NAPA CALIFORNIA

catering menu

ANDAZ MEANS

We welcome guests to discover their Andaz.

CREATING *INSPIRING* EXPERIENCES THROUGH A KALEIDOSCOPE OF *LOCAL CULTURE*

- Barrier free environment
- Fresh & stimulating
- Meticulously reflects the area that surrounds it

local partners

Our goal is to bring the best of Napa to your plate. We've partnered with some of the best local farms and purveyors to bring you a truly authentic wine country experience.

Model Bakery: For over 90 years, Model Bakery has specialized in artisan breads made with organic stone ground flours and the highest quality ingredients

Glaum Ranch: Glaum Egg Ranch has been committed to humane, sustainable and environmentally sound family farming practices for over three generations. Glaum Ranch is 100% Organic CAGE FREE family farm. They also provide the freshest eggs available to Northern California— typically delivered within 24 to 48 hours after laying.

Costeaux Pastries: Since 1981 it has been a consistent award winner for specialty and artisan breads.

Hurley Farm: The five acre Napa Valley farm is surrounded by neighboring vineyards and a fruit tree orchard that produces the fruit for our jams and jellies.

Clover Stornetta Dairy: Behind every Clover product is a happy cow. Clover uses it's Northern California location to give its cows the best environment: sweet green grass, coastal pastures, fresh air, and plenty of room to roam. This good, healthy living plus the loving care of family farmers ensure that the cows produce the cleanest and best tasting milk, naturally.

Golden Bagel: Golden Bagel Café was established in 1996 and bakes their bagels fresh daily, using only the best ingredients available.

Anette's Chocolates: Anette's recipes have been handed down and perfected over the past 70 years while others are novel and incorporate the newest of concepts with the tradition of quality and craft.

Wallaby Yogurt: It's true – you may be surprised to learn that all Wallaby Organic products are made using organic milk from cows raised on local, pasture-based farms.

Sweetie Pies: Sweetie Pies Bakery is an artisan bakery located in Downtown **Napa** and specializes in cakes, pies, pastries, and more.

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breakfast buffets

all prices per person
Minimum of 10 people

all our eggs are from cage free chickens
gluten free bread available upon request

just the basics $35
freshly baked pastries, muffins and croissants
seasonal fruit salad, toasted seeds
selection of cereals and milk
individual yogurt and granola parfaits
Napa Valley Coffee Roasting Co. regular & decaffeinated coffee
adagio tea
orange juice
apple juice

the rehab $48
advil available upon request
freshly baked pastries, muffins and croissants
seasonal fruit salad, toasted seeds
seasonal egg scramble
cured bacon
pork sausage or chicken sausage
spiced potatoes
hearty multigrain bread
butter and Hurley Farm jam
Napa Valley Coffee Roasting Co. regular & decaffeinated coffee
adagio tea
orange juice
apple juice

lowCal (Local) $45
steel cut oatmeal with raisins, brown sugar and almonds
vegetable egg white frittatas
whole grain blueberry pancakes
individual yogurt and granola parfaits
sliced fresh fruit platter
multigrain toast and wine jelly
Napa Valley Coffee Roasting Co. regular & decaffeinated
adagio tea
orange juice
apple juice

sweet indulgence $45
buttermilk vanilla pancakes, macerated berries
sausage and french toast “muffins”
fresh berries, mint, sweet cream
nested eggs – baked in croissant
hash brown casserole
Napa Valley Coffee Roasting Co. regular & decaffeinated coffee
adagio tea
orange juice
apple juice

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enhance your breakfast

all prices per person (unless otherwise specified)

build your own parfait station **$8**
greek yogurt, homemade granola, dried fruit

warm quinoa and oatmeal **$8**
brown sugar, raisins and almonds

buttermilk biscuits with country sausage gravy **$15**

shrimp and anson mills grits **$20**

individual quiche **$13**
seasonal selection of vegetables
add sausage, bacon or ham for $2 additional

sweet potato and black bean hash **$11**
Chicken sausage, onions, peppers, scrambled eggs,
side of roasted tomato salsa

hashbrown casserole **$9**
shredded potato, cream, parmesan, onion, herbs

breakfast flatbread **$9**
egg whites, mushroom, roasted tomato, goat cheese, basil pesto

