



EXECUTIVE
MEETING PACKAGES
2020

MENUS DESIGNED WITH THE SMALLER EXECUTIVE MEETING IN MIND.

OLIVE & HAY

8-20 guests

98

NAPA CONTINENTAL BUFFET BREAKFAST on page 4

MORNING BEVERAGE BREAK

- Peerless Coffee
- Numi Teas
- Assorted Soft Drinks
- Bottled Water

OLIVE & HAY PLATED LUNCH on page 6

Olive & Hay Two-Course Working Lunch Served in Meeting Room

AFTERNOON BREAK

- Homemade Cookies
- Brownies
- Assorted Soft Drinks
- Bottled Water

MERITAGE

15-40 guests

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NAPA CONTINENTAL BUFFET BREAKFAST on page 4

MORNING BEVERAGE BREAK

- Peerless Coffee
- Numi Teas
- Assorted Soft Drinks
- Bottled Water

LUNCH BUFFET OF YOUR CHOOSING on page 5

AFTERNOON BREAK

- Homemade Cookies
- Brownies
- Assorted Soft Drinks
- Bottled Water

NAPA

20-40 guests

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AMERICAN CLASSIC BUFFET BREAKFAST on page 4

MORNING BEVERAGE BREAK

- Peerless Coffee
- Numi Teas
- Assorted Soft Drinks
- Bottled Water

LUNCH BUFFET OF YOUR CHOOSING on page 5

AFTERNOON BREAK

- Homemade Cookies
- Brownies
- Assorted Soft Drinks
- Bottled Water



BREAKFAST BUFFET

Minimum of 8 guests. \$10 additional per person for groups of 19 guests or less. Accompanied by fresh squeezed orange & grapefruit, cranberry & apple juices, low-fat, skim & soy milk, Peerless Coffee & Numi Teas.

NAPA CONTINENTAL

Fresh Fruits

Individual Organic Yogurts

NutHouse Granola ^{GF}

Chef's Pastries – *Fruit Filled & Cheese Danishes, Butter Croissants, Muffins, Breakfast Breads*

