



RIVER TERRACE INN  
NAPA  
A NOBLE HOUSE HOTEL

# BANQUET

JULY 2022 MENUS



RIVERTERRACEINN.COM | 707.320.9000 | NAPA, CA

NOBLE HOUSE  
HOTELS & RESORTS



breakfast



# continental breakfast

10 PERSON MINIMUM

## **NAPA CONTINENTAL**

\$35 per person

freshly squeezed orange juice  
and cranberry juice

assorted muffins and pastries

whipped butter and fruit preserves

seasonal sliced fresh fruit

freshly brewed zoka regular  
& decaffeinated coffee

selection of green & herbal teas

## **RIVERVIEW CONTINENTAL**

\$38 per person

freshly squeezed orange juice  
and cranberry juice

bagels with cream cheese

seasonal sliced fresh fruit

whipped butter and fruit preserves

house-made alba granola and greek yogurt

freshly brewed zoka regular  
& decaffeinated coffee

selection of green & herbal teas

# plated breakfast

SERVES UP TO 50 PEOPLE

## RIVERSIDE BREAKFAST

\$38 per person

farm fresh scrambled eggs

crispy applewood-smoked bacon  
or chicken apple sausage

fresh baked muffins

breakfast potatoes

freshly squeezed orange juice  
and cranberry juice

freshly brewed zoka regular  
& decaffeinated coffee

selection of green & herbal teas

## VINEYARD BREAKFAST

\$45 per person

eggs benedict

select one for the group:

