



BRINDARE  
Napa Valley



## Buon Cibo, Buon Vino, Buoni Amici

Thank you for reaching out and considering Brindare Napa for your upcoming event!

We're located in the heart of Napa Valley and offer a sophisticated, scenic setting that's ideal for corporate gatherings and social events—whether it's a company retreat, team-building experience, client appreciation dinner, milestone celebration, or executive meeting. The estate includes beautifully landscaped gardens, expansive lawns, mountain and vineyard views, and a welcoming indoor space. It's a peaceful, inspiring environment that encourages connection and leaves a lasting impression.

In addition to our stunning location, we pride ourselves on offering exceptional service. Our dedicated team works closely with each client to plan and execute every detail seamlessly—from custom layouts and décor to curated menus and unique experiences tailored to your group.

We'd love to learn more about what you're envisioning and how we can help bring it to life. Please feel free to share any details or questions you have!

Salute!

Kimmie Husted

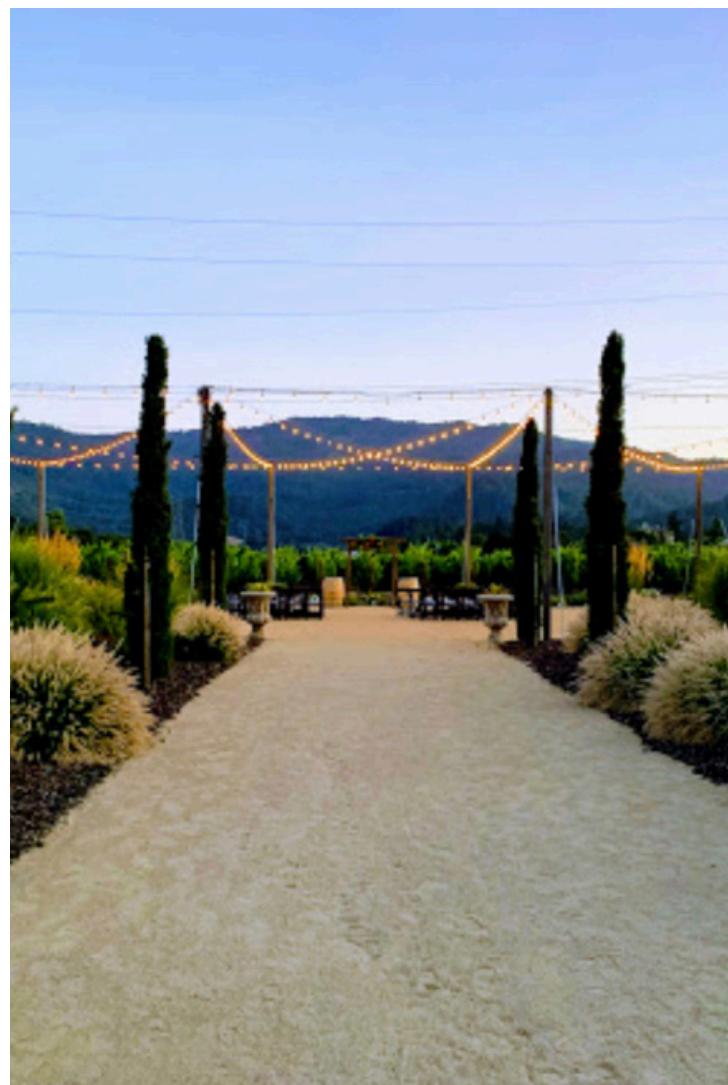
Director of Event Sales

[kimmie@brindarenapa.com](mailto:kimmie@brindarenapa.com)

