GF} serves 20

550

Bordelaise, Horseradish Cream, Parker House Rolls

HERB ROASTED & DEBONED TURKEY BREAST LEG ^{serves 35} **415**

Cranberry Sauce, Gravy, Parker House Rolls

PRIME RIB ^{serves 35}

600

Chimichurri, Horseradish Cream, Parker House Rolls

CHARD GRILLED SALMON ^{GF} serves 20

370

Lemon Beurre Blanc, Crispy Capers

CHILEAN SEA BASS LOIN ^{serves 20}

670

Citrus Marinated, Chardonnay Butter Sauce, Shaved Fennel Slaw

CHILI RUBBED WHOLE ROASTED CAULIFLOWER ^{serves 6} **85**

Calabrian Chili Aioli ^{VE}, Garlic Citrus Gremolata

PLATED DINNER

Plated dinner accompanied by bread & butter, Peerless Coffee & Numi Organic Teas. Minimum of 30 guests. 10 additional per person for groups of 49 guests or less.

STARTERS select one

- CURRIED PUMPKIN SOUP ^{VE GF} - *Candied Cashews, Crème Fraiche, Roasted Baby Squash*
- ROASTED CORN CHOWDER ^{GF} - *Crabmeat, Calabrian Chili Oil, Scallions*
- HEIRLOOM TOMATO SALAD ^{VE} - *Tapenade, Mozzarella Cheese, Aged Balsamic, Basil, Garlic Croutons*
- POACHED BABY PEAR SALAD ^{VE GF} - *Endives, Candied Walnuts, Point Reyes Blue Cheese, Shaved Radish, Honey Sherry Dressing*
- LITTLE GEM WEDGE SALAD - *Crispy Bacon, Heirloom Cherry Tomatoes, Pickled Red Onions, Croutons, Blue Cheese Dressing*
- BABY BEET SALAD ^{VE} - *Pickled/Raw/Roasted, Micro Arugula, Herb Goat Cheese Spheres, Shaved Radish, Honey Vinaigrette*

APPETIZERS

COLD

- TUNA TATAKI - *Seared Tuna, Crispy Wonton, Herb Salad, Avocado Puree* 27
- WAYGU BEEF TARTAR - *Roasted Baby Carrots, Carmelized Goat Cheese* 22
- Avocado, Baby Arugula, Banyul Vinagrette Toasted Seed*

HOT

- GRILLED JUMBO ASPARAGUS - *Frisee, Pancetta Lardon, Poached Egg, Herb Gremolata* 22
- WILD MUSHROOM RISOTTO - *Truffle Oil, Crispy Parmesan, Porcini* 26
- Duxelles, Seared Enoki*
- SOYA GLAZED PORK BELLY - *Celery Root Puree, Shaved Brussel Sprout* 24
- Salad, Shitake*

MAIN ENTRÉES

- PAN SEARED CALIFORNIA BASS ^{GF} 125
- Garlic Lemon Beurre Blanc, Broccolini, Orange Cauliflower Puree, Roasted Heirloom Baby Vegetables*
- GRILLED PACIFIC SALMON ^{GF} 120
- Red Wine Reduction, Olive Oil Smashed Potatoes, Roasted Garlic, Grilled & Raw Shaved Fennel, Mushroom Ragout*
- BROILED BLACK COD ^{GF DF} 130
- Miso/Soy Marinated, Baby Bok Choy, Black Rice Risotto, Honey Ponzu*
- BRAISED SHORT RIB 135
- Corn Souffle, Corn & Pepper Succotash, Port/Cabernet Reduction*
- CHICKEN BREAST ^{GF} 125
- Goat Cheese and Sundried Tomato Stuffed, Roasted Asparagus, Creamy Polenta, Garlic Jus*
- FILET MIGNON ^{GF} 145
- Potato Gratin, Braised Baby Kale, Baby Carrots, Sautéed Wild Mushrooms, Bordelaise Sauce*
- NEW YORK ^{GF} 150
- Chimichurri, Broccolini, Buttermilk Whipped Potatoes, Roasted Baby Squash, Braised Cipollini Onions*

DUETS

- GRILLED PRIME BEEF FILET & LOBSTER TAIL ^{GF} 170
- Truffle Bearnaise, Pomme Puree, Asparagus, Oven Dried Tomato*
- PAN SEARED FLAT IRON & ROASTED SALMON 160
- Fontina Polenta, Roasted Baby Squash, Citrus Beurre Blanc, Madeira Sauce*
- HERB CRUSTED AIRLINE CHICKEN BREAST & JUMBO SHRIMP ^{GF DF} 145
- Olive Oil Poached Marble Potatoes, “Scampi” Cream, Seasonal Vegetables, Roasted Garlic Chicken Jus*

DINNER

PLATED DINNER

Plated dinner accompanied by bread & butter, Peerless Coffee & Numi Organic Teas. Minimum of 30 guests. 10 additional per person for groups of 49 guests or less.