TRADITIONAL with ham & hollandaise on toasted  
english muffins

SMOKED SALMON

breakfast potatoes

fresh sliced fruit

freshly squeezed orange juice  
and cranberry juice

freshly brewed zoka regular  
& decaffeinated coffee

selection of green & herbal teas

# breakfast buffet

25 PERSON MINIMUM

BREAKFAST BUFFET BASED ON 90 MINUTES OF CONTINUOUS SERVICE, UNLESS OTHERWISE CONTRACTED

## **NAPA BOUNTY BUFFET**

\$45 per person

freshly squeezed orange juice  
and cranberry juice

assorted muffins and pastries

seasonal sliced fresh fruit

farm fresh scrambled eggs

crispy applewood-smoked bacon  
and chicken apple sausage

breakfast potatoes

whipped butter and fruit preserves

freshly brewed zoka regular  
& decaffeinated coffee

selection of green & herbal teas

## **RIVERWALK BREAKFAST BUFFET**

\$55 per person

freshly squeezed orange juice  
and cranberry juice

assorted muffins and pastries

seasonal sliced fresh fruit

house-made alba granola and greek yogurt

crispy applewood-smoked bacon  
and chicken apple sausage

vegetable frittata

breakfast potatoes

whipped butter and fruit preserves

freshly brewed zoka regular  
& decaffeinated coffee

selection of green & herbal teas



brunch



# brunch

MINIMUM 20 PEOPLE

## **BRUNCH ON THE RIVER**

\$65 per person

freshly squeezed orange juice and  
cranberry juice

assorted muffins and pastries

seasonal sliced fresh fruit

house-made alba granola and greek yogurt

farm fresh vegetable frittata

smoked salmon tartine

butter lettuce & fruit salad with  
champagne vinaigrette

fried chicken with herbs and honey

rosemary & shallot potatoes

crispy applewood-smoked bacon  
and chicken apple sausage

whipped butter and fruit preserves

freshly brewed zoka regular  
& decaffeinated coffee

selection of green & herbal teas

## **MIMOSA BAR**

\$25 per person for one hour

\$35 per person for two hours

\$150 bartender fee

napa valley sparkling wine with  
orange, grapefruit and peach juices

assorted fruit garnish

## **BLOODY MARY BAR**

\$36 per person for one hour

\$46 per person for two hours

\$150 bartender fee

assortment of premium vodkas,  
tomato juice, v8, bloody mary mix

assorted garnishes



breaks





# breaks

MINIMUM 10 PEOPLE

## **ENERGIZER BREAK**

\$25 per person

assorted energy bars

fruit smoothie shooters

assorted soft drinks and bottled waters

freshly brewed zoka coffee  
& decaffeinated coffee and herbal teas

## **SWEET BREAK**

\$25 per person

assortment of fresh baked cookies

brownies

assorted soft drinks and bottled waters

freshly brewed zoka coffee  
& decaffeinated coffee and herbal teas

## **FIESTA BREAK**

\$25 per person

stone ground corn tortilla chips

salsa verde, salsa roja, guacamole,  
sour cream

assorted soft drinks and bottled waters

freshly brewed zoka coffee  
& decaffeinated coffee and herbal teas

## **NAPA AFTERNOON**

\$28 per person

baked pita chips

citrus hummus, medley of marinated olives  
& pickled vegetables

assorted soft drinks and bottled waters

freshly brewed zoka coffee  
& decaffeinated coffee and herbal teas

*wine tasting assortment of four house  
selected varietals \$30*

meeting packages





# meeting packages

## **RIVER TERRACE INN MEETING PACKAGE**

\$50 per person

### **MORNING STARTER**

freshly squeezed orange juice  
and cranberry juice

assorted breakfast breads and pastries

freshly brewed zoka regular  
& decaffeinated coffee

selection of green & herbal teas

### **MID - MORNING**

beverage refresh

### **AFTERNOON DELIGHT**

assorted energy bars

beverage refresh

## **NAPA VALLEY DELUXE MEETING PACKAGE**

\$60 per person

### **MORNING STARTER**

freshly squeezed orange juice  
and cranberry juice

assorted breakfast breads and pastries

seasonal vegetable egg frittatas

freshly brewed zoka regular  
& decaffeinated coffee

selection of green & herbal teas

### **MID - MORNING**

whole fresh fruits

beverage refresh

### **AFTERNOON DELIGHT**

mediterranean hummus with pita  
and vegetable crudité

assorted macaroons

fruit-infused water

beverage refresh

# refreshment selections

## ASSORTED SNACKS

assorted danish \$36 per dozen

assorted muffins \$36 per dozen

assorted bagels with  
cream cheese \$42 per dozen

sliced seasonal fresh fruit \$8 per person

assorted fruit smoothies with  
seasonal fresh fruit \$15 per person

assorted house-made brownies \$36 per dozen

assorted house-made cookies \$36 per dozen

assorted energy bars \$4 per item

assorted individual bags  
of potato chips \$4 per item

assorted candy bars \$5 per item

chocolate-covered strawberries \$52 per dozen

local cheese & charcuterie board \$28 per person

## ALL DAY BEVERAGE PACKAGE

\$35 per person

8:00am-5:00pm

refreshed throughout the day

freshly brewed zoka regular  
& decaffeinated coffee

selection of green & herbal teas

bottled water and assorted sodas.

