



# Napa-Sonoma Banquet Menu

Corporate Events • Birthdays • Graduations • Celebrations of Life • Baby Showers

**SABRINA HODEL**  
**775-440-1214 x 2**  
**SHODEL@NAPA-SONOMA.COM**

7671 SOUTH VIRGINIA STREET  
775-440-1214  
NAPA-SONOMA.COM

# Breakfast

Available from 7:00am—11:00am  
*All meals will be served buffet style*

**Continental**                      **\$12.00**

*Includes coffee, tea, and water  
fresh seasonal fruit—breakfast pastries—muffins—butter—jam*

**Additional:**

**Scrambled Eggs**                      **\$3.00 per person**

**Classic Breakfast**                      **\$21.95**

*fresh fruit—assorted danishes—country potatoes—french toast—scrambled eggs—  
bacon or sausage*

# Brunch

Available from 10:00am—2:00pm  
*All meals will be served buffet style*

**Sonoma Brunch**                      **\$29.95**

*Includes:*

Coffee, Hot Tea, Water Station, and Choice of Orange, Cranberry, or Grapefruit Juice  
Fresh Fruit  
French Toast  
Assort Danishes  
Scrambled Eggs  
Bacon  
Southwest Chicken Salad  
French Dip

**Additional:**

**Bottomless Mimosas**                      **\$16.95**

# *Appetizers*

Minimum 25 Pieces  
Prices are per piece

◇ <b>Maple Chipotle BBQ Glazed Chicken Skewers</b>	<b>\$2.00</b>
◇ <b>Bacon Wrapped Diver Scallop with Sweet Chili Glaze</b>	<b>\$5.00</b>
◇ <b>Italian Sausage &amp; Fennel Stuffed Mushrooms</b>	<b>\$2.50</b>
◇ <b>Prawn Cocktail (2 pieces)</b>	<b>\$4.50</b>
◇ <b>Panko Crusted Prawns with Soy Sauce</b>	<b>\$3.25</b>
◇ <b>Caprese Skewers</b>	<b>\$2.25</b>
◇ <b>Meatballs in House-made Marinara or BBQ sauce</b>	<b>\$2.00</b>
◇ <b>Cubed Sashimi Ahi with Wasabi Mayonnaise</b>	<b>\$2.75</b>
◇ <b>BBQ Pulled Pork Sliders</b>	<b>\$2.25</b>
◇ <b>Panini Sandwiches</b>	<b>\$3.00</b>
Choice of Prosciutto & Swiss   Roast Beef & Swiss   Turkey & Provolone	
◇ <b>Cherry Tomato, Basil &amp; Artichoke Bruschetta</b>	<b>\$2.00</b>
◇ <b>Parmesan Zucchini Sticks</b>	<b>\$2.00</b>
◇ <b>Chicken or Vegetable Spring Rolls</b>	<b>\$2.25</b>
◇ <b>Smoked Turkey and Avocado Roulades</b>	<b>\$2.25</b>
◇ <b>Chicken Wing</b>	<b>\$1.25</b>
Buffalo   Mild   BBQ	

# *Appetizer Displays*

Prices are per person

◇ <b>Onion Chive Dip with Vegetables</b>	<b>\$7.00</b>
◇ <b>Seasonal Fruit Tray</b>	<b>\$8.00</b>
◇ <b>House Salad or Caesar Salad</b>	<b>\$6.00</b>
◇ <b>Roasted Pear and Spinach Salad</b>	<b>\$7.00</b>
◇ <b>Domestic Cheese</b>	<b>\$6.25</b>
◇ <b>Imported Cheese</b>	<b>\$15.00</b>
◇ <b>Artisan Meats, Cheeses and Fruit Antipasti Platter</b>	<b>\$15.00</b>
◇ <b>Ahi Nachos</b>	<b>\$8.00</b>
◇ <b>Chicken Nachos</b>	<b>\$5.00</b>
◇ <b>Roasted Cauliflower</b>	<b>\$5.00</b>

All prices will have an additional 20% gratuity and applicable sales tax.  
Consuming raw or undercooked foods may increase your risk of foodborne illness.

# Lunch

Available from 11:00am—4:00pm  
*All meals will be served buffet style*

**Choice of 3 entrées \$28.95**

**Choice of 2 entrées \$24.95**

## **SALADS** *Choice of One:*

House Salad with Balsamic Dressing

Caesar Salad

## **ENTREES**

### **Turkey Sandwich**

*Turkey breast—manchego cheese—baby spinach—avocado—tomato—whole grain mustard—cranberry chutney—sourdough bread*

### **Caprese Sandwich**

*Chicken breast—mozzarella—tomato—spinach—basil—pesto mayonnaise—sourdough bread*

### **French Dip**

*certified angus roast beef—swiss cheese—creamy horseradish—french roll—au jus*

### **Napa Vegetable Pasta**

*Penne pasta—zucchini—yellow squash—red and green bell peppers—house made marinara—parmesan*

### **Chicken Caesar Wrap**

*Romaine—tomato—avocado—chicken breast—smoked bacon—parmesan cheese—Caesar dressing—spinach tortilla*

### **Tuna Stuffed Avocado**

*Avocado—bell pepper—tuna salad—red onion—tomato*

### **Tri-Tip**

*Rosemary—Rosemary demi-glaze*

### **Mango Shrimp and Avocado Salad**

*Blackened shrimp—mango—onion—cherry tomatoes—avocado—cilantro—mixed greens—spicy orange vinaigrette*

## **SIDES** *Choice of Two:*

Fresh Fruit

French Fries

Sautéed Seasonal Vegetables

Sweet Potato Fries

Cole Slaw

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# Dinner

Available from 4:00pm—10:00pm

*Plated options available to parties up to 30 guests*

**Choice of 3 entrées \$45.95**

**Choice of 2 entrées \$35.95**

## **SALADS** *Choice of One:*

House Salad with Balsamic Dressing

Caesar Salad

## **ENTREES**

Pan Seared Salmon with Citrus Fennel Sauce

Roasted Vegetable Penne with Chardonnay Lemon Herb Sauce

Chicken Fettucine Alfredo

Mushroom Ravioli

Tri-Tip with Cabernet Demi-glaze

Mango Shrimp and Avocado Salad

Certified Angus Prime Rib **+\$5.00 per person**

## **SIDES** *Choice of Two:*

Wild Artisan Rice

Roasted Garlic Mashed Potatoes

Penna Pasta with House made Marinara

Sautéed Seasonal Vegetables

Roasted Tri-Colored Potatoes

## **DESSERTS** *Choice of One:*

Vanilla Ice Cream with Fresh Berries and Whipped Cream

Chocolate Mousse Torte

Assorted Cookies and Brownies

# Banquet Pricing

Thank you for considering Napa-Sonoma to host your upcoming event. We look forward to helping you create a memorable time with guests.

## Facility Fees

*Room rentals are limited to 5 hours. Additional hours may be purchased for an additional fee.*

### Monday-Friday

Dining Room	\$600.00 room fee plus food and beverage
Patio	\$600.00 room fee plus food and beverage
Garage	\$300.00 room fee plus food and beverage

### Saturday & Sunday

Any room	\$2,000.00 food and beverage minimum
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### Complete Restaurant

If you would like to have the entire restaurant to yourself, please inquire for pricing and availability.

### Additional Items

Photobooth	\$6.00 per person
Additional Hours	\$350.00 per hour