nested eggs **$12**
Soft scrambled eggs baked in flaky croissant with cheese and fresh tomato

cereal bar **$20**
3 different cold cereals, oatmeal, 3 different milks, strawberry, blueberry, banana, brown sugar, dried fruits, seasonal fruit compote, toasted almonds, house made granola

green smoothie **$8**

beverages a la carte

all prices per item (unless otherwise specified)

fresh juice **$30 per carafe**

peach infused ice tea **$55 per gallon**

homemade lemonade of the day **$55 per gallon**

freshly brewed napa valley roasting co. coffee (regular or decaf) and assorted teas **$95 per gallon**

nespresso coffee machine: individual cappuccinos, lattes, espressos **$6 per pod**

assorted soft drinks (coca-cola products) **$6**

still and sparkling bottled water **($6)**

energy drinks **$9**

chef's fresh fruit smoothie **$30 per carafe**

bottomless mimosas **$ 40***
bloody mary station **$ 40***
*pricing is based on 2-hour minimum, extra charge for each additional hour
*requires a bartender fee of $150

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breakfast to-go

$35 per person

each to-go breakfast includes:
granola bar
organic fruit yogurt
fruit salad with toasted seeds
choice of bottled water, vitamin water and assorted fruit juices
freshly brewed coffee and assorted tea

also includes a selection of one:
breakfast sandwich – bacon, egg, gouda, spinach, chive cream cheese, poppyseed bagel

farmers box – 2 hard boiled eggs, cured artisan sliced meat, fresh cheese cubes, baguette, Hurley Farm jam

breakfast wrap – scrambled egg, potato, sausage, bacon, or mushroom, and cheddar or pepper jack

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let's do brunch

minimum of 10 people

$60 per person

freshly baked pastries, muffins, and croissants
seasonal fruit salad, toasted seeds
organic yogurt and granola
scrambled eggs with asparagus and béarnaise
cured bacon
pork sausage or chicken sausage
spiced potatoes
hearty multigrain bread, butter, Hurley Farm jam
smoked salmon, bagels, cream cheese, capers and onion
seasonal quiche with pepper jack cheese
french toast with fresh fruit chutney
napa valley roasting co. regular and decaffeinated coffee
adagio tea
orange juice

enhancements

all prices per person (unless otherwise specified)

organic greens with soy beans, peppers, carrots, cucumber, balsamic vinaigrette **$6**

baby spinach salad, raspberries, toasted almonds, red onion, goat cheese, champagne vinaigrette **$6**

roasted vegetable and isreali couscous salad **$5**

buttermilk biscuits and country sausage gravy **$15**

shrimp and anson mills grits **$20**

tomato bacon grilled cheese, sourdough bread **$6**

tri-colored tortellini with sundried tomato, arugula lemon pesto **$8**

potato gnocchi, roasted pepitas, butternut squash, prosciutto, parmesan, cracked black pepper **$11**

garlic roasted lamb leg, fresh asparagus, rosemary jus **$18**

roasted bone-in chicken, tomato olive ragout **$15**

garlic and caraway crusted pork loin with caramelized onion marmalade, herb roasted marble potatoes **$14**

chef's catch of the day, lemon herb beurre blanc, seasonal vegetable **$14**

herb crusted beef tenderloin, beef striploin **$20**
venison loin **$MP**

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a.m. breaks

all prices per person
prices reflect 30 minutes of continuous service
minimum of 10 guests

st. helena snacks $28
hearty bran muffins
fresh sliced apples with sharp and mild cheddar cheese
kind granola bars
spindrift natural fruit sodas

calistoga charm $21
fresh whole fruit
individual organic yogurts
build your own trail mix with dried fruit, nuts, and chocolate
green smoothie

oakville shop $22
bite sized cheeses
selection of dried fruits
m&m's
toasted pumpkin seeds
apple cider (hot or cold)

yountville yum $22
mini brie and homemade jam sandwiches
fresh celery and carrot sticks with peanut butter
purple and golden raisins
raspberry crumble bars
chefs choice of fruit smoothie

downtown detox $22
smoothies
peanut butter banana
fresh mixed berry
ginger peach
banana chips and chocolates

p.m. breaks

all prices per person
prices reflect 30 minutes of continuous service
minimum of 10 guests

rutherford refresh $28
farm fresh crudités and baguette
roasted onion dip, tzatziki, and house made hummus
kind granola bars
lemon bars
strawberry lemonade