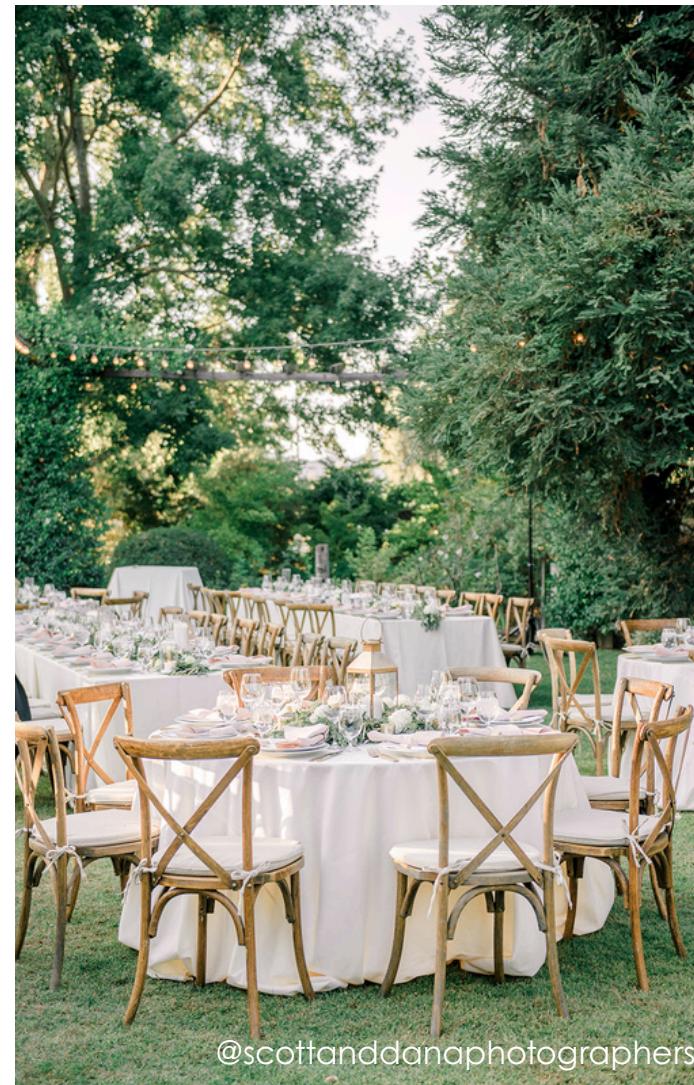
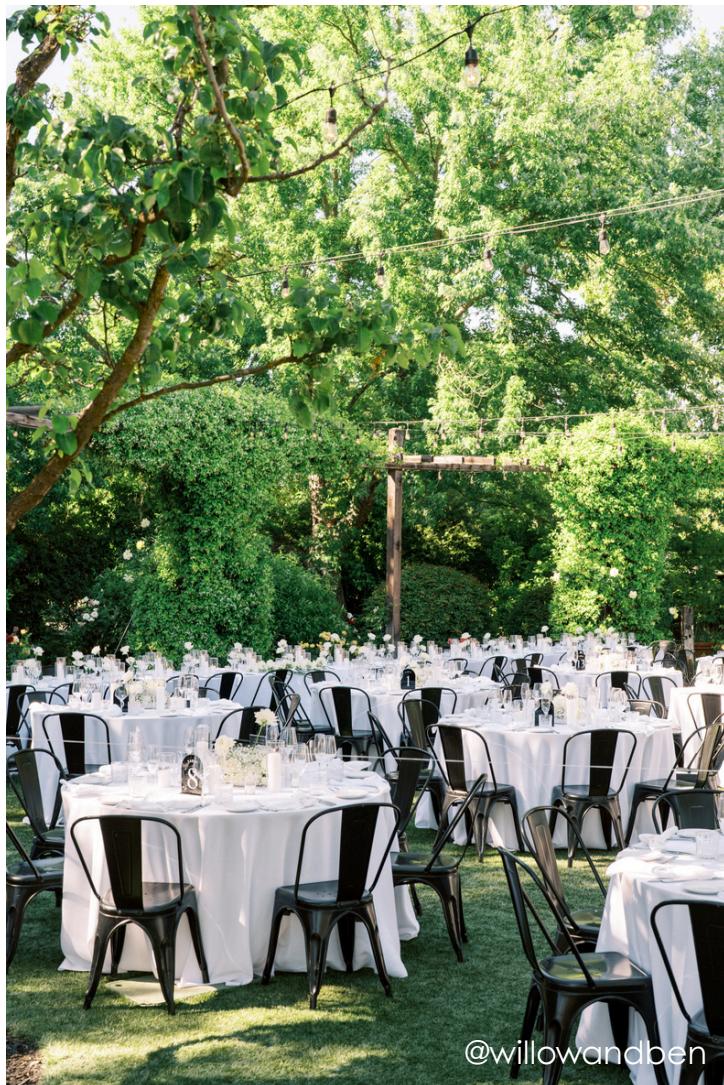
(707) 234-6750

[www.brindarenapa.com](http://www.brindarenapa.com)

