



GROUP & EVENT DINING

M E N U S

Select from our specially created menus or indulge in “designer dining” where personal customization allows you to style your own event.

Our approach to “perfect pairings” combines the best seasonal selections with interesting new wines for a dining experience that will be as tantalizing as it is memorable!





GROUP & EVENT DINING

Select from one our group dining menus below, or we can create a customized menu for your event.

LUNCH MENUS

PINOT GRIGIO \$22

RIESLING \$27

CHARDONNAY \$32

DINNER MENUS

PINOT NOIR \$47

MERLOT \$57

CABERNET SAUVIGNON \$67

NAPA ROOM MENUS

NAPA ONE \$75

NAPA TWO \$100

*Menu prices are not inclusive of alcoholic beverages, tax or gratuity.
Food beverage minimums may apply.*



GROUP & EVENT DINING

PINOT GRIGIO LUNCH MENU

SELECT ONE OF THE FOLLOWING

Soup of the day or Farmer's Market Vegetable Soup

Mixed Greens Salad

*With grape tomatoes, toasted seeds
and white balsamic dressing*

Ripe Plum Tomato Flatbread

With roasted garlic essence, sweet basil and Parmesan cheese

SELECT TWO OF THE FOLLOWING LUNCH ENTREÉS

(PRESENTED INDIVIDUALLY PLATED OR FAMILY STYLE)

Grilled Chicken Caesar Sandwich

With lettuce and tomato on fresh Ciabatta bread

Roasted Market Vegetable Sandwich

*With three cheeses and tomato-basil sauce
on grilled Ciabatta bread*

Kalymnos Greek Salad

*With Feta cheese, cucumbers, tomatoes,
red onions and kalamata olives*

Seasonal Grilled Chicken Salad

*With mixed lettuce, grilled red peppers,
cheese and creamy Caesar dressing*

Mini Indulgences

Individual servings of classic desserts

Coffee, Tea & Soft Drinks Included

Wine pricing and pairings available upon request.



GROUP & EVENT DINING

RIESLING LUNCH MENU

BRICK-OVEN FLATBREAD UPON ARRIVAL

Ripe Plum Tomato Flatbread

With roasted garlic essence, sweet basil and Parmesan cheese

CHOICE OF SOUP:

Soup of the Day or **Farmer's Market Vegetable Soup**

TRIO OF ENTRÉE SALADS

(PRESENTED INDIVIDUALLY PLATED OR FAMILY STYLE)

Seasonal Grilled Chicken Salad

*With mixed lettuce, grilled red peppers,
cheese and creamy Caesar dressing*

Seasonal Grilled Salmon Salad

*With organic greens, grilled pineapple,
red peppers and seasonal vinaigrette*

Kalymnos Greek Salad

*With Feta cheese, cucumbers, tomatoes,
red onions and kalamata olives*

Mini Indulgences

Individual servings of classic desserts

Coffee, Tea & Soft Drinks Included

Wine pricing and pairings available upon request.



GROUP & EVENT DINING

CHARDONNAY LUNCH MENU

BRICK-OVEN FLATBREAD UPON ARRIVAL

Ripe Plum Tomato Flatbread

With roasted garlic essence, sweet basil and Parmesan cheese

Mixed Greens Salad

*With grape tomatoes, toasted seeds
and white balsamic dressing*

SELECT THREE OF THE FOLLOWING LUNCH ENTRÉES

(PRESENTED INDIVIDUALLY PLATED OR FAMILY STYLE)

Grilled Chicken & Vegetable Pasta

*Market vegetables sauteed in a lemon basil sauce
with Parmesan cheese*

Cedar Plank Atlantic Salmon

With fresh asparagus, sweet carrots and roasted new potatoes

Chef's Market Vegetable Plate

*Roasted vegetables with grilled Ponzu glazed tofu
and toasted almond tabbouleh*

Roasted Pork Tenderloin

*With fresh leaf spinach, cremini mushrooms,
corn polenta and seasonal sauce*

Caramelized Sea Scallops

*Grilled and served with roasted asparagus
and pearl pasta*

Mini Indulgences

Individual servings of classic desserts

Coffee, Tea & Soft Drinks Included

Wine pricing and pairings available upon request.