## BEVERAGES

freshly brewed zoka regular  
& decaffeinated coffee \$85 per gallon

selection of green & herbal teas \$75 per gallon

orange, grapefruit,  
& cranberry juices \$40 per gallon

assorted soft drinks \$6 per item

bottled water \$6 per item

sparkling water \$6 per item

iced tea \$75 per gallon

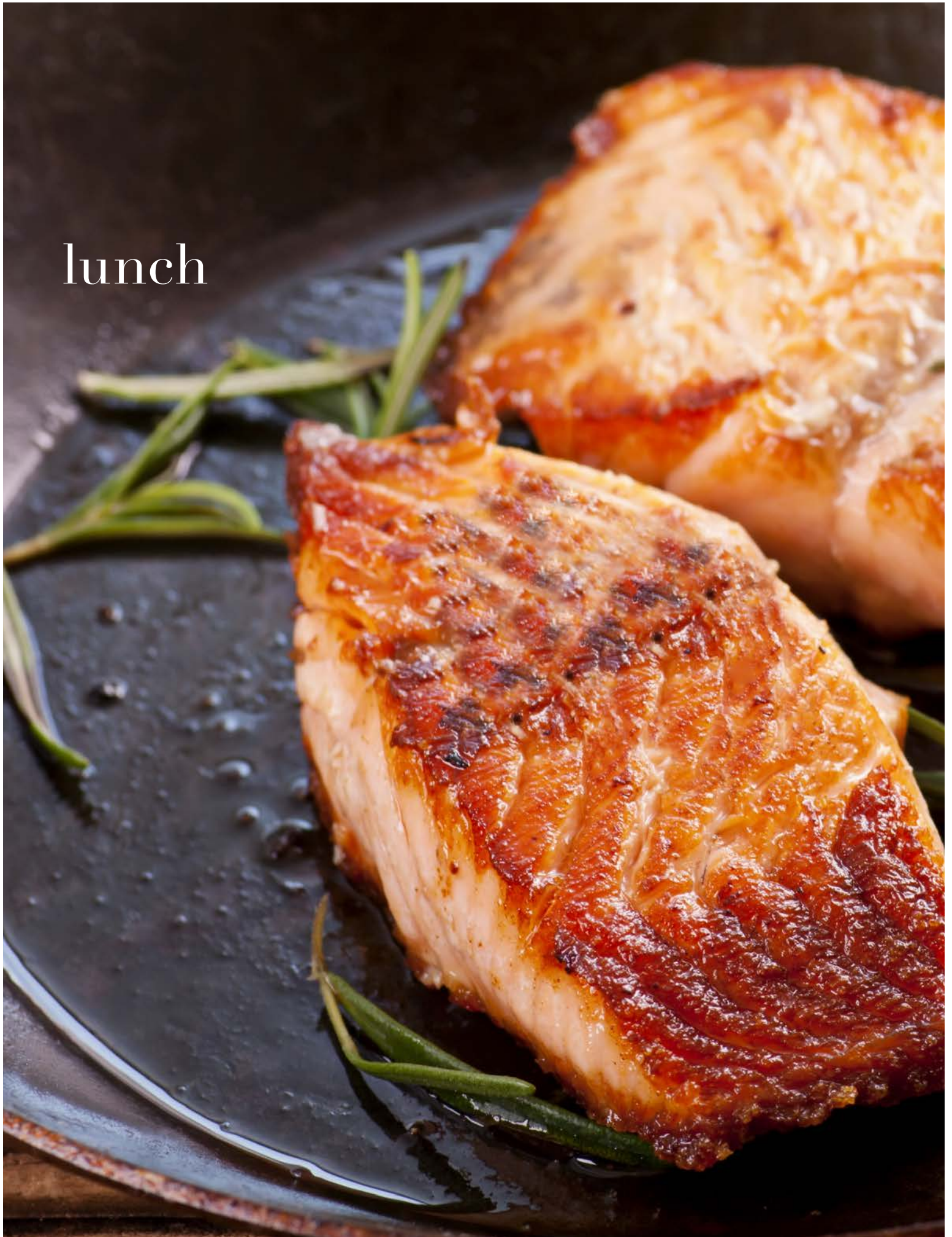
lemonade \$80 per gallon

mimosa station \$26 per person

wine sampler \$30 per person



lunch



# hot plated lunch

SERVES UP TO 50 PEOPLE.

HOT PLATED LUNCHES INCLUDE CHOICE OF SALAD, ENTRÉE, AND DESSERT, OVEN FRESH ROLLS, BUTTER, FRESHLY BREWED ZOKA REGULAR/DECAFFEINATED COFFEE AND ICED TEA.

## SOUP & SALADS

select one:

**chef's seasonal soup**

**garden greens**

cherry tomato, cucumber, radish with sherry vinaigrette

**classic caesar**

toasted croutons, freshly shaved parmesan cheese

## ENTRÉES

choice of one \$50

choice of two \$55

**grilled airline chicken breast**

roasted squash succotash, aged balsamic

**bavette steak frites**

maître d'hôtel butter

**roasted white fish**

cous cous, seasonal vegetables, olive vinaigrette

**penne pasta**

garden pesto, seasonal vegetables

## DESSERTS

select one:

**chocolate blackout cake**

**vanilla panna cotta**



# cold plated lunch

COLD PLATED LUNCHES INCLUDE CHOICE OF ENTRÉE AND DESSERT, OVEN FRESH ROLLS, BUTTER, FRESHLY BREWED ZOKA REGULAR/DECAFFEINATED COFFEE, SELECTION OF GREEN & HERBAL TEAS, AND ICED TEA.