napa nosh $25
toasted Naan bread, roasted mushroom, shallot confit, brie
prosciuttio & cambazola bites with fresh grapes
truffle-parmesan popcorn
citrus and mint ice tea

county crave $30
local cheese and charcuterie with homemade jam
andaz garden pickles, fresh fruit, breads, and crackers
jalapeno cornbread, honey butter
mint lemonade

carneros crunch $20
brownies
warm pretzels with stout mustard and poblano aioli
house roasted sweet and salty nuts

farmhouse fresh $20
chocolate, strawberry, vanilla almond milks
paired with assorted jumbo cookies
peanut butter, chocolate chip, oatmeal raisin

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break a la carte

all prices per person (unless otherwise specified)

create your own trail mix **$8**

candy shop **$8**

fresh vegetable crudites with dill/garlic dip **$7**

chef's cookies of the day **$6**

lemon bars **$6**

carrots, celery, and cucumber sticks; mixed marinated olives, roasted red peppers, hummus with extra virgin olive oil and fetta **$10**

fresh whole fruit **$4 each**

build your own yogurt parfait **$8**

warm pretzels, stout mustard, poblano aioli **$7**

house chips and roasted onion dip **$7**

bite sized cheese **$8**

chili lime tortilla chips, fresh guacamole **$9**

artisanal cheese and crackers **$18**

beverages a la carte

all prices per item (unless otherwise specified)

fresh juice **$30 per carafe**

hibiscus infused ice tea **$55 per gallon**

homemade lemonade of the day **$55 per gallon**

freshly brewed napa valley roasting co. coffee and assorted teas **$95 per gallon**

nespresso coffee machine: individual cappuccinos, lattes, espressos **$6 per pod**

assorted soft drinks (coca-cola products) **$6**

still and sparkling bottled water **($6)**

energy drinks **$9**

chef's fresh fruit smoothie **$30 per carafe**

hot mulled apple cider **$7**

bottomless mimosas **$ 40***
bloody mary station **$ 40***
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lunch buffets

all prices per person
minimum of 10 guests
can be served family style for an additional $20 per person

chef's counter $65
let our amazing chef surprise you with selections from today's seasonal menu

soup du jour
market greens with garden fresh vegetables and homemade dressing
whole grain salad
organic chicken entree
selection of 2 side dishes
chef's choice dessert

mediterranean buffet $60

lentil and pancetta soup
"not so caesar" romaine and red romaine, radicchio, herb garlic croutens, cherry tomatoes, fiscalini san joaquin gold cheese, black pepper dressing
pomodoro couscous salad, cherry tomatoes, queen olives, golden balsamic vinaigrette
cheese tortellini in white wine parmesan cream
seared salmon caponata
tiramisu

lunch buffet beverage selection

Choose one(included in the cost of buffet):

peach lemonade
strawberry lemonade
fresh limeade
hot apple cider
regular lemonade
iced tea

ANdAZ NAPA CALIFORNIA

napa valley picnic $75

local and imported cheese and charcuterie, bagel chips
pickled beet salad, marinated feta, toasted peppitas, shallot, kale and arugula, herb and mustard vinaigrette
roasted vegetable pasta salad, herbs, extra virgin, olive oil, cheese trio
mini grilled cheese with tomato and smoked mozzarella cheese
garlic and herb marinated beef strip loin, roasted baby carrots and fennel with kale
four cheese mac-n-cheese with guanciale
lemon zucchini bread, orange glaze

gourmet burger bonanza $55

three bean and butternut squash chili (add turkey $5 per person)
grass fed burger or vegetarian patties
*add turkey burgers or chicken to buffet for an additional $5 per person
Model Bakery burger buns
lettuce, tomato, shaved onion, assorted pickled vegetables, roasted pineapple
guacamole, whole grain mustard, chili-lime aoli, homemade bbq, ketchup
cheese: pepperjack, smoked gouda, cheddar
choice of (choose 2): seasoned house chips, sweet potato fries or garlic truffle fries
salted caramel pretzel brownies

southern fried chicken $65

buttery mashed potatoes
carolina style slaw
greens
jalapeno cornbread
strawberry peach crumble

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what's your andaz lunch buffet

