



# Napa-Sonoma Banquet Menu

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

**PEYTON HODEL**

***EVENTS MANAGER***

**775-553-5250**

**PHODEL@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** **\$19.95**

*fresh fruit—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:*

Non-Alcoholic Beverages (orange juice not included)

Fresh Fruit

French Toast

Scrambled Eggs

Bacon

Pear and Spinach Salad

Meat and Cheese Antipasti Platter

Panini Sandwich Bites

*Choice of Turkey & Provolone, Roast Beef & Swiss, or Prosciutto & Swiss*

**Additional:**

**Bottomless Mimosas** **\$15.00**

**Juice Carafe** **\$8.00**

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



# Appetizers

Minimum 25 Pieces  
Prices are per piece

- ◇ **Maple Chipotle BBQ Glazed Chicken Skewers** **\$2.00**
- ◇ **Italian Sausage & Fennel Stuffed Mushrooms** **\$2.50**
- ◇ **Applewood Bacon Wrapped Prawns with Mango Chutney** **\$4.50**
- ◇ **Goat Cheese, Pear and Prosciutto Empanadas** **\$2.75**
- ◇ **Caprese Skewers** **\$2.25**
- ◇ **Prawn over Seasonal Melon with Feta and Balsamic Reduction** **\$4.00**
- ◇ **Parmesan Meatballs and House-made Marinara** **\$1.50**
- ◇ **Cubed Sashimi Ahi with Wasabi Mayonnaise** **\$2.75**
- ◇ **BBQ Pulled Pork Sliders** **\$2.25**
- ◇ **Panini Sandwiches** **\$3.00**  
Choice of Prosciutto & Swiss | Roast Beef & Swiss | Turkey & Provolone
- ◇ **Cherry Tomato, Basil & Artichoke Bruschetta** **\$2.00**
- ◇ **Smoked Turkey and Avocado Roulades** **\$2.25**
- ◇ **Artisan Meats, Cheeses and Fruit Antipasti Platter** **\$17.00**  
Feeds 3-5 people
- ◇ **Roasted Pepper Hummus with Vegetables** **\$10.00**  
Feeds 3-5 people
- ◇ **Seasonal Fruit Tray** **\$17.00**  
Feeds 3-5 people
- ◇ **House Salad or Caesar Salad** **\$20.00**  
Choice of dressing | Feeds 3-5 people
- ◇ **Roasted Pear and Spinach Salad** **\$25.00**  
Feeds 3-5 people
- ◇ **Pastry Wrapped Wheel of Brie Cheese** **\$39.00**  
10 inch Wheel | Feeds 8-10 people

All prices will have an additional 20% gratuity and applicable sales tax.  
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# Lunch

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

## **Vintage Lunch**                      **\$28.95**

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

House Salad with Balsamic Dressing  
Caesar Salad

### **ENTREES** *Choice of Three:*

#### **Turkey Sandwich**

*Turkey breast—manchego cheese—baby spinach—avocado—tomato—white truffle mayonnaise—sourdough bread*

#### **Caprese Sandwich**

*Chicken breast—mozzarella—tomato—spinach—basil—pesto mayonnaise—herbed focaccia bread*

#### **Chicken Spinach Wrap**

*Spinach—prosciutto—manchego cheese—chicken breast—whole grain mustard—spinach tortilla*

#### **Chicken Caesar Wrap**

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

#### **Mac n' Cheese**

Elbow noodles—white and sharp cheddar cheese sauce

#### **Shrimp Stuffed Avocado**

*Avocado—bell pepper—dill shrimp salad—red onion—tomato*

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

Fresh Fruit  
French Fries  
Kettle Chips  
Potato Salad  
Sautéed Seasonal Vegetables  
Sweet Potato Fries  
Vegetable Caponata

### **Upgrade to Specialty Salad \$3.00 per person**

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

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

All prices will have an additional 20% gratuity and applicable sales tax.  
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# Dinner

Available from 4:00pm—10:00pm

*Plated options available to parties up to 30 guests*

**Napa Dinner** **\$34.95**

**SALADS** *Choice of One:*

House Salad with Balsamic Dressing

Caesar Salad

**ENTREES** *Choice of Three:*

Pan Seared Salmon with Citrus Fennel Sauce

Chicken Diablo with Prosciutto, Artichoke, Spinach, and Tomato Cream served over Linguine

Braised Short Ribs with Pearl Onions and Cabernet Demi-Glaze

Roasted Vegetable Pappardelle with Chardonnay Lemon Herb Sauce

Shrimp Fettucine Alfredo

Mushroom Ravioli

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

**SIDES** *Choice of Two:*

Wild Artisan Rice

Roasted Garlic Mashed Potatoes

Parmesan Risotto

Sautéed Seasonal Vegetables

Sautéed Green Beans with Bacon and Onions

Grilled Asparagus

**DESSERTS** *Choice of One:* **+\$5.00 per person**

New York Cheesecake with Fresh Berries

Chocolate Mousse Torte

Assorted Cookies and Brownies

**Upgrade to Specialty Salad \$3.00 per person**

**Mango Shrimp and Avocado Salad**

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

All prices will have an additional 20% gratuity and applicable sales tax.

Consuming raw or undercooked foods may increase your risk of foodborne illness.



# 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 Minimums

*Minimums apply to private parties only and do not include tax or gratuity. Please call to discuss further options.*

### January—November

*Thursday—Saturday*

Patio or Dining Room \$2,000

Patio and Garage \$3,000

*Sunday—Wednesday*

Patio or Dining Room \$300 room charge plus food and beverage

Patio and Garage \$500 room charge plus food and beverage

### December Parties

#### Breakfast & Lunch 7:00am—4:00pm

*Thursday—Saturday*

Patio or Dining Room \$1,500

Patio and Garage \$2,500

*Sunday—Wednesday*

Patio or Dining Room \$1,000

Patio and Garage \$2,000

#### Dinner 4:00pm—10:00pm

*Thursday—Saturday*

Patio or Dining Room \$2,500

Patio and Garage \$3,500

*Sunday—Wednesday*

Patio or Dining Room \$2,000

Patio and Garage \$3,000

### Additional Items

Photobooth \$500

P/A System with microphone \$100

White Linen \$50

All minimums are subject to change. An automatic gratuity of 20% and applicable sales tax will also be added.