## ENTRÉES

choice of one \$40

choice of two \$45

### grilled chicken caesar salad

parmigiano-reggiano cheese, garlic croutons

### niçoise salad

baby greens, seared tuna, yukon potatoes, green beans, radish, hard-boiled egg, olive vinaigrette

### chopped chicken salad

seasonal fruits & vegetables, lemon vinaigrette

### harvest grain bowl

ancient grains, chickpeas, seasonal vegetables, romesco sauce

## DESSERT

select one:

chocolate pots de crème

new york cheesecake

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# wine country picnic

\$55 PER PERSON FOR BUFFET OR OFF-SITE BOXED LUNCH.

garden greens  
sherry vinaigrette

yukon potato salad

## **SANDWICHES AND WRAPS**

select three:

roast beef with caramelized onions  
and cheddar cheese

roasted turkey blt wrap

curried chicken salad

french ham and brie on croissant

mediterranean vegetable wrap

smoked salmon and cucumber sandwich

chip selection

house made cookies or brownies

## **BEVERAGES**

assorted soft drinks in cans

freshly brewed zoka regular  
& decaffeinated coffee

selection of green & herbal teas



# lunch buffet

20 PERSON MINIMUM

## **SALAD SAMPLER**

\$55 per person

chef's seasonal salad

caprese salad

salad niçoise

chopped chicken salad

warm rolls and butter

new york cheesecake

sliced fresh fruit

freshly brewed zoka regular  
& decaffeinated coffee

selection of green & herbal teas, iced tea

## **NAPA MEETS ITALY**

\$65 per person

antipasto platter

caesar salad

penne pasta with marinara sauce

grilled chicken picatta

mushroom ravioli with cream sauce

garlic bread

tiramisu

freshly brewed zoka regular  
& decaffeinated coffee

selection of green & herbal teas, iced tea

## **MEXICAN FIESTA**

\$58 per person

roasted corn and squash salad

grilled marinated tri-tip steak

grilled marinated chicken

warm corn tortillas

tortilla chips with salsa verde, onions,  
queso fresco, jalapenos, cilantro,  
sour cream, salsa roja, guacamole

spanish rice

black beans

cinnamon rice pudding

freshly brewed zoka regular  
& decaffeinated coffee

selection of green & herbal teas, iced tea



receptions





# hors d'oeuvre selections

PLEASE SELECT FROM THE FOLLOWING CHILLED AND HOT SELECTIONS. MINIMUM ORDER OF 24 PIECES EACH REQUIRED.

## CHILLED

per 24 pieces

west coast oysters on the half shell \$180

chilled prawns \$210

cocktail sauce

bruschetta \$150

tuna poke \$180

wakame salad, togorashi, sweet citrus chili sauce

bacon & bleu cheese tart \$165

sweet onion marmalade

gazpacho shooter \$150

avocado toast bites \$165

smoked salmon crostini \$180

dill, mascarpone, capers

endive \$150

crecenza cheese, truffle honey, bee pollen

## HOT

per 24 pieces

greek spanakopita \$150

chicken satay \$150

thai coconut sauce

crispy pork belly \$180

sweet bourbon glaze

arancini \$150

tomato, basil, mozzarella

shrimp beignet \$180

mini croque monsieur sandwiches \$150

black pepper & parmesan gougere \$150

sweetcorn & basil fritter \$150

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# receptions

10 PERSON MINIMUM

## DISPLAY SELECTIONS

based on 2-3 pieces per person

### fresh fruits display \$16 per person

display of sliced fresh seasonal fruits and berries

### vegetable crudité display \$18 per person

crisp seasonal vegetables, ranch dressing, citrus hummus

### cheese display \$22 per person

imported & domestic cheeses, assorted breads, crackers, fresh sliced seasonal fruit

### charcuterie display \$30 per person

bountiful array of italian meats & cheeses, olives, assorted marinated vegetables, crusty italian bread

### fiesta station \$22 per person

house-made guacamole, salsa roja, salsa verde, fresh tortilla chips

### slider station \$32 per person

grilled mini hamburgers with swiss and cheddar cheese, assorted accompaniments including grilled onions, sautéed mushrooms, bacon, jalapeño peppers, condiments

### street taco station \$34 per person

plant-based chorizo, adobo chicken, chili lime shrimp, tortillas, onion, cilantro, queso fresco, sour cream, tomatillo salsa, guacamole, fire roasted tomato salsa

### asian station \$45 per person

Vietnamese nauc cham cabbage salad, assortment of poke with fried wonton chips, mini vegetarian egg rolls with assorted sauces

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dinner



# plated dinner

PRICES INCLUDE APPETIZER, SALAD, ENTRÉE, AND DESSERT. ALL SERVED WITH WARM DINNER ROLLS AND BUTTER.