ANdAZ NAPA CALIFORNIA

all prices per person
minimum of 10 guests
can be served family style for an additional $20 per person

pick 1 entree $60
pick 2 entrees $70
pick 3 entrees $80

roasted portabella caps with spaghetti squash, and buttered leeks

penne pasta with bolognese, shaved grana padano cheese

gnocchi, brown butter, butternut squash, arugula

braised chicken thighs with garlic, lemon, and greek olives

cider brined pork loin chops, grain mustard maple glaze, fried brussels, golden balsamic

seared striped bass, herb butter sauce, ratatouille

atlantic salmon, sautéed spinach, cremini mushrooms, shallot cherry tomatoes, fingerling potatoes

roasted tri tip, mushroom jus, side of roasted garlic rosemary potatoes

red quinoa, baby carrots, lentils

Includes:

choice of soup: hearty smoked tomato and red pepper bisque, potato leek, or butternut pea and tarragon
kale & apple salad, pecorino cheese, crisp prosciutto
orzo pasta salad, cherry tomato, red pepper, cilantro, lime
carrot cake

choice of:
peach lemonade
strawberry lemonade
regular lemonade
infused cold cider
fresh mint limeade
iced tea
**additional cost may incur for choosing more than one beverage listed above*

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sandwich smorgasbord

all prices per person
minimum of 10 guests
Prices include one side, salad, dessert and beverage

sandwich selection

choose up to three options:

pick 1 sandwich $45
pick 2 sandwiches $55
pick 3 sandwiches $65

capicola , salami, shredded lettuce, tomato, smoked mozzarella, roasted pepper-olive tapenade on Model Bakery roll

roast turkey
shaved red onion, aged cheddar, spinach, basil pesto aioli, wheat bread

roast beef
pepper jack, roasted tomato, arugula, horseradish spread on rye bread

veggie wrap
roasted portabella cap, artichoke, olive, tomato, mixed greens, hummus

caprese
roasted and grilled vegetables, tomato, fresh mozzarella, dressed arugula, pesto aioli

curried chicken salad sandwich on croissant with dressed arugula, tomato and chili garlic aioli

**gluten free bread and wraps available*

side selection

choose one:

pasta or potato salad of the day

whole fruit

house chips
rosemary/black pepper, garlic/parmesan, or house seasoning

salad selection

choose one:

spinach cobb salad, egg, blue cheese, bacon, tomatoes, avocado, honey golden balsamic vinaigrette

pickled beet salad, marinated feta, toasted pepitas, shallot, kale and arugula, herb and mustard vinaigrette

"not so caesar" romaine and red romaine, radicchio, herb garlic croutons, fiscalini san joaquin gold cheese, black pepper dressing

dessert selection

choose one:

assortment of fresh baked jumbo cookies

house made brownies of the day

beverage selection

choose one:

strawberry lemonade
pear lemonade
regular lemonade
hot mulled apple cider
fresh mint limeade
iced tea

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boxed lunch

$45 per person

each boxed lunch includes all of the below:
chef's choice of pasta or potato salad of the day
fresh whole fruit
chips
chef's dessert of the day
bottled water, vitamin water or soda

sandwich/salad selection

maximum of 3 selections
minimum of 5 sandwiches each. (under 5 sandwiches=$5 additional fee per person)

sandwiches:

roast beef sandwich
lettuce, tomato, pepper jack cheese, horseradish spread on rye bread

roasted ham sandwich
dijonaise, spinach, gouda cheese, on shaved onion or wheat bread

chicken sandwich
herb roasted chicken breast, lettuce, tomato, swiss cheese, avocado, spicy cilantro aioli on pan de mie roll

turkey club
lettuce, bacon, tomato, mayonnaise, cheddar, on sourdough bread

caprese sandwich
balsamic tomato, fresh mozzarella, basil, pickled red onion, on focaccia

salads:
mixed greens with soy beans, carrots, cucumber, tomato, pepitas, golden balsamic dressing

baby spinach with seared salmon, caramelized walnuts, goat cheese, onions, mushrooms, rosemary mustard vinaigrette

"not so caesar" romaine and red romaine, radicchio, herb garlic croutens, fiscalini san joaquin gold cheese, black pepper dressing with grilled chicken

