

A photograph of a meeting room with a long table, chairs, and potted plants. The room features a large wooden wine rack on the left, a bar area with a sink and glasses in the background, and two framed landscape paintings on the wall. The table is set with white linens, pens, and several small potted plants.

EXECUTIVE MEETING PACKAGES 2020

MENUS DESIGNED WITH THE SMALLER EXECUTIVE MEETING IN MIND.

THE
Meritage
RESORT AND SPA®


VISTA COLLINA®

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

111

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

141

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

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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