DESSERT select one

CARROT CAKE - *Cream Cheese Frosting, Candied Walnuts*

SEASONAL CHEESECAKE - *Berry Compote*

CAPPUCCINO CHOCOLATE TORTE - *Mocha Crème Anglaise*

FLOURLESS CHOCOLATE CAKE ^{GF} - *Crème Anglaise*

COFFEE OPERA - *Salted Caramel Sauce*

ARTISAN CHEESE PLATE - *Selection of Local & Imported Cheeses, Crackers, Fruits + 8 per person*



All items are priced per person unless noted & subject to 25% Service Charge and 7.75% Sales Tax.

All items are subject to seasonal availability and are served for up to 90 minutes.

DF = Dairy Free GF = Gluten Free VE = Vegetarian VG = Vegan

DINNER BUFFETS

Buffet dinner accompanied by Peerless Coffee & Numi Organic Teas. Minimum of 30 guests. 10 additional per person for groups of 29 guests or less.

MOUNT VEEDER

145

Model Bakery Bread Display
 Baby Kale – *Pickled Shallot, Toasted Sunflower Seeds, Dried Cranberries, Sliced Apples, Shaved Parmesan, Honey Balsamic Dressing*^{VE}
 Farro Perlato – *Local Wild Arugula, Heirloom Cherry Tomatoes, Persian Cucumber, Kalamata Olives, Feta Cheese, Marcona Almond, Citrus Dressing*^{VE}
 Local Charcuterie – *Crudités, Roasted Garlic Hummus, Marinated Artichokes*^{VG}
 Roasted Cauliflower Soup – *Crispy Bacon, Curry Spiced Cream*^{GF}
 Seared Salmon – *Grilled Fennel, Creamy Sundried Tomato Sauce, Capers*^{GF}
 Mary's Organic Chicken Breast – *Green Beans, Whole Grain Mustard, Chicken Jus*^{DF GF}
 Ballerina Pasta – *Tomato Conserva, Mozzarella, Olives, Basil, Chili Flakes*^{VE}
 Grilled Squash – *Roasted Baby Carrots, Broccolini, Cherry Tomatoes, Chili*^{VG, GF}
 Assorted Mini Cheesecakes
 Vanilla Cream Puffs
 Brownie Bites

LA DOLCE VITA

165

Model Bakery Bread Display
 Grilled Marinated Eggplant – *Portobello, Zucchini, Yellow Squash, Roasted Peppers, Marinated Artichokes*^{VG GF}
 Italian Wedding Soup^{DF GF}
 Local Tomatoes – *Arugula, Burrata, Toasted Pine Nuts, Aged Balsamic Dressing*^{VE}
 Tuscan Kale Salad – *Grapes, Pecorino, Prosciutto, Roasted Garlic Dressing*
 Seabass Puttanesca – *Grilled Artichokes, Capers, Tomatoes, Olives*^{DF GF}
 Beef Bistecca – *Grilled Asparagus, Green Peppercorn Sauce*^{GF}
 Cheese Tortellini – *Truffle Cream Sauce, Sautéed Baby Spinach, Crispy Garlic*^{VE}
 Creamy Polenta – *Mushroom Sugo, Confit Tomato, Arugula*^{VE}
 Roasted Seasonal Vegetables – *Balsamic Roasted Cippolinis*^{VG}
 Assorted Tarts – *Pistachio, Lemon, Chocolate, Berry*
 Assorted Macarons

NAPA VALLEY STATION

155

Model Bakery Bread Display
 Locally Made Charcuterie – *Pickles, Mustard, Crackers*^{GF DF}
 Grilled Seasonal Vegetables – *Artichoke Hearts, Mixed Olives*^{VG GF}
 Eating Locally – *Humboldt Fog, Point Reyes Toma, Marin Brie, Vella Dry Jack, Porter Cheddar, Dried Fruits, Nuts, Berries, Honeycomb & Fig Jam*^{VE}
 Potato Leek Soup – *Crispy Leeks, Red Chile Oil*^{VE GF}
 Baby Kale Salad – *Pickled Strawberries & Grapes, Toasted Walnuts, Herbed Feta Cheese, White Balsamic Vinaigrette*^{GF VE}
 Local Farmer's Lettuce – *Watermelon Radish, Vine Ripe Tomatoes, Shaved English Cucumber, Curled Heirloom Carrots, Focaccia Croutons, Green Goddess Dressing*^{VE}