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bites

we recommend 3 pieces per person for a light reception
all prices per piece

cold bites:

antipasto skewer with olives, fresh mozzarella finocchiona salami, cherry tomato **$6**
deviled eggs with chorizo or cured salmon **$8**
tomato caprese crostini **$5**
curried chicken salad on cucumber **$6**
guanciale wrapped date with blue cheese **$8**
chefs ceviche with picante corn nuts **$7**
red wine poached pears with honey brulee goat cheese **$7**
beef tar tar chive aioli black pepper crostini **$9**
smoked trout belgian endive, roe **$8**

warm bites:

truffled mushroom arancini with fig balsamic glaze **$7**
fried mac -n-cheese bites **$6** (add lobster **$10**)
capicola and chive croquettes **$7**
sambal chicken satay, spicy peanut sauce **$6**
morrocan spiced vegetable kabobs **$5**
beef satay with chimichurri **$7**
seared lamb kabobs with mint chimichurri **$8**
mini crab cakes with lemon herb aioli **$8**
thai chili prawns **$8**
ratatouille stuffed mushrooms, asiago **$6**
crab stuffed mushrooms **$10**
skirt steak taco, salsa roja, onion mojo **$7**
empanada, guava bbq, steak and poblano **$8**
vegetable empanada, chimichurri aioli **$7**

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enhance the experience

all prices per person

cheese and charcuterie display $25

local and imported cheese and charcuterie
house made jam, fresh fruit
pickled vegetables and assorted breads, crackers

farm fresh crudite $20

blue cheese dip and sun dried tomato pesto aioli

carving station*

guarantee minimum of 10 people

roast turkey breast with thyme pan gravy **$40**
side of salmon with dill crème fraiche **$40**
seared pork loin with pear and onion chutney **$40**
boneless leg of lamb, rosemary jus **$50**

Choice of:
free-range beef tenderloin or prime rib **$55**
with wild mushroom ragout, horseradish whipped potatoes

**requires chef attendant, $75.00 per hour per attendant with a 2 hour minimum. pro-rated each additional hour.*

Italiano $80

guarantee minimum of 10 people

grilled prawns: baby arugula, caciotta cheese, preserved lemon, caperberry confit, extra virgin olive

buffalo mozzerela and tomato salad : micro basil, extra virgin olive oil, fig balsamic, smoked sea salt

polpette di carne: beef meatballs, tomato gravy, pancetta, truffled pecorino

prosciutto e melone: butter lettuce, dried figs, saba

artichoke, oranges, and fennel: pine nuts, arugula, extra virgin olive oil

italian wedding soup: toasted garlic, herbs, ditalini pasta

tiramisu

chili station $30

hearty Beef Chili or three bean butternut squash
toppings: cheddar cheese, sour cream, scallions, red onion, avocado, tortilla crisps

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what's your andaz dinner buffet

all prices per person
minimum of 10 guests

$110 per person

select your own sides, salad, entrees, and dessert:

salad

choose one:

baby iceberg wedge, beef steak tomatoes, applewood smoked bacon lardons with point reyes blue cheese vinaigrette

"not so ceasar" romaine and red romaine, radicchio, herb garlic croutens, fiscalini san joaquin gold cheese, black pepper dressing

broccolini salad, roasted mushrooms, pickled onions, shaved radish

baby kale and radicchio with pointe reyes blue cheese, roasted walnuts, poached pears in honey balsamic

pickled beet salad, marinated feta, toasted pepitas, shallot, kale and arugula, herb and mustard vinaigrette

entree

choose two:

seared free range chicken

pepper crusted roasted beef striploin

mustard rubbed pork loin

chef's catch of the day

sage rubbed roast turkey breast

garlic/rosemary roasted lamb rack

sides

choose two:

buttery whipped yukon gold potatoes

wild rice pilaf

rosemary/black pepper marble potatoes

truffled mushroom risotto

winter squash gratin

penne pasta puttanesca

harissa and maple baby carrots

golden balsamic and bacon brussel sprouts

crispy parmesan brussel sprouts

ratatouille

sweets

choose one:

chef's bread pudding

decadent chocolate cake

individual seasonal fruit cobbler

chef's cheesecake of the day

butter almond cake

brandy chocolate mousse

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dinner buffets

all buffets are served with fresh baked bread

countryside couture $80

black bean soup, crispy prosciutto and olive relish

watercress and frisee salad with cranberry, pointe reyes smokey blue cheese, spiced walnuts, apple vinaigrette