AMERICAN CLASSIC

Fresh Fruits & Berry Display

Individual Organic Yogurts

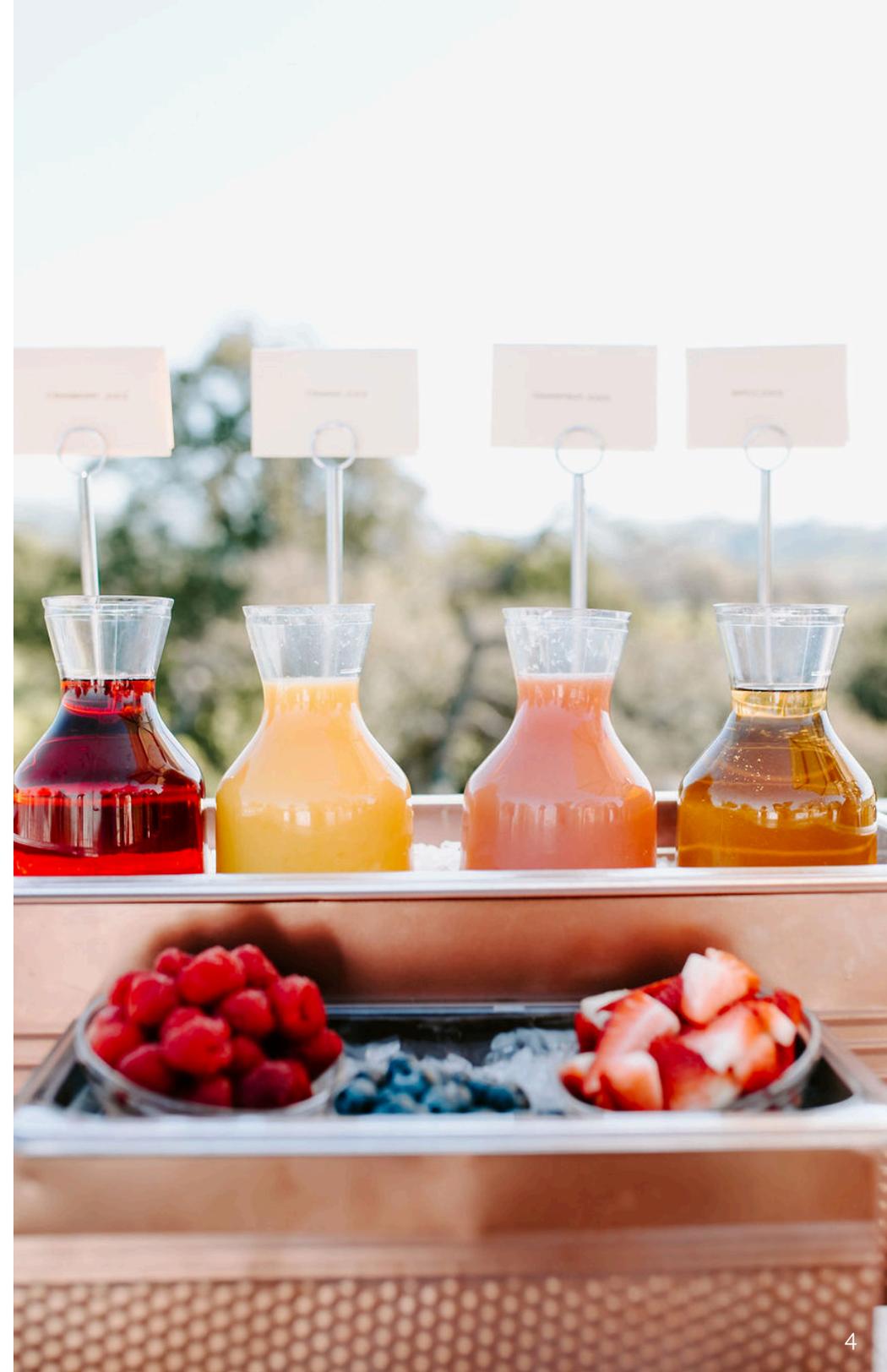
NutHouse Granola ^{GF}

Farm Fresh Scrambled Eggs – *Petaluma White Cheddar & Chives* ^{GF}

Applewood Smoked Bacon & Pork Sausage ^{GF VG}

Roasted Fingerling Potatoes with Ground Chile, Peppers & Onions ^{GF VG}

Chef's Breakfast Pastries – *Fruit Filled & Cheese Danishes, Butter Croissants, Muffins, Streusel Coffee Cake* ^{VG}



All items are priced per person unless noted & subject to 7.75% Sales Tax and 24% Service Charge. All items are subject to seasonal availability. All buffets/reception stations are served for up to 90 minutes.

DF = Dairy Free GF = Gluten Free VE = Vegetarian VG = Vegan

BUFFET LUNCH

Minimum of 8 guests. Buffet lunch accompanied by Peerless Coffee & Paradise Tropical Iced Tea.

THE DELI

Butterball Potato Salad – *Diced Celery, Whole Grain Mustard Vinaigrette, Sliced Scallion*

Mix Green Salad – *Cherry Tomato, Cucumber, Slice Mushroom, Balsamic Vinaigrette*

Assorted Deli Meat – *Roast Beef, Black Forest Ham, Genovese Salami, Turkey Breast, Tuna Salad*

Assorted Cheeses – *Provolone, Yellow Sharp Cheddar, Havarti, Swiss*

Condiments – *Sliced Tomatoes, Boston Bib Lettuce, Red Onion, Mustard, Mayonnaise and Pickles*

Bread – *Model Bakery Artisan Breads Ciabatta, Potato Roll*

Kettle Chips

Mini Maple Cupcakes With Maple Cream Cheese Frosting

Toffee Almond Crunch Bar

LOW COUNTRY BBQ

Wedge Salad – *Point Reyes Blue Cheese, Crispy Bacon, Roma Tomatoes, Shaved Red Onion, Blue Cheese Dressing*

Baked Potato Salad – *Hard Boiled Egg, Scallion, Paprika, Whole Grain Mustard Dressing*

Traditional Southern Apple Coleslaw

Smoked Flat Iron – *Roasted Piquillos, Caramelized Onion*

Buttermilk Fried Chicken

Grilled Corn On The Cob

BBQ Chilli Beans

Cornbread

Banana Cream Pie

S'mores Brownie Bites

Gluten Free Option Available Upon Request

DOWN ON THE BORDER

Red Chili Pork Posole^{GF} – *Shaved Radish, Cilantro, Lime Wedges, Cabbage*

Spicy Mango Salad – *Cilantro, Spinach, Avocado, Queso Fresco, Tortilla Chips Mezcal Dressing*

Romaine Salad – *Black Beans, Red Onion, Cilantro, Jicama, Roasted Peppers, Orange Dressing*

Tacos

Beef Fajita – *Grilled Onion, Roasted Poblano*

Braised Chicken Tinga – *Tomatillo Sauce, Roasted Onion*

Sour Cream, Chipotle, Shaved Radish, Shredded Cabbage, Pickled Red Onion

Roasted Salsa Roja, Salsa Verde

White Corn Tortillas

Frijoles Charros

Mexican Rice

Mini Flan

Tres Leches Cake^{GF}

OLIVE & HAY PLATED LUNCH

ENTRÉES select one

ARTIC CHAR SALAD

Cabernet Vinaigrette, Mixed Chicory, Citrus, Fennel, Candied Almonds

ANCIENT GRAIN SALAD

Lentil, Quinoa, Farro, Bulgur Wheat, Cabernet Sauvignon Vinaigrette, Baby Kale, Goat Cheese, Persimmon, Candied Chickpeas

O&H COBB SALAD

Grilled Chicken, Bib Lettuce, Chardonnay Vinaigrette, Gorgonzola Dulce, Bacon Lardons, Hardboiled Egg, Shaved Red Onion

MEATBALL SANDWICH

House Made Meatballs, Tomato Conserva, Fresh Mozzarella, Basil

ROASTED PORTOBELLO SANDWICH

Basil Aioli, La Tur Cheese, Cippolini Onion Marmalade

THE “AMERICANO BURGER”

Sharp Cheddar, Dijon Aioli, Lettuce, Tomato, House Made Pickle

DESSERTS select one

BLOOD ORANGE PANNA COTTA

Vanilla Bean And Cardamom Custard, Blood Orange Gelee, Olive Oil Air Cake, Fresh Blood Orange

TORTA CAPRESE CAKE

Flourless Chocolate And Almond Cake, Chantilly Cream





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