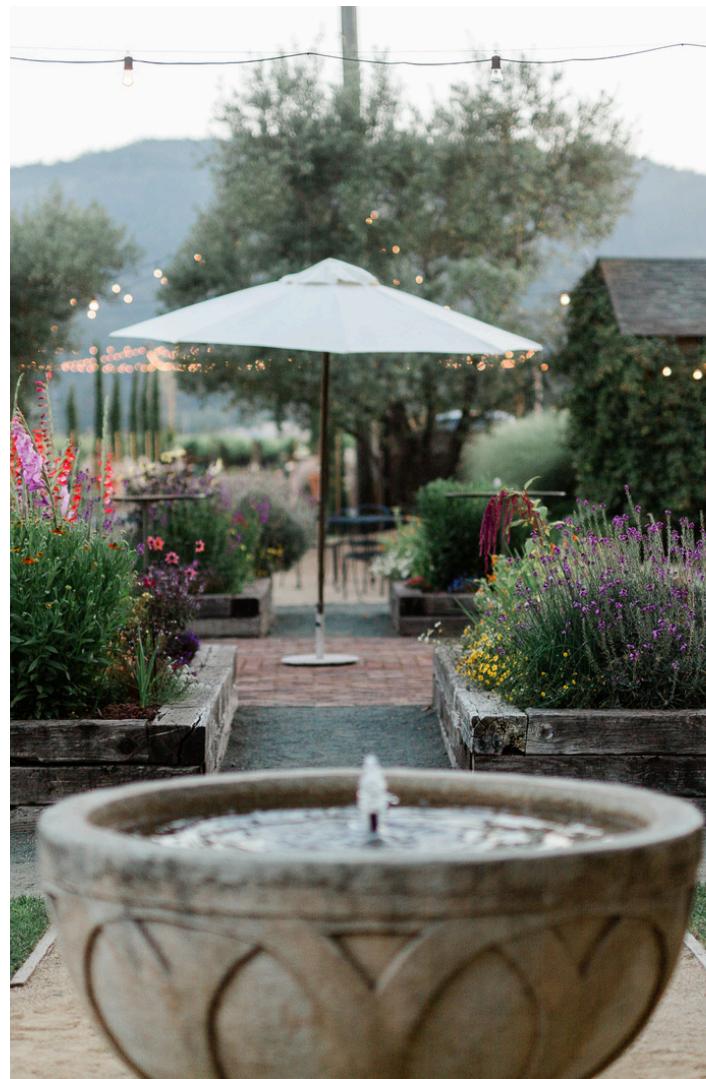
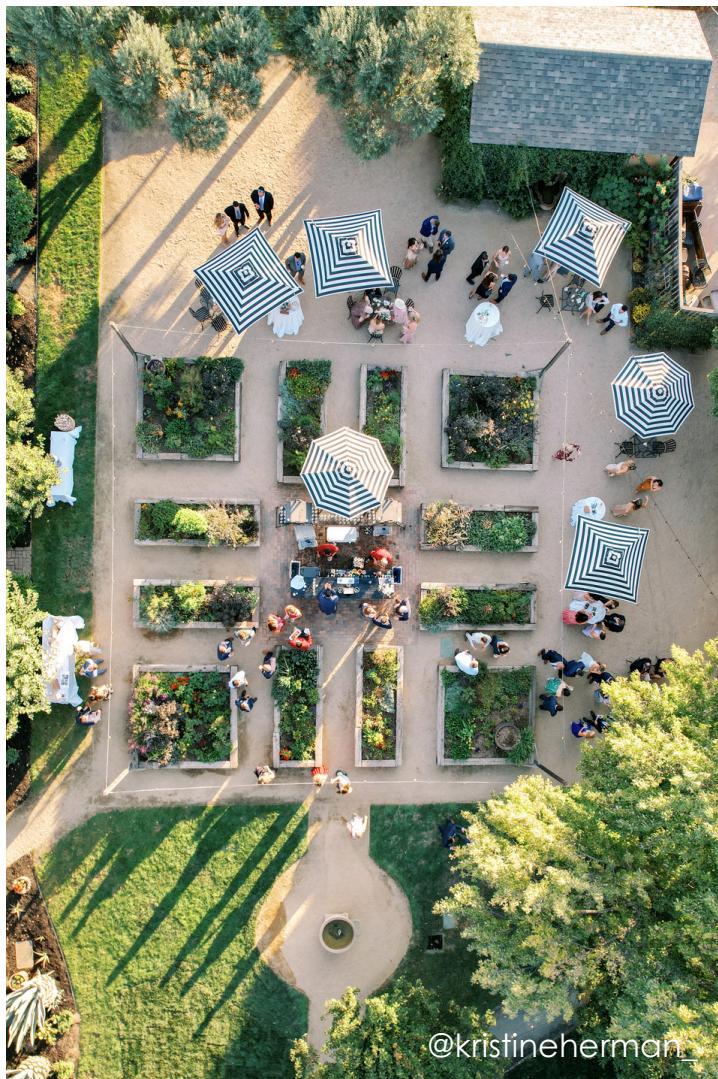
V  
I  
N  
E  
Y  
A  
R  
D



# GARDEN GROVE



V  
I  
G  
N  
E  
T  
T  
O



# COURTYARD



@taylormccutchan

# H A R V E S T R O O M



B  
R  
E  
A  
K  
F  
A  
S  
T

#### **CONTINENTAL BREAKFAST**

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

#### **DELUXE CONTINENTAL BREAKFAST**

Organic Seasonal Berries and Fruit  
Assorted Pastries and Muffins  
Whipped Preserves and Butter  
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  
Whipped Preserves and Butter

#### *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

#### **OAKVILLE MENU**

Organic Seasonal Berries and Fruit  
Assorted Pastries and Muffins  
Whipped Preserves and Butter  
Scrambled Eggs topped with Chives  
Ketchup and Hot Sauce  
Applewood Smoked Bacon  
Caramelized Potatoes, Roasted Peppers, and Onions  
Fresh Squeezed Orange Juice  
Freshly Brewed Coffee and Assorted Herbal Teas

# S N A C K S

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

## PLATED LUNCH

### SALAD OPTIONS (Select One)

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

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

Lacinato Kale and Farro Salad  
*shaved fennel, cranberries, goat cheese, meyer lemon-garlic citronette (v)*

Little Gems "Wedge" Salad  
*avocado, cherry tomatoes, point reyes blue, crispy bacon (gf)*

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

Rustic Bread and Napa Valley Olive Oil

### ENTREE OPTIONS (Select One)

Braised Beef Short Ribs  
*three cheese creamy polenta, roasted broccolini, natural jus (gf)*

Fennel and Rosemary Spiced Pork Tenderloin  
*creamed sweet corn with bacon, buttered marble potatoes, arugula (gf)*