braised bbq pork shoulder
white cheddar grits, charred broccoli, marcona almonds

garlic whipped potatoes

berry trifle with mascarpone cheese

farm fashionable $95

chicken and rice soup

mixed greens with soy beans, sunflower seeds, carrots, cucumber, balsamic dressing

lentil salad with spinach, roasted peppers, andouille sausage, apple cider vinaigrette

short rib, sauté swiss chard, bacon, onion

pasta, fava bean, watercress, red onion, pancetta, tomato cream

buttered corvina

roasted vegetables and baby potatoes

warm banana bread with caramelized bananas

agri-chic $110

crab chowder

spinach and arugula, cremini mushroom, egg, corn cobb smoked bacon, lardons, shallot, cherry tomatoes, warm bacon balsamic dressing

asparagus with pickled red onion, herbs salsa verde

smoked gouda potatoes with confit garlic and shallots, paprika

sauteed greens, golden raisins, shallots

salmon meuniere, artichokes, capers, preserved lemons, spinach potatoes, brown butter

lemon brined chicken, roasted tomato demi, crisp tobacco onion straws

Italian buttery almond cake , caramel, fresh berries

dressed to impress $120

lobster bisque

fresh blue crab cakes, lemon herb aioli, micro greens

pickled beet salad, marinated feta, toasted peppitas, shallot, kale and arugula, herb and mustard vinaigrette

tri-color marble potatoes, fine herbs, black pepper, butter

saffron basmati rice, onion, garllic, peppers, green olives, haricot verts

roast filet of beef with truffled mushroom, grilled asparagus, chimichurri

seabass, capers, raisins, roasted cauliflower

dark chocolate - brandy mousse

calvados apple and mascarpone tart

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Our menus follow the seasons and may change depending on availability of the best products Napa county has to offer. The selection is intended as a guideline only and changes according to availability of the products
A $5.00 per person surcharge for events consisting of less than 10 guests will be assessed.

more buffets

all buffets are served with fresh baked bread

Italiano $80
guarantee minimum of 10 people

grilled prawns: baby arugula, caciotta cheese, preserved lemon, caperberry confit, extra virgin olive

buffalo mozzarella and tomato salad : micro basil, extra virgin olive oil, fig balsamic, smoked sea salt

polpette di carne: beef meatballs, tomato gravy, pancetta, truffled pecorino

prosciutto e melone: butter lettuce, dried figs, saba

artichoke, oranges, and fennel: pine nuts, arugula, extra virgin olive oil

italian wedding soup: toasted garlic, herbs, ditalini pasta

tiramisu

eastern inspiration $90

hot and sour soup

mixed greens with peppers, cashews, bean sprouts, crispy noodles, ginger soy dressing

thai bbq chicken

vegetable fried rice

szechuan braised short-ribs

farm fresh vegetable stir-fry

green tea pot de creme

mexican food truck $45

posole verde: cilantro, lime, green onion
or
chicken tortilla soup: lime crema

mexican bean salad: garbanzo, black bean, roasted corn, jalapeno, red onion, cilantro, honey lime vinaigrette

southwestern ceaser: romaine, red romaine, san joquine gold cheese, tortilla, chipotle caesar dressing

spanish rice: green olives, cilantro, chili powder

roasted chipotle vegetable mix

chili lime tortilla: roasted tomato salsa, guacamole

refried beans: white cheddar, chopped onion, cumin

churros

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family style dinner

all prices per person
all dinners include freshly baked bread, butter and sea salt
'family style' is food served in dishes that are brought to the table and guests help themselves as they share a meal together

andaz rustic $85

1 starter
1 salad
1 entrée
1 dessert

andaz premium $100

2 starters
1 salad
2 entrees
1 dessert

andaz luxury $129

2 starters
2 salads
3 entrees
2 desserts

starters

chef's seasonal soup

red wine poached pear honey with honey bruleed goat cheese

fresh tomato basil bruschetta on focaccia

baked flatbread with fig, prosciutto and blue cheese

roasted shrimp and garlic, fresh herbs and red chili flakes

caprese salad with heirloom tomato, fresh mozzarella, basil, olive oil, balsamic glaze