CARVING BOARD

Chef required at 250 per carving station

Char Grilled Side of Salmon^{GF} – *Cucumber Dill Yogurt, Salad of Shaved Fennel*
 Tenderloin of Beef^{GF} – *Truffle Demi-Glace*

Scallion Whipped Potatoes^{VE}

Fire Roasted Heirloom Carrots – *Cumin & Herb Butter*^{GF VE}

Assorted Mini Chocolate Desserts – *Lemon Curd Tartlet, Opera Cake, Chocolate Éclair, Salted Caramel Tartlets*

DINNER

Dinner accompanied Peerless Coffee & Numi Organic Teas. Minimum of 30 guests. 10 additional per person for groups of 29 guests or less.

FAMILY STYLE

Model Bakery Bread - *Whipped Butter, Cold Pressed Olive Oil*

FIRST

Little Gem Salad ^{VE GF} – *Charred Onion Puree, Pickled Grapes, Candied Spiced Pecans, Buttermilk Dressing*

Heirloom Tomato Salad ^{VE GF} – *Burrata, Fresh & Dried Olive, Aged Balsamic, Olive Oil, Basil*

Quinoa Risotto ^{VG DF} – *Grilled Vegetables, Skyhill Farms Goat Cheese, Meyer Lemon Gastrique*

Roasted & Grilled Seasonal Vegetables – *Confit & Crispy Garlic, Local Olive Oil* ^{VG DF}

MAIN

48 Hour Beef Short Ribs ^{GF} – *Creamy Anson Mills Polenta, Balsamic Grilled Treviso, Crispy Sage*

Seared Salmon ^{GF DF} – *Celery Root Puree, Sautéed Wild Mushrooms, Pickled Sweet Red Onion, Crispy Kale*

Butterball Potatoes ^{VG GF} – *Fresh Local Herbs, Roasted Cipollinis*

Grilled Brassicas ^{VE GF} – *Shaved Parmigiano Reggiano, Crispy Garlic, Lemon Infused Olive Oil*

DESSERT

Assorted Mini French Pastries – *Opera, Cream Puffs, Chocolate Ganache*

165 FINE DINING

AMUSE

Tuna Tartar ^{DF} – *Avocado Mousse, Pickled & Fresh Cucumber, Puffed Rice*

FIRST

Smoked Trout Capellini ^{DF} – *Trout Roe, Chives, Baby Lettuces, “Ponzu” Vinaigrette*

SECOND

Roasted Garlic Velouté ^{VE} – *Ricotta Ravioli, Shaved Black Truffle*

THIRD

Pan Seared Halibut ^{DF} – *Baby Spinach Puree, Preserved Lemon, Artichoke, Crispy Leeks*

FOURTH

American Wagyu Flat Iron ^{GF} – *Smoked Onion Jam, Garlic Mashed Potatoes, Sautéed Wild Mushroom, Sauce Perigourdine*

DESSERT

Chocolate Trilogy – *Salted Caramel Ganache Tart, Chocolate Hazelnut Cake, Chocolate Mousse*

205



LATE NIGHT SNACKS

SLIDERS	15 choose one, 17 choose two, 19 choose three
Black Angus Beef Sliders – <i>Classic Cheese, 1000 Island Aioli, Tomato, Caramelized Onion</i>	
Chicken Bánh Mì ^{DF} – <i>Lemongrass Chicken, Carrot, Cilantro, English Cucumber</i>	
Pulled Pork Sliders ^{DF} – <i>Creamy Coleslaw, Spicy BBQ</i>	
GRILLED CHEESE BAR ^{VE}	23
Traditional – <i>American Cheese, White Bread</i>	
Sourdough – <i>Gruyere, Truffle Aioli, Ham</i>	
Whole Wheat – <i>Pepper Jack Cheese, Chipotle Aioli</i>	
GET YOUR FRENCH FRY FIX	29
Garlic & Parmesan Fries	
Beer Fries	
Thyme & Truffle Tater Tots ^{GF VG}	
Housemade Ketchup, Spicy BBQ Sauce, Peppercorn Ranch	
WINE COUNTRY TOTS ^{GF}	16
BBQ Sauce, Crispy Bacon, Ranch Drizzle, Sharp Cheddar	
PRETZEL BITES AND CHEESE DIP	11
MOZZARELLA STICKS WITH MARINARA	11
NACHO BAR	24
Sour Cream, Guacamole, Shredded Cheese, Shredded Lettuce, Cheese Sauce, Pico De Gallo, Jalapeño, Olives	

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All items are subject to seasonal availability and are served for up to 90 minutes.