## APPETIZERS

select one:

grilled bruschetta

soup du jour

shrimp cocktail

## SALADS

select one:

burrata salad

seasonal fruits or vegetables

truffle caesar salad

hearts of romaine, classical caesar dressing, parmesan cheese, rosemary crumbs

baby mixed greens salad

champagne vinaigrette

## ENTRÉES

select two:

house-made ricotta gnocchi \$85

tomato pomodoro, basil pesto

mary's organic chicken \$95

buttered potato purée, haricot verts, bacon rosemary chicken jus

seared salmon \$100

seasonal vegetables, salmon roe beurre blanc

grilled beef filet \$115

kale, mushrooms, potato purée, peppercorn jus

bone-in pork chop \$105

creamy polenta, roasted seasonal fruit, salsa verde

lamb chops \$115

couscous, olives, squash

## DESSERTS

select one:

new york style cheesecake

chocolate pot de crème

strawberry shortcake

When two entrées are chosen, the higher price prevails.

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# dinner buffet

## VINEYARD BUFFET

\$115 per person

### chopped salad

seasonal fruits & vegetables, lemon vinaigrette

### ENTRÉES

select two:

### grilled airline chicken breast

rosemary jus

### roasted salmon

sesame & ginger vinaigrette

### marinated pork tenderloin

herb chimichurri

### grilled tri tip steak

peppercorn jus

### penne pasta

san marzano tomatoes, garden pesto

### roasted garlic potato purée

### seasonal vegetables

### bakery fresh breads and sweet cream butter

### chocolate pots de crème and strawberry shortcake

### freshly brewed zoka regular & decaffeinated coffee

### selection of green & herbal teas, iced tea

## NAPA GRILL

\$135 per person

### baby mixed garden greens

vine ripened tomatoes, cucumbers, carrots,  
house-made croutons

### seasonal panzanella salad

caramelized onion vinaigrette

### ENTRÉES

select two:

### whole grilled chicken

### kielbasa sausage

### grilled ny strip steaks

### bbq pulled pork

### seasonal grilled vegetables

### bbq baked beans

### cornbread

### banana pudding

vanilla wafers, whipped cream

### freshly brewed zoka regular & decaffeinated coffee

### selection of green & herbal teas, iced tea

# beverages



# beverage selections

BARTENDER FEE: \$150 PER BARTENDER UP TO FOUR HOURS AND \$25 EACH ADDITIONAL HOUR.

## HOSTED BAR

premium brands

assorted premium liquors

assortment of beers

selection of premium california still  
& sparkling wines

assorted soft drinks, bottled waters,  
natural juices

\$35 per person, one hour

\$45 per person, two hours

\$55 per person, three hours

\$65 per person, four hours

add \$25 each additional hour

## HOSTED BAR

name brands

assorted name brand liquors

assortment of beers

selection of california still & sparkling wines

assorted soft drinks, bottled waters,  
natural juices

\$30 per person, one hour

\$40 per person, two hours

\$50 per person, three hours

\$60 per person, four hours

add \$20 each additional hour



# beverage selections

BARTENDER FEE: \$150 PER BARTENDER UP TO FOUR HOURS AND \$25 EACH ADDITIONAL HOUR.

## BEER & WINE BAR

yuengling, bud light, heineken, corona  
selection of california wines

assorted soft drinks, bottled waters,  
natural juices

\$25 per person, one hour  
\$35 per person, two hours  
\$45 per person, three hours  
\$55 per person, four hours  
add \$7 each additional hour

## SODA & JUICE BAR

assorted soft drinks, bottled waters,  
natural juices

\$15 per person, one hour  
\$20 per person, two hours  
\$25 per person, three hours  
\$30 per person, four hours  
add \$5 each additional hour

## SIGNATURE COCKTAILS

specialty cocktail created especially  
for your group

starting at \$16.00 per person per hour

## WINE WITH DINNER OR LUNCH

your choice of sparkling, white, and/or red  
wines placed on dining tables and refreshed  
throughout your meal

\$20 per person, two hours  
add \$10 each additional hour