duck confit, jalapeno tomato jam

salads

crisp romaine with apples, goat cheese, pecans, balsamic dressing

butter lettuce, roasted pears, bacon, feta, soy vin

mixed greens with grapes, pecans, golden tomato, green olive, honey sherry vinaigrette

arugula, frisee, endive, cherry tomatoes, red onion, blue cheese dressing

"not so caesar" romaine and red romaine, radicchio, herb garlic croutons, cherry tomatoes, fiscalini san joaquin gold cheese, black pepper dressing

entrees

maple/whiskey brined chicken with bacon and braised chard

roasted flank streak, caramelized onion jus, couscous pilaf

caraway and roasted garlic pork loin, potato gnocchi and apple chutney

pan seared striped bass, warm roasted tomato vinaigrette, red pepper polenta

cocoa & Anchor Steam porter braised short ribs, white cheddar grits

seafood bouillabaisse with fennel, saffron, and garlic toast

desserts

chef's decadent chocolate cake

chef's cheesecake

apple mascarpone tart

warm banana bread

peach blueberry crumble

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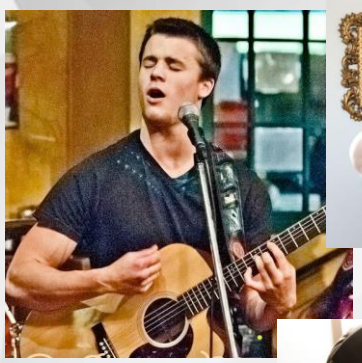

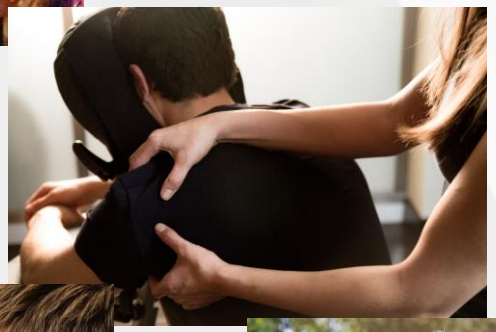

inspire your meeting

taste like a somm $100 per person
Unique and educational experience. Let a certified sommelier tutor you fun facts about Napa Valley Wine. Choose from a variety of different options or customize a package to your personal preferences.

it's all about that blend $125 per person
Winemaker for a day. Learn the art while blending your own bottle of wine from Napa's esteemed vineyards.

mixology master $50 per person
Craft cocktails are taking the nation by storm. Learn how to impress your friends at your next party with your new bevy skills from one of our talented bar mix masters.

unwind your senses $100 per hour
Relax and rejuvenate. Bring in a wellness professional that will revitalize you before hitting the streets of Napa. A variety of options will allow you to customized your experience to personal preferences.

rockin' receptions $500.00 – first 3 hours, $100 each additional hour
Entertaining and festive. From lively DJ's to acoustic guitarists, our preferred local Napa artists will liven up events of all types.

unleash your inner Monet $60 per person (10 person minimum)
Let your creative juices flow in our artist guided painting session. For groups larger than 30, the session will be split into two time frames.

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bar packages

rustic host-sponsored bar per person
the packages are priced per guest, and are charged based on the guarantee or actual attendance, if higher.

first hour, **$28**
each additional hour, **$18**

luxury host-sponsored bar per person

first hour, **$35**
each additional hour, **$25**

**bartender fee – $150.00 up to 2 hours*
pro-rated at $75.00 for each additional hour

rustic host-sponsored bar per drink
the charges below are based on the actual number of drinks consumed

craft spirits, **$13**
local beer, **$8**
hotel selected local red and white wine, *one of each* (by the bottle), **$48**
sparkling wine (by the bottle), **$48**
still and sparkling bottled water **$6**
soft drinks, **$6**

luxury host-sponsored bar per drink
the charges below are based on the actual number of drinks consumed

signature cocktail, **$15**
craft spirits, **$13**
local beer, **$8**
hotel selected local red and white wines, *two of each* (by the bottle) **$48**
sparkling wine (by the bottle), **$48**
still and sparkling bottled water **$6**
soft drinks, **$6**

wine list

dry sparkling wines and champagne

listed milder to stronger

sparkling, mumm napa, “cuvee m”, napa valley	$55
conundrum, blanc de blanc, healdsburg	$48
brut, domaine carneros, carneros	$64
blanc de blancs, brut, schramsberg, north coast	$78
rose, chandon, “etoile”, napa-sonoma counties	$68
champagne, brut, veuve clicquot, “yellow label”	$130