GROUP & EVENT DINING

PINOT NOIR DINNER MENU

BRICK-OVEN FLATBREADS UPON ARRIVAL

Ripe Plum Tomato Flatbread

With roasted garlic essence, sweet basil and Parmesan cheese

Garlic Chicken Flatbread

*With balsamic onions, roasted red peppers
and Mozzarella cheese*

Mixed Greens Salad

*With grape tomatoes, toasted seeds
and white balsamic dressing*

SELECT THREE OF THE FOLLOWING DINNER ENTRÉES
(PRESENTED INDIVIDUALLY PLATED OR FAMILY STYLE)

Cedar Plank Atlantic Salmon

With fresh asparagus, sweet carrots and roasted new potatoes

Roasted Pork Tenderloin

*With fresh leaf spinach, cremini mushrooms,
corn polenta and seasonal sauce*

Oak Grilled Chicken Breast

With organic wild rice, fresh vegetables and seasonal sauce

Chef's Market Vegetable Plate

*Roasted vegetables with grilled Ponzu glazed tofu
and toasted almond tabbouleh*

(Filet Mignon and Lamb Rack available with sur-charge)

Mini Indulgences

Individual servings of classic desserts

Coffee, Tea & Soft Drinks Included

Wine pricing and pairings available upon request.



GROUP & EVENT DINING

MERLOT DINNER MENU

BRICK-OVEN FLATBREADS UPON ARRIVAL

Ripe Plum Tomato Flatbread

With roasted garlic essence, sweet basil and Parmesan cheese

Garlic Chicken Flatbread

With balsamic onions, roasted red peppers and Mozzarella cheese

Baby Spinach Salad

*With seasonal fruit, crumbled Gorgonzola
and toasted nuts*

SELECT THREE OF THE FOLLOWING DINNER ENTRÉES

(PRESENTED INDIVIDUALLY PLATED OR FAMILY STYLE)

Cedar Plank Atlantic Salmon

With fresh asparagus, sweet carrots and roasted new potatoes

Roasted Pork Tenderloin

*With fresh leaf spinach, cremini mushrooms,
corn polenta and seasonal sauce*

Oak Grilled Chicken Breast

With organic wild rice, fresh vegetables and seasonal sauce

Chef's Market Vegetable Plate

*Roasted vegetables with grilled Ponzo glazed tofu
and toasted almond tabbouleh*

Filet Mignon (sliced)

Over garlic mashed potatoes and fresh vegetables

(Lamb Rack available with sur-charge)

Mini Indulgences

Individual servings of classic desserts

Coffee, Tea & Soft Drinks Included

Wine pricing and pairings available upon request.



GROUP & EVENT DINING

CABERNET SAUVIGNON DINNER MENU

BRICK-OVEN FLATBREADS UPON ARRIVAL

Ripe Plum Tomato Flatbread

With roasted garlic essence, sweet basil and Parmesan cheese

Garlic Chicken Flatbread

With balsamic onions, roasted red peppers and Mozzarella cheese

Grilled Steak & Cremini Mushroom Flatbread

With fresh spinach and Wisconsin blue cheese

APPETIZERS TO SHARE

Chilled Shrimp Cocktail

Poached Gulf shrimp with classic cocktail sauce

Grilled Chicken Skewers

Grilled chicken skewers with seasonal infused flavor and fresh salsa

Baby Spinach Salad

*With seasonal fruit, crumbled Gorgonzola
and toasted nuts*

SELECT THREE OF THE FOLLOWING DINNER ENTRÉES

(PRESENTED INDIVIDUALLY PLATED OR FAMILY STYLE)

Cedar Plank Atlantic Salmon

With fresh asparagus, sweet carrots and roasted new potatoes

Roasted Pork Tenderloin

With spinach, cremini mushrooms, corn polenta & seasonal sauce

Oak Grilled Chicken Breast

With organic wild rice, fresh vegetables and seasonal sauce

Chef's Market Vegetable Plate

Roasted vegetables with grilled Ponzu glazed tofu and toasted almond tabbouleh

Filet Mignon (sliced)

Over garlic mashed potatoes and fresh vegetables

Roasted Rack of Lamb

With asparagus, balsamic onions, new potatoes and Dijon sauce

Mini Indulgences

Individual servings of classic desserts

Coffee, Tea & Soft Drinks Included

Wine pricing and pairings available upon request.