Grilled Wild Salmon  
*wild rice with currants and pine nuts, haricot vert, creamy garlic sauce (gf)*

Pan-Roasted Organic Chicken  
*crispy potatoes, garden vegetables, dijon mustard (df, gf)*

Pan-Roasted Gulf Flounder  
*whipped potatoes, sausalito watercress salad, lemon-caper-white wine sauce (gf)*

Grilled and Sliced Flat Iron Steak  
*cast iron roasted potatoes, garden vegetables, cabernet reduction (df, gf)*

### DESSERT OPTIONS (Select One)

Buttermilk and Vanilla Bean Panna Cotta: *mixed berry compote (gf, v)*

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

Flourless Chocolate Cake: *crème anglaise, berries (gf, v)*

Fruit Crostata: *crème chantilly (v)*

Strawberry Shortcake (apr - oct): *buttermilk biscuit, whipped crème chantilly (v)*

Ricotta Cheesecake: *toasted pine nut crust, macerated fruit (v)*

Freshly Brewed Coffee and Assorted Herbal Teas

L  
U  
N  
C  
H

# BUFFET, STATION, OR FAMILY-STYLE

## SALAD OPTIONS (Select One)

Arugula and Frisee Salad: fennel, apricots, toasted pistachios, humboldt fog cheese (gf, v)  
Classic Caesar Salad: chopped baby hearts of romaine, garlic croutons, parmgiano-reggiano  
Heirloom Tomato Caprese (jul - oct): garden basil, house-made mozzarella, napa valley olive oil, aged balsamic (gf, v)  
Lacinato Kale and Farro Salad: shaved fennel, cranberries, goat cheese, meyer lemon-garlic citronette (v)  
Little Gems "Wedge" Salad: avocado, cherry tomatoes, point reyes blue, crispy bacon (gf)  
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 (v)

Rustic Bread and Napa Valley Olive Oil

## ENTREE OPTIONS (Select Two)

BBQ Spiced Pork Tenderloin: dijon mustard sauce (df, gf)  
"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)  
Grilled Filet Mignon: horseradish cream sauce (gf)  
Pan-Roasted Gulf Flounder: caper and black olive chimichurri (gf)  
Sliced New York Steak: red wine roasted cippolini onion jam (df, gf)  
Wild King Salmon: sunburst tomato, sweet corn succotash (df, gf)

## 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)  
Marinated Garbanzos: asparagus, radishes, cucumbers, feta, herb rose vinaigrette (gf, v)  
Simply Roasted Seasonal Vegetables: sea salt, napa valley olive oil (df, gf, v, vg)  
Toasted Israeli Couscous: snow peas, scallions, grilled peppers, meyer lemon (df, v, vg)  
Whole Wheat Penne Pasta: roasted eggplant caponata (df, v, vg)

## DESSERT OPTIONS (Select Two)

Buttermilk and Vanilla Bean Panna Cotta Cups: mixed berry compote (gf, v)  
Classic Tiramisu Cups: italian ladyfingers, mascarpone zabaglione (v)  
Flourless Chocolate Cake Bites (gf, v)  
Mini Fruit Crostata: crème anglaise (v)  
Ricotta Cheesecake Bites: toasted pine nut crust (v)  
Strawberry Shortcake Cups (apr - oct): buttermilk biscuit, whipped crème chantilly (v)

Freshly Brewed Coffee and Assorted Herbal Teas

## TRAY PASSED HORS D'OEUVRES

R  
E  
C  
E  
P  
T  
I  
O  
N  
Chilled Sweet Corn Soup Shooter (jul - oct): toasted hazelnuts, chives (gf, v)  
Chilled Tomato Gazpacho (jun - oct): micro greens, basil oil (df, gf, v, vg)  
Crispy Risotto Arancini: san marzano tomato sauce (v)  
Goat Cheese Tart: green apples, walnuts (v)  
Tomato and Mozzarella Skewers: basil, extra virgin olive oil (gf, v)  
Warm Eggplant Caponata: capers, tomatoes, garlic bruschetta (df, v, vg)  
Wild Mushroom Crostini: truffle oil, parmesan (v)

Ahi Tuna Tartare: cucumber, avocado, garden chives (df, gf)  
Chicken and Sun-Dried Tomato Sausages: creamy mustard sauce (df, gf)  
Crispy Crab Cakes: calabrian chile aioli (df)  
Crispy Parmesan Breadsticks: prosciutto, arugula  
Fava Bean and Ricotta Crostini (mar - jun): summer truffle (v)  
Pancetta Wrapped Prawns: basil vinaigrette (df, gf)  
Pork and Ricotta Meatballs: spicy tomato sauce (gf)  
Prosciutto Wrapped Heirloom Melon (aug - oct): aged balsamic (df, gf)  
Smoked Scottish Salmon: potato crisp, crème fraiche (gf)  
Smoked Trout Rillettes: sauce gribiche, caviar  
Sonoma Mission Figs (jul - oct): gorgonzola, arugula, aged balsamic (gf, v)  
Vietnamese Style Jicama Rolls: seasonal vegetables, sweet chile sauce (df, gf, v, vg)

