



# BRINDARE

*Napa Valley*

## CONTINENTAL BREAKFAST

Organic Seasonal Berries and Fruit  
Assorted Pastries and Muffins  
Fresh Squeezed Orange Juice  
Freshly Brewed Coffee  
and Assorted Herbal Teas

## DELUXE CONTINENTAL BREAKFAST

Organic Seasonal Berries and Fruit  
Assorted Pastries and Muffins  
Yogurt and Granola  
Fresh Squeezed Orange Juice  
Freshly Brewed Coffee  
and Assorted Herbal Teas

## NAPA MENU

Organic Seasonal Berries and Fruit  
Assorted Pastries and Muffins

### *Choose One Option*

Meat and Vegetable Breakfast Sandwiches  
Meat and Vegetable Breakfast Burritos  
Individual Meat and Vegetable Frittatas  
Meat and Vegetable Quiche

Fresh Squeezed Orange Juice  
Freshly Brewed Coffee  
and Assorted Herbal Teas

## SNACKS

Assortment of Muffins  
Assorted Danish  
Bagels with Cream Cheese  
Bagels and Lox with Accompaniments  
Organic Seasonal Berries and Fruit  
Fruit Skewers with Yogurt Dip  
House Made Brownies  
Fresh Baked Cookies  
Hard Boiled Eggs  
Granola + Energy Bars  
Popcorn with Assorted Seasonings  
Tea Sandwiches  
Hummus with Pita Wedges  
Vegetable Crudite with Two Dips  
Tortilla Chips with Guacamole and Salsa  
Individual Bags of Potato Chips  
Mixed Nuts  
Assortment of Candy Bars  
Cheese Board  
Cheese and Charcuterie Board  
Make Your Own Trail Mix  
crumbled granola, almonds, peanuts,  
shaved toasted coconut, dried cranberries,  
apricots and raisins, M&M's, pretzels



**Individual Boxed Lunch Menu**

5 order minimum per selection

Oven Roasted Turkey BLT Wrap: *calabrian chili aioli*

Roast Beef Sandwich on Ciabatta: *caramelized onions, arugula, malt vinegar aioli (df)*

Chicken Salad Sandwich on a Sourdough Roll: *celery, grapes, tarragon, mustard seed aioli (df)*

Smoked Salmon + Cucumber Sandwich: *herbed cream cheese, lettuce*

Grilled Vegetable Sandwich on a French Roll: *calabrian chili aioli (v)*

Oven Roasted Turkey Sandwich on a Dutch Crunch Roll: *cranberry chutney, lettuce, tomato (df)*

Mediterranean Vegetable Wrap: *spinach, olives, feta cheese, tomatoes, cucumber, bell peppers, red wine vinaigrette (v)*

Grilled Chicken Breast on Chopped Romaine: *caesar dressing, house made croutons (df, v)*

Marinated Skirt Steak on Arugula: *roasted tomatoes, shallot- balsamic vinaigrette*

Garden Vegetable Pasta Salad

Fruit Salad

Assorted Cookies

**Buffet Lunch Menu**

5 order minimum per selection

Seasonal Green Salad

Oven Roasted Turkey BLT Wrap: *calabrian chili aioli*

Roast Beef Sandwich on Ciabatta: *caramelized onions, arugula, malt vinegar aioli (df)*

Chicken Salad Sandwich on a Sourdough Roll: *celery, grapes, tarragon, mustard seed aioli (df)*

Smoked Salmon + Cucumber Sandwich: *herbed cream cheese, lettuce*

Grilled Vegetable Sandwich on a French Roll: *calabrian chili aioli (df, v)*

Oven Roasted Turkey Sandwich on a Dutch Crunch Roll: *cranberry chutney, lettuce, tomato (df)*

Mediterranean Vegetable Wrap: *spinach, olives, feta cheese, tomatoes, cucumber, bell peppers, red wine vinaigrette (v)*

Garden Vegetable Pasta Salad

Fruit Salad

Assorted Mini Desserts and Cookies

**Additional Available Options**

Plates and Roll ups (white linen napkin with utensils)

Service Staff

We require a 10 person minimum and a 5 order minimum per selection for the menus above.