GROUP & EVENT DINING

RECEPTION MENU

BRICK-OVEN BAKED FLATBREADS

Parmesan Crispbread \$3.75

Ripe Plum Tomato Flatbread \$7.75

Garlic Chicken Flatbread \$8.75

Grilled Steak & Cremini Mushroom Flatbread \$9.25

Chef's Inspiration - changes with the season

HORS D'OEUVRES RECEPTION

Priced by the dozen

Spinach or Crab Stuffed Button Mushrooms \$18

Chilled Shrimp Cocktail \$23

Grilled Chicken Skewers \$22

Avocado Shrimp Chips \$12

Pork Tenderloin Lollipops \$26

Grilled Lamb Rib Chops \$32

MINI INDULGENCES & DESSERT WINE PARTY

Individual servings of classic desserts.

Flight of 9 minis \$22.50

Mini Indulgence Celebration Tower (18 minis) \$45

Dessert wines & after dinner cordials (menu pricing)



GROUP & EVENT DINING

NAPA MENU I

HORS D'OEUVRES RECEPTION

(Select three of the following)

Spinach or Crab Stuffed Button Mushrooms

Chilled Shrimp Cocktail

Grilled Chicken Skewers

Avocado Shrimp & Chips

Pork Tenderloin Lollipops

Rosemary & Parmesan Cheese Crispbread on every table

FIRST COURSE

Mixed Greens Salad

*with toasted seeds, grape tomatoes, cucumbers
and white balsamic vinaigrette*

SECOND COURSE

(Select three of the following)

Cedar Plank Atlantic Salmon

With fresh asparagus, sweet carrots and roasted new potatoes

Roasted Pork Tenderloin

*with fresh leaf spinach, cremini mushrooms, corn polenta
and seasonal sauce*

Oak Grilled Chicken Breast

With organic wild rice, fresh vegetables and seasonal sauce

Chef's Market Vegetable Plate

*Roasted vegetables with grilled Ponzu glazed tofu
and toasted almond tabbouleh*

THIRD COURSE

Mini Indulgences

Individual servings of classic desserts

Coffee, tea, and soft drinks included

Wine pricing and pairings available upon request.



GROUP & EVENT DINING

NAPA MENU 2

HORS D'OEUVRES RECEPTION

(Select three of the following)

Chilled Shrimp Cocktail

Grilled Chicken Skewers

Grilled Lamb Chops

Crab Dumpling with Miso Broth

Steak with Pico de Gallo

Avocado Shrimp & Chips

Pork Tenderloin Lollipops

Rosemary & Parmesan cheese Crispbread on every table

FIRST COURSE

(Select one of the following)

Mixed Greens Salad

*with toasted seeds, grape tomatoes, cucumbers
and white balsamic vinaigrette*

Baby Spinach Salad

With seasonal fruit, crumbled Gorgonzola and toasted nuts

SECOND COURSE

(Select three of the following)

Cedar Plank Atlantic Salmon

with fresh asparagus, sweet carrots and roasted new potatoes

Roasted Pork Tenderloin

*with fresh leaf spinach, cremini mushrooms, corn polenta
and seasonal sauce*

Oak Grilled Chicken Breast

With organic wild rice, fresh vegetables and seasonal sauce

Filet Mignon

Over garlic mashed potatoes and fresh vegetables

Roasted Rack of Lamb

With asparagus, balsamic onions, new potatoes and Dijon sauce

THIRD COURSE

Mini Indulgences

Individual servings of classic desserts

Coffee, tea, and soft drinks included

**Wedding parties will receive a complimentary champagne toast
in lieu of mini indulgences desserts.**



GROUP & EVENT DINING

NAPA ROOM

ROOM	SEATED	RECEPTION	SQ. FT
NAPA	150	225	1500

Room set-up can be adjusted to accomodate guest event needs

