

NAPA VALLEY GRILLE

Hors d'oeuvres

Butlered

(each serves approximately 20 guests)

Smoked Moulard Duck Breast \$90.00

black mission figs

Traditional Bruschetta \$35.00

diced roma tomatoes, red onion & basil

Zucchini & Tomato Tarts \$40.00

Maine Scallops \$60.00

wrapped in applewood Smoked Bacon

Sesame Crusted Ahi Tuna \$80.00

pickled ginger, soy sauce, wasabi

Smoked Salmon & Cucumber Canapés \$50.00

dill & crème fraiche

Grilled New Zealand Lamb Chops \$160.00

Mini Crab Cakes \$90.00

roasted garlic aioli

Crab Meat Stuffed Mushrooms \$60.00

pignoli nuts & swiss chard

Chicken, Shrimp or Beef Kabobs \$70.00

marinated vegetables

Sesame Chicken Tenders \$60.00

honey-mustard sauce

Asparagus Wrapped in Prosciutto \$60.00

Stationary

(each serves approximately 20 guests)

Artisanal Cheese Board \$85.00

seasonal fruits, condiments

Shrimp Cocktail \$100.00

traditional condiments

Three Dips & A Crisp \$35.00

hummus, roasted eggplant & spinach artichoke dips

Assorted Mini Sandwiches \$135.00

*chef's selection of gourmet sandwich
including a vegetarian option*

House Smoked Salmon \$60.00

cucumber, crème fraiche & chives

Calamari & Shrimp \$70.00

with vegetables, mediterranean salsa, lemon remoulade

Steamed Prince Edward Island Mussels \$50.00

in a savory broth with crostini

Large Harvest Platter \$150.00

*house smoked salmon, prosciutto di parma,
duck confit on brioche, dried harvest fruits in port wine,
herb crusted salami, blended olives, spiced walnuts, crabmeat-pine
nut stuffed cremini mushrooms*

Mediterranean Seafood Misto \$300.00

*grilled shrimp skewers, steam clams, crispy calamari,
and baked spinach~saffron oysters*

Napa Valley Raw Bar \$400.00

*oysters on the half shell, little neck clams, shrimp cocktail,
crab claws, ceviche with classic accompaniments*