**AMBIENT MENU 1**

Arugula and Frisee Salad: *fennel, apricots, toasted pistachios, humboldt fog cheese, citrus vinaigrette (gf, v)*

Rustic Bread

Wild Rice and Farro Salad: *garden vegetables and meyer lemon citronette (df, gf, v, vg)*

Pan Roasted Alaskan Halibut: *green olive salsa verde (df, gf)*

Grilled Sonoma Chicken Thighs: *mission fig and balsamic chutney (df, gf)*

Dark Chocolate Pot de Crème: *brandied cherries and creme chantilly (v)*

**AMBIENT MENU 2**

Baby Spinach and Radicchio Salad: *creamy meyer lemon dressing, herbed croutons and shaved grana padano (v)*

Rustic Bread

Sardinian Fregola Pasta Salad Genovese: *pesto, black olives, green beans, red onions, cherry tomatoes and sheep's milk feta (v)*

Grilled King Salmon "Scallopini": *caper-garlic- white wine sauce (df, gf)*

Grilled Brandt Family Beef Filet Mignon: *cabernet sauvignon sauce bordelaise (gf)*

Classic Tiramisu: *italian ladyfingers, mascarpone zabaglione (v)*

**AMBIENT MENU 3**

Kale and Radicchio Caesar: *sourdough croutons, grana padano*

Rustic Bread

Butcher's Salad: *salami toscano, marinated garbanzos, vine ripe tomatoes, zucchini, herbed red wine vinaigrette (gf)*

Gluten Free Red Lentil Penne Pasta: *kale pesto, sunburst tomato, sonoma goat cheese (gf)*

Berkshire Pork Loin Scallopini: *roasted cioppolini- cabernet jam (df, gf)*

Butterscotch Panna Cotta Cup: *sea salt caramel, whipped creme fraiche (gf, v)*

**AMBIENT MENU 4**

Chopped Tre Colore Salad: *cucumbers, sunburst tomatoes, red onions, garbanzos, sheep milk feta, red wine vinaigrette (gf, v)*

Rustic Bread

Sweet Corn and Farro Salad: *roasted mushrooms, arugula, creme fraiche, chives (v)*

Wild King Salmon: *castelvetrano olive salsa verde (df, gf)*

Grilled and Sliced Prime New York Steak: *horseradish cream sauce (gf)*

Simply Grilled Broccolini: *balsamic and toasted garlic dressing (df, gf, v, vg)*

Ricotta Cheesecake Bites: *toasted pine nut crust (v)*

Above menus are prepared at Brindare, served buffet or family style and can be delivered or picked up. They are meant to be served at ambient temperature and should not be reheated or replated. These options are available for a minimum of 10 guests and maximum of 35 guests. Food will be plated on platters and will include serving utensils.

## BUILD YOUR OWN MENU

### Salad Options (Select One)

Classic Caesar Salad: *chopped baby hearts of romaine, garlic croutons, parmigiano-reggiano*

Living Butter Lettuces: *sliced apples, candied walnuts, midnight moon, champagne vinaigrette (v)*

Mixed Greens (nov - mar): *pears, candied walnuts, blue cheese crumbles, red wine vinaigrette (v)*

Organic Baby Lettuces (apr - oct): *baby strawberries, hazelnuts, goat cheese crostini, balsamic vinaigrette (gf, v)*

### Entree Options (Select Two)

"Beyond" Sausages: *summer squash caponata (df, gf, v, vg)*

Crispy Chicken Thighs: *bacon and wild mushroom jus (df, gf)*

Grilled Chicken Breast: *roasted garlic- meyer lemon- thyme vinaigrette (df, gf)*

Pan-Roasted Gulf Flounder: *caper and black olive chimichurri (df, gf)*

Sliced New York Steak: *red wine roasted cippolini onion jam (df, gf)*

Wild King Salmon: *sunburst tomato, sweet corn succotash (df)*

### Sides (Select Two)

Cast Iron Roasted Baby Marble Potatoes: *parsley, roasted garlic (df, gf, v, vg)*

Farro and Wild Rice Salad: *spring peas, arugula, baby carrots, shallots, sesame seed- coconut gremolata (df, v, vg)*

Gluten-Free Red Lentil Penne Pasta: *kale pesto, sunburst tomato, sonoma goat cheese (gf, v)*

Simply Roasted Seasonal Vegetables: *sea salt, napa valley olive oil (df, gf, v, vg)*

Whole Wheat Penne Pasta: *roasted eggplant caponata (df, v, vg)*

### Dessert Options (Select One)

Buttermilk and Vanilla Bean Panna Cotta Cups: *seasonal fruit compote (gf, v)*

Flourless Chocolate Cake Bites (gf, v)