BBQ Beef Empanada  
Chopped Smoked Brisket "Sloppy Joe" Sliders: parker house rolls  
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  
Short Rib Sliders: braised beef short rib, slider bun

R  
E  
C  
E  
P  
T  
I  
O  
N

## STATIONS

Service for One Hour

### Antipasti Station

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

### Cheese Fondue Station

assorted cheeses, roasted broccoli, baguette bites, carrot sticks, soft pretzel bites, sausage bites, apple bites, cherry tomatoes, garlic croutons

### Cheese Station

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

### Cubano Station

traditional cubanos pressed to order

### French Fry Bar

truffle oil, parmesan cheese, assorted seasonings, sauces, and toppings

### "Live" Mozzarella Station

hand-pulled fresh mozzarella "al minuto", toasted crostini, and napa valley olive oil

### Mashed Potato Bar

buttermilk whipped yukon gold and purple potatoes, sour cream, chives, bacon bits, cheddar cheese, crispy fried onions, gravy, butter, sea salt, cracked pepper

### Oyster Station Market Price

hog island oysters on the half shell, champagne mignonette, house-made cocktail sauce, chile hot sauce

### Paella Station

bomba rice, spanish chorizo, chicken, manilla clams, gulf prawns, spring peas, red bell peppers, saffron, pimento

### Pasta Station

fusilli alla primavera, wild mushroom ravioli, rigatoni carbonara, rigatoni bolognese, spinach ravioli

### Pizza Station

assorted seasonal pizzas from the wood-burning oven

### Poke Station

hawaiian ahi, grilled tofu, salmon, filet mignon, sticky rice, sesame- soy sauce

### Seafood Station

hog island oysters and jumbo prawns with classic accompaniments

### Slider Station

overnight slow roasted BBQ pulled pork, grilled achiote rubbed chicken, slaw, house made slider buns

BBQ Sauces: alabama white, carolina gold, kansas red

### Street Taco Station

fresh corn tortillas, "carne asada" marinated kobe beef flank steak, "pollo asado" grilled and marinated organic chicken, asado vegetables, salsa bar, traditional toppings

### Sushi Station

spicy tuna rolls: hawaiian ahi tuna, fresh wasabi, daikon sprouts

california rolls: avocado, local dungeness crab, cucumber, micro radish

teriyaki salmon rolls: lightly smoked teriyaki glazed salmon, furikake spice, wasabi tobiko

## SWEET STATIONS

Service for One Hour

### MINI DESSERTS STATION

Select Two:

Chocolate-Dipped Strawberries (apr - oct)

Butterscotch Panna Cotta Cups

Ricotta Cheesecake Bites

Strawberry Shortcake (apr - oct)

Flourless Chocolate Cake Bites

Fruit Crostatas

Select One:

French Macarons

Coconut Macaroons

Assorted Cookies and Biscotti

Freshly Brewed Coffee and Assorted Herbal Teas

### CANNOLI STATION

Select Two:

Traditional Sweet Cream, Chocolate Cream, Strawberry Cream, Nutella Cream, Pistachio Cream

Select Four:

Chocolate Chips, White Chocolate Chips, Rainbow Sprinkles, Fresh Strawberries, Toffee, Oreos,

Butterscotch, Espresso Beans, Graham Cracker, Fresh Raspberries, Chopped Pistachios

Freshly Brewed Coffee and Assorted Herbal Teas

### CHOCOLATE FOUNTAIN STATION

Strawberries, Coconut Macaroon Bites, Pound Cake, Pineapple, Marshmallows, Graham Crackers, Bananas, Cherries, Brownie Bites

### GELATO BAR

Vanilla, Chocolate and Strawberry Gelato  
with assorted toppings and sauces

### S'MORES STATION

Graham Crackers, Milk Chocolate Chunks, Marshmallows

Above items are available to add to any lunch or dinner menu.

## PLATED DINNER

### SALAD OPTIONS (Select One)

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

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

Heirloom Tomato Caprese (jul - oct): garden basil, house-made mozzarella, napa valley olive oil, aged balsamic (gf, v)

Heirloom Tomato and Melon Salad (jul - oct): feta cheese, fresh basil, crispy prosciutto, aged balsamic (gf)

Lacinato Kale and Farro Salad: shaved fennel, cranberries, goat cheese, meyer lemon-garlic citronette (v)

Little Gems "Wedge" Salad: avocado, cherry tomatoes, point reyes blue, crispy bacon (gf)

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 (v)

### ENTREE OPTIONS (Select One)

Fennel and Rosemary Spiced Pork Tenderloin

*creamed sweet corn with bacon, buttered marble potatoes, arugula (gf)*

Grilled Sonoma Chicken Breast

*roasted garlic whipped potatoes, broccolini, wild mushroom-marsala sauce (gf)*

Crispy Liberty Farms' Duck Leg Confit

*morel mushroom and spring pea risotto, mascarpone cheese, cavedoni aged balsamic (gf)*

Grilled Wild Salmon

*wild rice with currants and pine nuts, haricot vert, creamy garlic sauce (gf)*

Pan-Roasted Gulf Flounder

*whipped potatoes, sausalito watercress salad, lemon-caper-white wine sauce (gf)*