DF = Dairy Free GF = Gluten Free VE = Vegetarian VG = Vegan



BEER, WINE AND BAR

HOURLY BAR

Bar Setup Includes Appropriate Mixers, Bar Fruits, Ice, Glasses, Stir Sticks, and Cocktail Napkin.
Beer & House Wines Included in Hourly Bar Packages.

TIER 1	33 first hour 17 each additional hour
TIER 2	37 first hour 18 each additional hour
BEER & HOUSE WINE PACKAGE	30 first hour 16 each additional hour

HOST BAR ON CONSUMPTION

Bar Setup Includes Appropriate Mixers, Bar Fruits, Ice, Glasses, Stir Sticks, and Cocktail Napkin.

TIER 1	18
Kettle one Vodka, Captain Morgan, Bombay Gin, Patron Tequila, Evan William Bourbon, Dewar's white label Scotch	
TIER 2	20
Grey Goose Vodka, Bacardi Rum, Nolet's Gin, Codigo 1530 Tequila, Makers Mark Bourbon, Johnny Walker black label Scotch	
DOMESTIC & IMPORTED BEERS	10
Sam Adams Boston Lager, Budweiser, Coors Light, Stella Artois, Corona, Heineken, Amstel Light, Non-Alcoholic Beer	
CRAFT BEERS	11
Heretic, Lagunitas, Napa Smith, Sierra Nevada	
NON-ALCOHOLIC BEVERAGES	7
Soft Drinks, Juices, Evian Water, Ferrarelle Water	

All items are priced per person unless noted & subject to 25% Service Charge and 7.75% Sales Tax.
Bar prices are per drink and based on consumption. All bars require one (1) bartender per 100 guests.
Bartender fee is 250 per bartender. 500 minimum spend per bar. 35 per bottle corkage fee.

CASH BAR ON CONSUMPTION

Bar Setup Includes Appropriate Mixers, Bar Fruits, Ice, Glasses, Stir Sticks, and Cocktail Napkin.
Set up post of sale fee 150

TIER 1	19
Ketel One Vodka, Captain Morgan Rum, Bombay Sapphire Gin, Patron Tequila, Evan William Bourbon, Dewar's White Label Scotch	
TIER 2	21
Grey Goose Vodka, Bacardi Rum, Nolet's Gin,Codigo 1530 Tequila, Makers Mark Bourbon, Johnnie Walker Black Scotch	
DOMESTIC & IMPORTED BEERS	11
Sam Adams Boston Lager, Budweiser, Coors Light, Stella Artois, Corona, Heineken, Amstel Light, Non-Alcoholic Beer	
CRAFT BEERS	12
Heretic, Laguritas, Napa Smith, Sierra Nevada	
HOUSE WINE Glass	18
Piccini Supante, Lost Angel Chardonnay, Guenoc Sauvignon Blanc, Guenoc Merlot, Lost Angel Pinot Noir, Lost Angel Cabernet Sauvignon	
NON-ALCOHOLIC BEVERAGES	8
Soft Drinks, Juices, Evian Water, Ferrarelle Water	

All items are priced per person unless noted & subject to 25% Service Charge and 7.75% Sales Tax.
Bar prices are per drink and based on consumption. All bars require one (1) bartender per 100 guests.
Bartender fee is 250 per bartender. 500 minimum spend per bar. 35 per bottle corkage fee.



WINE SELECTIONS

SPARKLING/CHAMPAGNE

Domaine Chandon Brut	70
Lucien Albrecht Brut Rose	84
GH Mumm	115
Riondo Prosecco DOC	52

CHARDONNAY

Banshee Chardonnay	74
Foley Johnson Estate Chardonnay	85
Chalkhill Chardonnay	55
Trinitas Chardonnay	72

SAUVIGNON BLANC

Chalk Hill Sauvignon Blanc	62
Ferari Carano	84
Pascal Jolivet Sancerre	126
Trinitas Sauvignon Blanc	72