Mini Fruit Crostata: *crème anglaise (v)*

Ricotta Cheesecake Bites: *toasted pine nut crust (v)*

### Additional Available Options

Plates and Roll ups (white linen napkin with utensils)

Service Staff

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## HORS D'OEUVRES

Chilled Sweet Corn Soup Shooter (jul - oct): *toasted hazelnuts, chives (v)*

Chilled Tomato Gazpacho (jun - oct): *micro greens, basil oil (df, gf, v, vg)*

Goat Cheese Tart: *green apples, walnuts (v)*

Avocado Bruschetta: *shaved grana padano, aged balsamic*

Tomato and Mozzarella Skewers: *basil, extra virgin olive oil (v, gf)*

Phyllo Popover: *wild mushroom duxelle (v)*

Fava Bean and Ricotta Crostini (mar - jun): *summer truffle (v)*

Point Reyes Blue Cheese Stuffed Date (v)

Heirloom Tomato Bruschetta (jul - oct): *toasted crostini, garden basil, napa valley olive oil (df, v, vg)*

Ahi Tuna Tartare: *cucumber, avocado, garden chives (df, gf)*

Chicken and Sun-Dried Tomato Sausages: *creamy mustard sauce (df, gf)*

Crispy Parmesan Breadsticks: *prosciutto, arugula (df)*

Prosciutto Wrapped Heirloom Melon (aug - oct): *aged balsamic (df, gf)*

Smoked Scottish Salmon: *potato crisp, crème fraiche (gf)*

Sonoma Mission Figs (jul - oct): *gorgonzola, arugula, aged balsamic (gf, v)*

Vietnamese Style Jicama Rolls: *seasonal vegetables, sweet chile sauce (df, gf, v, vg)*

Duck Confit Tostadas: *crispy tostada, radish salsa (gf)*

Grilled Beef Filet on Parmesan Crisp: *shaved horseradish, truffle oil (gf)*

Halibut Ceviche: *thinly sliced tortilla chips (df, gf)*

Maine Lobster Cones: *mango, avocado, lime aioli, sterling caviar (df)*

Mini Beef Wellington: *mushroom duxelle, puff pastry*

**Note:** there is a 15 piece minimum for each selection

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# PLATTERS

## Antipasti Platter

*artisan local and italian cheeses*  
*house-cured meats*  
*fresh fruit*  
*candied nuts*  
*cerignola olives*  
*toasted crostini and breadsticks*

## Cheese Platter

*artisan local and italian cheeses*  
*fresh fruit*  
*candied nuts*  
*breadsticks*

## Dessert Platter

Choose Two:  
*chocolate-dipped strawberries (apr - oct)*  
*butterscotch panna cotta cups*  
*ricotta cheesecake bites*  
*strawberry shortcake (apr - oct)*  
*chocolate cupcakes bites*  
*flourless chocolate cake bites (gf, v)*  
*fruit crostatas*

Choose One:  
*french macaroons*  
*coconut macaroons*  
*assorted cookies, and biscotti*

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**CANCELLATION POLICY:** Events are considered final upon receipt of the signed event confirmation and initial deposit. Cancellation of your event will result in forfeiture of any paid deposits. If you cancel your event within 14 days of the event date, you will be responsible to pay 100% of the estimated charges.

**DELIVERY FEES:** A delivery fee will apply for orders in the city of Napa and orders within Yountville, Oakville, Rutherford, St. Helena and Calistoga.

**DIETARY RESTRICTIONS / ALLERGIES:** All dietary restrictions and/or allergies must be received at least seven (7) days prior so that our culinary team has enough time to order in and make substitutions for your guests. Additional fees may be applicable.

**GUARANTEE:** We are committed to providing outstanding food and service for your event. To do so, a guaranteed guest count must be received (7) days prior to your event to allow for proper planning and staffing. If no updated count has been received, Brindare will consider your estimated guest count to be your final guest count, and you will be charged accordingly.

**INCLUSIONS:** Brindare will provide all food on platters (unless otherwise specified) and will include serving utensils; plates and roll ups are available for an additional charge

**MENU SELECTIONS:** Our Chef has created special ambient menus reflecting local seasonal ingredients and are not meant to be replated or coursed out. To ensure the success of your event, menu selections must be confirmed at least 14 days prior to the event. We will make every effort to provide the food and beverages requested for your event. We reserve the right to substitute any item for a similar product if the product is unavailable or not of a quality consistent with our standards.

**LABOR ARRIVAL:** If you choose to add service staff, the team will arrive with the food one hour prior to the event start time.