Sesame Crusted Diver Scallop

*spring pea and baby carrot salad, cauliflower mouseline, thai yellow curry sauce (gf)*

Braised Beef Short Ribs

*three-cheese creamy polenta, roasted broccolini, natural jus (gf)*

Roasted and Sliced Prime New York Steak

*roasted red potatoes with garlic and rosemary, wild mushrooms, gorgonzola butter (gf)*

Pozzi Ranch Rack of Lamb

*domino potatoes, grilled garden vegetables, chimichurri (gf)*

Grilled Creekstone Farms' Filet Mignon

*fiscalini cheddar potato gratin, roasted garden vegetables, sauce bordelaise (gf)*

Grilled Creekstone Farms' Petite Filet Mignon + Pan Seared Wild Salmon

*roasted garlic whipped potatoes, broccolini, red wine jus (gf)*

Grilled Creekstone Farms' Petite Filet Mignon + Day Boat Scallop

*creamy white corn polenta cake, wilted blooms dale spinach, red wine jus (gf)*

D  
I  
N  
E  
R

## PLATED DINNER

### DESSERT OPTIONS (Select One)

Apple Tart Tatin: *crème chantilly, vanilla caramel (v)*

Artisan and Local Cheeses: *fresh fruits, candied nuts, toasts*

Bread Pudding: *candied citrus, vanilla bean crème chantilly (v)*

Buttermilk and Vanilla Bean Panna Cotta: *mixed berry compote (gf, v)*

Butterscotch Panna Cotta: *sea salt caramel, whipped crème fraîche (gf, v)*

Chocolate Devil's Food Cake: *brandyed apricots, crème anglaise, chocolate sauce (v)*

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

Flourless Chocolate Cake: *crème anglaise, berries (gf, v)*

Fruit Crostata: *crème anglaise (v)*

Pavlova: *almond and orange crème chantilly, citrus compote (gf, v)*

Ricotta Cheesecake: *toasted pine nut crust, macerated fruit (v)*

Strawberry Shortcake (apr - oct): *buttermilk biscuit, whipped crème chantilly (v)*

Prices include one salad, bread service, one entrée selection, one dessert selection, and coffee service. A vegetarian option is always included.

If you wish to offer a choice of two entrees, there is an additional charge and we require you provide the final entrée counts 10 days before the event date along with place cards denoting each guest's entrée selection.

D  
I  
N  
N  
E  
R

## BUFFET, STATION, OR FAMILY-STYLE

### SALAD OPTIONS (Select Two)

Arugula and Frisee Salad: fennel, apricots, toasted pistachios, humboldt fog cheese (gf, v)  
Classic Caesar Salad: chopped baby hearts of romaine, garlic croutons, parmigiano-reggiano  
Heirloom Tomato Caprese (jul - oct): garden basil, house-made mozzarella, napa valley olive oil, aged balsamic (gf, v)  
Heirloom Tomato and Melon Salad (jul - oct): feta cheese, fresh basil, crispy prosciutto, aged balsamic (gf, v)  
Lacinato Kale and Farro Salad: shaved fennel, cranberries, goat cheese, meyer lemon-garlic citronette (v)  
Little Gems "Wedge" Salad: avocado, cherry tomatoes, point reyes blue, crispy bacon (gf)  
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)

Rustic Bread and Napa Valley Olive Oil

### ENTREE OPTIONS (Select Two)

BBQ Spiced Pork Tenderloin: dijon mustard sauce (df, gf)  
"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)  
Grilled Filet Mignon: horseradish cream sauce (gf)  
Pan-Roasted Gulf Flounder: caper and black olive chimichurri (gf)  
Sliced New York Steak: red wine roasted cippolini onion jam (df, gf)  
Wild King Salmon: sunburst tomato, sweet corn succotash (df, gf)

### SIDES (Select Three)

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)  
Fusilli alla Primavera: garden vegetables, roasted garlic, extra virgin olive oil (df, v, vg)  
Gluten-Free Red Lentil Penne Pasta: kale pesto, sunburst tomato, sonoma goat cheese (gf, v)  
Marinated Garbanzos: asparagus, radishes, cucumbers, feta, herb rose vinaigrette (gf, v)  
Simply Roasted Seasonal Vegetables: sea salt, napa valley olive oil (df, gf, v, vg)  
Toasted Israeli Couscous: snow peas, scallions, grilled peppers, meyer lemon (df, v, vg)  
Whole Wheat Penne Pasta: roasted eggplant caponata (df, v, vg)

### DESSERT OPTIONS (Select Three)

Buttermilk and Vanilla Bean Panna Cotta Cups: mixed berry compote (gf, v)  
Classic Tiramisu Cups: italian ladyfingers, mascarpone zabaglione (v)  
Flourless Chocolate Cake Bites (gf, v)  
Mini Fruit Crostatas: crème anglaise (v)  
Strawberry Shortcake Cups (apr - oct): buttermilk biscuit, whipped crème chantilly (v)  
Ricotta Cheesecake Bites: toasted pine nut crust (v)