OTHER WHITES

Clein Vionier	65
Kung Fu Reisling	55

ROSÉ

Trinitas Rosé	72
Banshee Rosé	65

PINOT NOIR

Fel by Clif Lede Pinot Noir	90
Rickshaw Pinot Noir	50
Four Graces Pinot Noir	75
Lincourt Pinot Noir	64
Trinitas Pinot Noir	80

MERLOT

Duckhorn	
Roth Merlot	84

ZINFANDEL

Armida Zinfandel	78
Trinitas Zinfandel Old Vine	72

CABERNET

The Prisoner	
Foley Johnson Estate Cabernet	160
Mount Veeder	138
Roth Cabernet	90
Stag's Leap Artemis Cabernet	250
Trinitas Cabernet Sauvignon	110

OTHER REDS

Kuleto Native Son Red Blend	60
Trinitas Petite Syrah	72
Trinitas Meritage	72

HOUSE WINES

Lost Angel Chardonnay	44
Guenoc Sauvignon Blanc	44
Guenoc Merlot	47
Lost Angel Pinot Noir	47
Lost Angel Cabernet Sauvignon	49

DESERT WINE

Cockburn Tawny Port	50
Cockburn Ruby Port	50
Dow's Port	85

Additional options available on our Reserve List

CATERING & BANQUET STANDARDS

Enclosed for your review are a range of suggested menus. These menus have been created specifically with the culinary experience a group visiting wine country would enjoy. Our experienced Meetings and Events Department services team welcomes the opportunity to create custom menus to meet the needs & suit the preferences of your guests. If there are any needs not addressed within, it would be our pleasure to discuss them with you.

Please note the rates quoted are subject to 25% Service Charge & 7.75% California Sales Tax applicable to all food, beverage, labor fees & audio/visual equipment. Service Charge & California Sales Tax are subject to change.

When planning your menu, we suggest selecting one main course for all guests; however you may offer a choice of main course options if the following guidelines have been met:

- A maximum of two (2) main course options, plus one (1) vegetarian alternative, may be offered. Additional surcharge of \$10 per person will apply for a 3rd main course option.
- A common starch & vegetable will prevail for all entrées.
- The Meetings and Events Department must be provided with all meal function selections no later than ten (10) business days prior to the event.
- For split entrées the higher priced main course will prevail for both meal selections & must be guaranteed separately.
- Client must provide a pre-set place card that includes a symbol indicating the main course selected. The Resort will also require as a spread sheet with guest names, table number & individual order.
- 30 minute delays (or more) for meal functions will have a fee assessed based on timing & event size.

Prices on the enclosed menus are subject to change based on market fluctuations. All pricing will be confirmed ninety (90) days prior to your event. Total costs vary according to the menu selection & type of event.

ALCOHOLIC BEVERAGE POLICY

The sale & service of all alcoholic beverages is regulated by the California Department of Alcoholic Beverage Control. The Meritage Resort and Spa is responsible for the administration of the regulations; therefore it is our policy that no alcoholic beverage(s) may be brought into your private event. In the event a group is permitted to bring in their own wine, a corkage fee of \$35 per bottle plus tax & service charge will be assessed.

- A \$250 bartender fee will be assessed for each bar set. Our standard is one bar/bartender up to 75 guests.
- If revenues do not meet or exceed \$500, exclusive of Service Charge & Sales Tax per bar, the difference for each bar will be assessed for each bar.

COAT CHECK

Coat check requires an attendant from beginning through end of your event at \$40 per hour plus tax & service with a four hour minimum.

CONFIRMATION OF ATTENDANCE/GUARANTEES

In order to ensure the success of your event, it is necessary for the Meetings and Events Department to be notified with your final person count no later than (3) business days prior to the event date. This number will not be subject to any further reduction after the guarantee has been given. If the Meetings and Events Department is not notified by the time the guarantee is due, the estimated attendance as noted on the banquet event order will serve as your guarantee. Should your attendance increase suddenly or unexpectedly the Resort cannot guarantee identical service more than 3% over your guarantee. Your final bill will be charged for your actual attendance or guarantee count, whichever is greater.

LABOR FEES

A labor fee of \$185 plus tax & service will be assessed when guarantees are fewer than 20 guests for all Full Breakfast, Lunch, Reception or Dinner functions.

All action stations requiring a chef will be charged \$250 plus tax & service per chef.

SHIPPING & RECEIVING

Should you have materials associated with your upcoming event, please send them to the resort no earlier than two days prior to the event. There may be a charge for storage of boxes.

