

BRINDARE
Napa Valley

B R E A K F A S T

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

OAKVILLE MENU

Organic Seasonal Berries and Fruit
Assorted Pastries and Muffins
Scrambled Eggs topped with Chives
Applewood Smoked Bacon
Caramelized Potatoes, Roasted Peppers,
and Onions
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

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: *seasonal fruit 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): *butter milk biscuit, whipped crème chantilly (v)*

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

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, parmigiano-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 (gf, v)*

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 (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)*
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: *seasonal fruit compote (gf, v)*
Mini Classic Tiramisu: *italian ladyfingers, mascarpone zabaglione (v)*
Flourless Chocolate Cake Bites (gf, v)
Mini Fruit Crostata: *crème anglaise (v)*
Strawberry Shortcake Cups (apr - oct): *buttermilk biscuit, whipped crème chantilly (v)*
Ricotta Cheesecake Bites: *toasted pine nut crust (v)*

TRAY PASSED 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)*
 Crispy Risotto Arancini: *san marzano tomato sauce (v)*
 Goat Cheese Tart: *green apples, walnuts (v)*
 Tomato and Mozzarella Skewers: *basil, extra virgin olive oil (v, gf)*
 Warm Eggplant Caponata: *capers, tomatoes, garlic bruschetta (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 (df)*
 Fava Bean and Ricotta Crostini (mar - jun): *summer truffle*
 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 Rilletes: *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*

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

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

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

Oyster Station

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, silver dollar 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*

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

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), chocolate cupcake bites, 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, 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)*

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 Creekstone Farms' Filet Mignon

roasted garlic potato puree, california asparagus, sauce bordelaise (gf)

Grilled Sonoma Chicken Breast

buttermilk potatoes, broccolini, wild mushroom-marsala sauce (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 mousseline, thai yellow curry sauce

Slow-Cooked Pozzi Ranch Lamb Shank "Osso Bucco"

italian butter bean and baby vegetable ragu, burnt orange and crispy garlic gremolata (gf, df)

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

roasted garlic whipped potatoes, broccolini, red wine jus

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: *seasonal fruit compote (gf, v)*

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

Chocolate Devil's Food Cake: *brandied 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)*

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, 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)*

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 (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)*
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 Two)*

Buttermilk and Vanilla Bean Panna Cotta Cups: *seasonal fruit 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)*

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*

Porcini Mushroom and Chestnut Soup: *toasted hazelnuts, white truffle oil*

Roasted Butternut Squash Soup: *caramelized butternut squash, toasted hazelnuts, pumpkin seed oil, chives*

Split Pea and Ham Soup: *spring peas, house-made calabrian bacon smoked with cabernet staves, parmigiano broth*

Spring Asparagus Veloute: *crispy prosciutto, chives, meyer lemon crème fraiche*

Sweet Corn Soup: *toasted hazelnuts, chives*

Wild Mushroom Soup: *gruyere crouton, black truffle oil*

HOUSE-MADE PASTA

Fusilli alla Primavera: *fresh local vegetables, roasted garlic, extra virgin olive oil*

Ricotta Cheese Ravioli (mar - jun): *asparagus tips, spring peas, meyer lemon- brown butter sauce, parmesan*

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*

Sage Infused Pappardelle: *braised rabbit and wild mushroom sugo, grana padano*

Spinach Ravioli: *fresh ricotta cheese, san marzano tomato arrabbiata sauce*

Wild Mushroom Ravioli: *toasted sage- brown butter sauce, aged parmigiano-reggiano*

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