Freshly Brewed Coffee and Assorted Herbal Teas

## ADDITIONAL OPTIONAL COURSES

### **FAMILY STYLE ANTIPASTI**

Artisan Local and Italian Cheeses  
House-Cured Meats  
Fresh Fruit  
Candied Nuts  
Cerignola Olives  
Toasted Crostini and Breadsticks

### **SOUP**

Acorn Squash Veloute: pomegranate, sage, black trumpet mushrooms, walnut oil (gf, v)  
Porcini Mushroom and Chestnut Soup: toasted hazelnuts, white truffle oil (gf, v)  
Roasted Butternut Squash Soup: caramelized butternut squash, toasted hazelnuts, pumpkin seed oil, chives (gf, v)  
Split Pea and Ham Soup: spring peas, house-made calabrian bacon smoked with cabernet staves, parmigiano broth (gf)  
Spring Asparagus Veloute: crispy prosciutto, chives, meyer lemon crème fraiche (gf)  
Sweet Corn Soup: toasted hazelnuts, chives (gf, v)  
Wild Mushroom Soup: gruyere crouton, black truffle oil (v)

### **HOUSE-MADE PASTA**

Fusilli alla Primavera: fresh local vegetables, roasted garlic, extra virgin olive oil (df, v, vg)  
Gluten-Free Red Lentil Penne Pasta: kale pesto, sunburst tomato, sonoma goat cheese (gf, v)  
Ricotta Cheese Ravioli (mar - jun): asparagus tips, spring peas, meyer lemon- brown butter sauce, parmesan (v)  
Rigatoni Bolognese: slow-cooked pork and tomato ragu, parmesan  
Rigatoni alla Carbonara: guanciale bacon, onions, organic eggs, cracked pepper, parmesan  
Roasted Butternut Squash Ravioli (oct - feb): toasted sage brown butter, amaretti cookie crumbs (v)  
Sage Infused Pappardelle: braised rabbit and wild mushroom sugo, grana padano  
Spinach Ravioli: fresh ricotta cheese, san marzano tomato arrabbiata sauce (v)  
Wild Mushroom Ravioli: toasted sage- brown butter sauce, aged parmigiano-reggiano (v)

# BBQ BUFFET MENU

Organic Baby Lettuces with Cherry Tomatoes  
Buttermilk and Vinaigrette Dressings

## **MAINS FROM THE SMOKER** (Select Two)

Overnight Creekstone Brisket  
Slow Smoked Baby Back Ribs  
Carolina Style Mustard BBQ Pulled Pork  
Smoked and Glazed Chicken Thighs  
Hot Smoked Wild King Salmon  
Beyond Sausages

## **SIDES** (Select Three)

Warm Potato Salad with Capers, Celery, Tarragon, Fennel and Apple Cider Dressing  
Black Truffle-Vella Jack Mac and Cheese  
Baked Beans with Peaches and Chipotle  
Coleslaw with Shaved Fennel and Spring Carrots  
Baby Marble Potato Salad  
Mac n Cheese  
Simply Roasted Vegetables  
Organic Fruit and Berry Salad  
Vegetarian Baked Beans

## **BREAD** (Select One)

Jalapeño Cheddar Cornbread  
Hawaiian Rolls  
Slider Rolls  
Rustic Bread

Variety of BBQ sauces

## **DESSERT** (Select One)

Brownies and Blondies  
Assortment of House Made Cookies  
Chef's Choice Three Different Miniature Desserts  
Strawberry Shortcake

Iced Tea and Lemonade

B  
B  
Q  
  
D  
I  
  
N  
N  
  
E  
  
R

## HOSTED BAR

\*Premium Brand Cocktails: Grey Goose Vodka, Tequila Ocho Plata, Tequila Ocho Reposado, Vida "Puebla" Mezcal, Havana Club Rum, Angels Envy Bourbon, Dalmore Scotch, Hendricks Gin, Jameson Irish Whiskey, Hennessy Cognac

\*Call Brand Cocktails: Tito's Vodka, Patron Silver Tequila, Bacardi Light Rum, Bulleit Bourbon, Johnny Walker Black Scotch, Bombay Gin

\*Well Brand Cocktails: Svedka Vodka, El Jimador Silver Tequila, Admiral Nelson's Silver Rum, Evan Williams Bourbon, Johnny Walker Red Scotch, Burnett's Gin

Imported and Domestic Bottled Beer: Coors Light, Corona, Dragon's Milk Crimson Keep Red Ale, Love Hazy IPA, East Brothers Gold IPA

San Pellegrino Sparkling Water  
Bottled Water  
Coke, Diet Coke, Sprite, and Iced Tea

High Noon, assorted flavors

## MOCKTAILS \$ 10 each

Cucumber Mint Collins: lemon juice, sliced cucumbers, club soda, mint sprig  
Strawberry Basil: strawberries, cane sugar, lemon juice, fresh basil, sparkling water  
Grapefruit Paloma: grapefruit, club soda, lemon juice, grapefruit wedge  
Prickly Pear: prickly pear, lime juice, club soda, mint leaf  
Sparkling Blood Orange: blood orange, honey, vanilla extract, lime sparkling water

