



Catering Menus

Please Note:

Prices do not reflect 20% Service Fee and Applicable Taxes.

Prices are per person unless otherwise specified.

Custom menus are available upon request.

We are glad to accommodate special dietary requests.



Good Morning...

The Napa Valley Continental Breakfast

Assortment of Chilled Fruit Juices and Milk
Fresh Seasonal Fruit and Berries
Breakfast Pastries and Bagels with Assorted Spreads and Jams
Freshly Brewed Starbucks Coffee and Teas
\$13.50

The Oak Knoll Breakfast

Assortment of Chilled Fruit Juices and Milk
Fresh Seasonal Fruit and Berries
Breakfast Pastries and Bagels with Assorted Spreads and Jams
Herb and Cheddar Cheese Frittata
Apple Wood Smoked Bacon & Country Pork Sausage
Rosemary-Garlic Roasted Potatoes
Freshly Brewed Starbucks Coffee and Teas
\$21.50

Garden Wedding Brunch

Bubbles! An Assortment of Local Sparkling Wines
Smoked Salmon, Bagels & Traditional Accoutrements
Assortment of Chilled Fruit Juices and Milk
Fresh Seasonal Fruit and Berries
Breakfast Pastries and Breads with Assorted Spreads and Jams
Herb and Cheddar Cheese Frittata
Apple Wood Smoked Bacon & Country Pork Sausage
Rosemary-Garlic Roasted Potatoes
Baby Lettuces with Balsamic Dressing & Croutons
Classic Caesar Salad
Grilled Chicken Breasts & Salmon Filets
Freshly Brewed Starbucks Coffee and Teas
\$29.50



Good Afternoon...

Sandwich Buffet

Choice of Three Different Sandwiches, Two Salads
Also Comes With Assorted Potatoes Chips, Fresh Baked Cookies

Sandwiches/ Wraps- Choice of 3

Roasted Flat Iron Steak Sandwich, Arugula, Horseradish Mayo, Caramelized Onions, Baguette
Egg Salad Sandwich, Farm Eggs, tarragon Mayo, Sprouts, 9 grain Bread
Chicken Salad Sandwich, Apples, Celery, Curry Mayo, Soft Roll
Grilled Chicken Caesar Wrap, Romaine, Parmesan, Crotons, Classic Caesar Dressing
Tuna Salad Sandwich, Baby Lettuces, Shaved Red Onion, White Cheddar, Tartar, Soft Roll

Salads-Choice of 2

Baby lettuces, Garden Herbs, Sourdough croutons, Balsamic Vinaigrette
Red Creamer Potato Salad, Sour Cream, Mustard, Celery, Herbs
Sweet and Tangy Vinegar Slaw

\$17.50

Boxed Lunches

Inclusive of: Choice of Sandwich & Baby Lettuces, Chips, and a Fresh Baked Cookie

Sandwiches/ Wraps- Choice of 3

Roasted Flat Iron Steak Sandwich, Arugula, Horseradish Mayo, Caramelized Onions, Baguette
Egg Salad Sandwich, Farm Eggs, Tarragon Mayo, Sprouts, 9 Grain Bread
Chicken Salad Sandwich, Apples, Celery, Curry Mayo, Soft Roll
Grilled Chicken Caesar Wrap, Romaine, Parmesan, Crotons, Classic Caesar Dressing
Tuna Salad Sandwich, Baby Lettuces, Shaved Red Onion, White Cheddar, Tartar, Soft Roll

\$13.50



Good Afternoon Cont...

Hot Lunch

Choice Buffet or Plated

First Course

Baby Lettuces, Harden Herbs, Sourdough Croutons, Balsamic Vinaigrette

Or

Smoked Ham-White Bean Soup, Grilled Country Bread, Parsley, Extra Virgin Olive Oil

Second Course

Linguini Pasta

Cherry Tomatoes, Napa White Wine, Garlic, Basil, Parmesan

Or

Crispy Skin Roasted Chicken Breast

Roasted Garlic Potato puree, Buttered Broccoli, Lemon-Caper Salsa Verde

Or

Grilled Salmon

Smashed New Potatoes, Seasonal Vegetables, Whole Grain Mustard Butter Sauce

Third Course

Crème Brulee

Or

Warm Cookies with Chilled Milk

\$22.50 Buffet and \$27.50 Plated

Please note, total count for each course will be needed 3 days prior to event



Good Evening...

Reception Options

Platters

Local Meat & Cheese Platter
Grilled Vegetable Platter
Assorted House made Chip and Dip Platter

Each Platter Serves 5

\$29.00/Platter

Canapes

Roasted & sliced, Rare Flat Iron Steak Crostini, Horseradish, Blue Cheese
Mini Grilled Artisan Cheese Sandwiches
Smoked Salmon, Lemon Crème Fraiche, Toast
Baked Goats Cheese in Mini Phyllo Cups, Garden Herbs
Mini Crab Cakes, Old Bay Aioli
Pork Rillettes, Whole Grain Mustard, Cornichons, Crostini
Apple, Candied Walnut & Blue Cheese Salad in an Endive Spear
Marinated then Grilled Chicken Skewers, Caper-lemon Salsa Verde
\$4.00 Each



Good Evening Cont...

Hot Dinner

Choice Buffet or Plated

First Course

Baby Lettuces, Harden Herbs, Sourdough Croutons, Balsamic Vinaigrette

Or

Smoked Ham-White Bean Soup, Grilled Country Bread, Parsley, Extra Virgin Olive Oil

Second Course

Linguini Pasta

Cherry Tomatoes, Napa White Wine, Garlic, Basil, Parmesan

Or

Crispy Skin Roasted Chicken Breast

Roasted Garlic Potato puree, Buttered Broccoli, Lemon-Caper Salsa Verde

Or

Grilled Salmon

Smashed New Potatoes, Seasonal Vegetables, Whole Grain Mustard Butter Sauce

Third Course

Crème Brulee

Or

Warm Cookies with Chilled Milk

\$28.50 Buffet and \$33.50 Plated

Please note, total count for each course will be needed 3 days prior to event



A la Carte...

Beverages

Freshly Brewed Starbucks Coffee and Teas	\$32.00/ Gal.
Hot Chocolate Packets	\$2.50/ Each
Soft Drinks	\$3.50/ Each
Iced Tea or Assorted Fruit Juices	\$26.00/Carafee
Bottled Water	\$3.50/ Each
Flavored Mineral Waters	\$3.50/ Each
Individual Whole and 2% Milk	\$2.50/ Each
Individual Iced Frappucinos	\$5.00/Each
Individual Sobe Fruit Juices	\$5.00/Each

Snacks/Breaks

Fresh Whole and Sliced Seasonal Fruit	\$7.95/Per Person
Freshly Baked Assortment of Cookies	\$24.00/Dozen
Homemade Brownies	\$32.00/Dozen
Flavored Popcorn; Chili, Caramel, Garlic or Cheese	\$6.50/Gal. Bucket
Mixed Nuts	\$9.50/half pound
Pretzels or Party Mix	\$5.50/half pound