All parcels are to be addressed as follows:

Attention: (your name)
(name of your group)
(group arrival date)
(name of catering contact)
The Meritage Resort and Spa
875 Bordeaux Way, Napa, CA 94558

CONFERENCE SERVICES EVENT PLANNER

Our DMC partners are available for Team Building, Offsite Planning & Catering, Transportation Services including Arrival & Departures, Entertainment, Décor – please let us know what we can do to assist you with your program & planning.

FACILITY & LABOR FEES

Facility fees for all our private dining rooms will be quoted by the sales staff at the time of contracting. Facility fees will vary depending on the room(s) & times reserved. Your facility fee includes event coordination, tables with full length white linens, banquet chairs, votive candles, flatware & glassware. All set-ups, clean-up & banquet staffing of your event is included with the exception of room turns or mid-day resets.

The Meritage Resort and Spa will provide executive set (note pads, pencils, ice water, glasses & hard candy) in all meeting rooms. Fees are on a case by case basis & charged accordingly to group size. Extra labor charges will apply for room set-up changes with less than 12 hours advance notice or unusual set-up requirements.

Chiavari chairs are available for events held in the Estate Cave. Based on availability Chiavari chairs are available for events outside of the estate cave for an additional fee of \$5 plus tax & service per chair.

Buffets requested for more than ninety minutes will be charged a per person fee to be determined at the time of request.

MEETING SPACE/EVENT SPACE

The resort reserves the right to assign another room for a function. In the event that the room originally designated for such function shall become unavailable or inadequate the resort has sole discretion to reassign space.

WINE TASTINGS

Labor fees of \$12 per person will apply to extra room set ups/breakdowns, wine tasting set ups & or any other special request setups. Wine tastings will include three (3) wine glasses per person, one (1) dump bucket for every three (3) attendees, one (1) spit cup per person, pitcher of water without ice or lemon, pad of paper with pen. Wine steward for 50 people is a \$250 fee. Wine sommelier recommendations are available upon request.

SECURITY

The Meritage Resort and Spa shall not assume responsibility for damaged, lost or stolen merchandise or articles brought onto the property or for any item(s) left unattended. If necessary, security officers may be arranged through the Catering & Conference Services office at an additional charge.

DAMAGES

The Meritage Resort and Spa reserves the right to inspect & control all private events. Liability for damages to the premises will be charged accordingly. The host of the function is held responsible for personal property or equipment brought into the function area. One of our Meetings and Events representatives will be pleased to answer your questions.

DEPOSITS

The first deposit & signed agreement confirms your event date & time (the first deposit will vary depending on the size of your event). All deposits are nonrefundable & will be applied to the final balance of your event. If you need to change the date of your event, please inquire with your Sales or Catering Manager. Full payment of estimate balance is due two weeks prior to event.

AGREEMENT

Once you have selected your preferred date, The Meritage Resort and Spa will issue an agreement for catering facilities. We require that a signed, original copy of the contract & the non-refundable deposit be returned by the date indicated on your contract to secure the date.

VENDORS

Upon contracting with The Meritage Resort and Spa, we will provide a complete referral list of vendors who may assist you with flowers, photography, cakes,

music & transportation. If you prefer, you are welcome to make arrangements with your own professional vendors. Outside vendors must be professional vendors & we ask that you advise them to contact The Meritage Resort and Spa for instructions on our vendor policies. The Meritage Resort and Spa reserves the right to approve or refuse any vendors.

AUDIO / VISUAL

Our complete Audio/Visual Department will be available to assist you. Therefore, the hotel will be the exclusive provider of audio/visual equipment & rental.

DECORATION

It is our pleasure to consult with you on your decorative preferences. Decorations or displays brought into the resort by the person must be approved prior to arrival by your Meetings and Events manager.

The Meritage Resort and Spa will not permit the affixing of anything to the walls, floors or ceilings of the rooms with nails, staples, tape or any other substance unless the Meetings and Events Department has given prior approval & is coordinated through the Engineering Department. An additional fee may apply.

FUNCTION ROOMS

Function rooms are assigned by The Meritage Resort and Spa according to the guaranteed minimum number of persons anticipated. Round tables of eight (8) or ten (10) persons are customary.

COVID-19

The health, safety and welfare of our guests and team member is our top priority. This is why our hotels, restaurants, and other facilities proudly adhere to the following guidance:

- Clean + Safe Guidance: California Hotel & Lodging Association (Certified)
- COVID-19 Guidance: California Department of Public Health & CAL/OSHA
- Shelter at Home Order: Napa County Health Officer
- Hospitality & Health Promise: Pacific Hospitality Group





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