## DRAFT BEER SELECTIONS

Budweiser, 1/2b or 1/6b  
Bud Light, 1/2b or 1/6b  
Coors Light, 1/2b or 1/4b  
Anchor Steam, Lager, 1/6b  
Blue Moon, Belgian White, 1/2b or 1/6b  
Lagunitas, IPA, 1/2b or 1/4b  
Kona Longboard, Lager, 1/2b or 1/6b  
Stella Artois, Pilsner, 1/2b or 1/6b  
Sierra Nevada, Pale Ale, 1/2b or 1/6b  
Corona, Pale Lager, 1/2b or 1/4b  
Deschutes Mirror Pond, Pale Ale, 1/2b or 1/6b  
Lost Coast Great White, Wheat, 1/2b or 1/6b  
Pabst, Blue Ribbon, 1/2b

1/2 Barrel = 165 twelve ounce pours  
1/4 Barrel = 82 twelve ounce pours  
1/6 Barrel = 55 twelve ounce pours

B  
E  
V  
E  
R  
A  
G  
E  
S

**SPARKLING**

Mionetto Prestige Prosecco, Brut, Veneto  
Bailly-Lapierre, Blanc Brut Reserve, France  
Mumm, Brut Prestige, Napa Valley  
Domaine Chandon, Blanc de Noir, California  
Domaine Carneros, Brut, Napa Valley  
Schramsberg, Blanc de Blanc, North Coast

**SAUVIGNON BLANC**

Joel Gott, California  
J Lohr, Arroyo Seco, Monterey  
Imagery, California  
Silverado Vineyards, Napa  
Merryvale, 'Starmont', Napa  
Groth, Napa Valley  
Hall, Napa Valley

**CHARDONNAY**

Imagery, California  
Napa Cellars, Napa  
Trefethen, Napa  
Merryvale, 'Starmont', Napa  
Chateau St. Jean, Carneros  
Charles Krug, Carneros  
Rombauer, Napa Valley

**OTHER WHITE WINES**

J Vineyards, Pinot Gris, California  
Banshee, Rose, Sonoma County

**PINOT NOIR**

Imagery, California  
J Vineyards, California  
Kenwood, Russian River  
Napa Cellars, Napa Valley  
MacMurray Ranch, Russian River Valley  
Patz and Hall, Sonoma Coast

**MERLOT**

Guenoc, California  
Trefethen, Napa  
Whitehall Lane, Napa

**ZINFANDEL**

Joel Gott, California  
Prisoner, "Saldo", California  
Rombauer, California

**OTHER RED WINES**

Guenoc, Petit Syrah, California  
Whitehall Lane, 'Tre Leoni', Red Blend, Napa  
Prisoner, Red Blend, California

**CABERNET SAUVIGNON**

Imagery, California  
J Lohr, California  
Joel Gott "815", California  
Roth Estate, Alexander Valley  
Robert Mondavi, Napa  
Louis Martini, Alexander Valley  
Charles Krug, Napa

**What is the site rental fee, and what does it include?** Our site rental fees vary and depend on the venue, season, and day. They range from \$ 750 - \$ 2500. Our special events team can give you a quote for your specific date. Our site fee includes tables, chairs, linen, napkins, china, flatware, stemware, water goblets, personalized printed menus for plated and family-style meals, signs for buffet-style menus, votive candles, set up, break down, and use of the venue for two hours for breakfast/brunch, three hours for lunch and four hours for dinner.

**Can your Chef prepare a special menu for our event?** Yes, absolutely! Our culinary department has a wide variety of special menus available including BBQ, Indian, French, Chinese, and Mexican cuisine. Please ask our special events team for more information.

**Can we play music in the Garden Grove, Vineyard, and the Courtyard?** Yes. All events in these areas must conclude by 10 pm because of the city noise ordinance. If you wish to use our indoor space, you're welcome to stay later.

**Can we bring in our own beer and liquor?** No, but you may bring in your own wine. A \$ 25 corkage fee per bottle applies. We will provide the beer and liquor.

**Are outside caterers allowed?** No. All menu selections and food items are provided by the Brindare Napa Culinary Team. We do allow outside cake or desserts by a licensed vendor for a fee. Advanced notice is required.

**Are we required to use your preferred vendors?** No, but we highly recommend that you do as they are familiar with our property and policies.

**Can you assist with rentals should we wish to order upgraded linens, table settings, etc.?** Absolutely! In fact, it's better if you include us in the process since we know our menus and venue better than anyone.

**What do you do for children's meals?** We offer chicken strips with fries or pasta for \$ 25 per child (12 and under). Orders must be placed in advance. Also, we have a limited number of booster or high chairs available, so please communicate any requirements you may have as soon as possible.

**How do you handle dietary restrictions?** Our Chef is happy to accommodate dietary restrictions if given to us within 14 days of your event.

**What do we do if it rains?** If the Harvest Room is available, we can move your event indoors provided it doesn't exceed our 150 person capacity. If your party size is greater, it would be necessary to either, order a tent or relocate to another venue. Of course, we'll use our resources to assist in finding another venue, and our catering services will provide the same dining experience for your guests off-site. This would require additional charges depending upon the venue or tent size needed.

F  
A  
Q  
S