Light intensity white

listed milder to stronger

pinot grigio, terlato, russian river valley	$42
pinot grigio, luna, napa county	$38
riesling, chateau montelena, potter valley	$60
pinot gris, etude, carneros	$51
sauvignon blanc, franciscan, napa valley	$40
pinot grigio luna, napa valley 2016	$38
pinot grigio terlato, russian river valley 2015	$42
pinot gris etude, carneros 2015	$51
viognier goosecross, napa/sonoma 2013	$48
viognier pride, napa/sonoma 2015	$64

medium intensity white wines

listed milder to stronger

white meritage, st. supery, “virtu”, napa valley	$46
sauvignon blanc, ehlers, st. helena	$68
chardonnay, franciscan, napa valley	$46
riesling, bouchaine, carneros 2016	$49
reisling chateau montelena, potter valley 2015	$60
albarino hendry, napa valley 2016	$51
albarino eighty four by shafer, napa valley 2016	$62
moscato markham, napa valley 2016	$42

full intensity white wines

listed milder to stronger

chardonnay, cakebread cellars, napa valley	$87
chardonnay, dutton estate, russian river	$71
chardonnay, flowers, sonoma coast	$75
chardonnay, newton, napa county	$64
sauvignon blanc frog’s leap, rutherford 2016	$52
sauvignon blanc st. supery “dollarhide”, napa valley 2015	$46
sauvignon blanc franciscan, napa valley 2013	$40
sauvignon blanc illumination, rutherford 2015	$69
chardonnay dutton ranch “kyndall’s rsv, rrv 2013	$71
chardonnay newton, unfiltered, napa valley 2014	$64
chardonnay cakebread, napa valley 2014	$87
chardonnay flowers, sonoma coast 2014	$75

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wine list cont'd

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light intensity red wines

listed milder to stronger

pinot noir numerata, rrv, 2013	$78
pinot noir saintsbury, carneros 2014	$68
pinot noir flowers, sonoma coast, 2014	$85
pinot noir scherrer, rrv 2012	$92
pinot noir domaine anderson, anderson valley, ca 2013	$58
pinot noir, flowers, sonoma coast	$95

medium intensity red wines

listed milder to stronger

zinfandel, ottomino, russian river	$56
cabernet sauvignon, rutherford ranch, napa valley	$48
red blend, markham, 1879, napa valley	$43
red blend orin swift "machete", california 2015	$78
red blend godspeed "trinity", napa valley 2010	$72
merlot twomey, napavalley 2013	$115
merlot pride, napa/sonoma 2014	$91
merlot markham, napa valley 2014	$58
merlot shafer, napa valley 2014	$125
petit syrah robert biale "royal punisher," napa valley 2014	$82
zinfandel hendry lot 5 & 22, napa valley, ca 2014	$62
zinfandel ottomino, rancho bello vineyard, 2014	$56

full intensity red wines

listed milder to stronger

merlot, twomey, napa valley	$115
cabernet sauvignon, trefethen, oak knoll	$106
cabernet sauvignon, faust, napa valley	$90
cabernet sauvignon, oberon, napa valley	$56
cabernet sauvignon, silver oak, alexander valley	$130
cabernet sauvignon, mount veeder winery, napa valley	$66
1886 cabernet sauvignon, ehlers, st. helena	$175
red, orin swift, "the prisoner", napa valley	$86
cabernet sauvignon, newton, napa valley	$68
cabernet sauvignon, caymus, napa valley	$175
red blend, baldacci family, "four sons", stags leap	$68
cabernet franc blend anderson's conn valley, "right bank," napa valley 2014	$86
cabernet sauvignon trefethen, napa valley 2013	$106
cabernet sauvignon mt. veeder, napa valley 2013	$72
cabernet sauvignon orin switft "palermo," ca 2014	$80
cabernet sauvignon william hill estate "bench blend," napa valley 2014	$94
cabernet sauvignon, faust, napa valley, 2014	$90

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wine cont'd

dessert wines and port

listed from sweetest to least sweet

moscato d'oro robert mondavi, napa valley, 2011 $45
Tawney port, ramos, douro valley $75

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