



Cuvée

N A P A

GRAND CRÚ MEETINGS

Thank you for your inquiry regarding hosting your meeting at Cuvée Napa. In our Grand Crú room, we offer all the amenities and resources needed for just about any meeting. All your A/V and meeting needs can be met in a beautiful setting with full use of all our facilities. From our cozy fireplaces and garden inspired luncheon fare, to our beautiful and private courtyard, we feel that choosing our venue for your meeting will result in a productive, as well as memorable experience for all your attendees. We hope you enjoy your meeting with us.

NOTE FROM OUR CHEF

Our chefs' work with only the best and local ingredients and all are subject to availability. In order for our chefs to provide the freshest possible experience for our guests, our menus will frequently change to ensure the best possible product is presented to our customers. If a particular item is not available on the date of your event, you will be contacted by your sales representative with a suitable seasonal substitution. We appreciate your understanding and support in this matter and bon appetite!

Executive Chef Jordan Mackey

CUVEE CONTINENTAL / \$22 PER PERSON

- Sliced local fruits and seasonal berries
- Fresh California fruit juices
- Freshly baked bagels with country jams, sweet butter and flavored cream cheeses
- Warm danishes, breads and croissants
- Organic yogurts
- Kashi cereals with farm fresh milk
- Assorted freshly brewed coffees and tea

CUVEE "HIGH COUNTRY" BREAKFAST / \$28 PER PERSON

- Sliced local fruits and seasonal berries
- Fresh California fruit juices
- Freshly baked bagels with country jams, sweet butter and flavored cream cheeses
- Warm danishes, breads and croissants
- Organic yogurts
- Buttermilk biscuits with High Country herb gravy
- High country sausage patties
- Scrambled eggs with Sonoma cheddar and snipped chives
- Assorted freshly brewed coffees and tea

THE SANDWICH COUNTER / \$33 PER PERSON

- Tangle of organic local lettuces with "salad bar veggies" and 2 of our artesian vinaigrettes
- Cous cous salad with blistered garden vegetables, fresh herbs, roasted garlic and lemon
- Freshly crafted soup, using seasonal ingredients
- Sliced butcher board meats including turkey, house roasted ribeye, country ham and salamis from oxbows own Fatted Calf
- Relish tray with cuvees' farmhouse pickles, sliced tomatoes, condiments, cheeses, onion, and other preserved and pickled goodies from our kitchen
- Bakery fresh breads
- High country lemonade
- Farmhouse cookies

HIGH COUNTRY PICNIC / \$48 PER PERSON

- Roasted tomato soup with fennel, sweet cream, and onion
- Griddled artesian cheese sandwiches
- Macaroni and cheese with 5 local cheeses, country ham, scallions, and a garlic butter crumble
- High country buttermilk fried chicken with cuvees 7 secret spices
- Steamed mussels, with garden fennel, leeks, roasted tomato, tarragon and burnt lemon
- Spice roasted heirloom carrots with local honey and butter
- Wilted wild spinach with toasted garlic and meyer lemon
- Tangle of local organic lettuces with "salad bar" veggies and 2 of our artesian vinaigrettes
- Homemade high country cheddar biscuits
- Little pies, homemade pies with seasonal fruits and preparations
- Sweet lemon tea with mint and ginger

WINE COUNTRY GRILL / \$38 PER PERSON

- 1990's California salad, trendy greens with blue cheese, walnuts, pears, currents, and a light honey balsamic
- Fingerling potato salad with grain mustard chive, lemon grilled onion, truffle and egg
- Cavatappie pasta salad with artichoke, onion, sundried tomatoes, fennel, parmesan and a pinot noir vinaigrette
- Off the grill burgers, kobe hot dogs, marinated chicken breast, and shrimp skewers
- Assorted buns and rolls
- Fruits from the central valley
- Relish tray with Cuvees' farmhouse pickles, sliced tomatoes, condiments, cheeses, onion, and other preserved and pickled goodies from our kitchen
- Farmhouse cobbler with toppings and sauces
- Wine country punch

SNACKS

Hand fruit assortment	\$4.00 pp	High country deviled eggs	\$4.00 pp
Kashi whole food bars	\$4.50 ea	Cured meats, cheeses and salamis	\$9.00 pp
Assorted Candy Bars	\$2.50 ea	Wine country cheese board	\$9.00 pp
Assorted Kettle Chips	\$2.50 ea	Mini farmhouse sandwiches	\$7.00 pp
Make your own trail mix	\$5.00 pp	Heartwarming terrine of soup	\$6.00 pp
Assorted popcorn	\$3.00 ea	Little sloppy burgers	\$3.50 ea
Soft pretzels with mustards	\$5.50 ea	Pail o' hot doughnuts (serves 2)	\$8.00 ea
Garden veggies w/ high country ranch	\$7.00 pp	Pail o' frites (serves 2)	\$8.00 ea
Homemade brownies	\$5.00 pp	High country popcorn shrimps	\$9.00 pp
Chunky Chocolate Cookies	\$2.50 ea	Spiced mixed nuts	\$40 LB
Thumbprint cookies	\$1.50 ea	Boiled country peanuts	\$30 LB

QUITTING TIME

BE THE BARTENDER / \$18 PER PERSON

mix it up and shake it up with some classic cocktails

STRANGE BREW / \$15 PER PERSON

taste through some of nor cal's finest micro brews

WALL STREET / \$18 PER PERSON

shake & taste through our chefs favorite manhattan variations

MARTINI MADNESS / \$18 PER PERSON

shaken not stirred, create garden inspired martinis with our chef with local fruits and flavors

WHITE FLIGHT / \$16 PER PERSON

a light start to the evening, taste through 3 white selections from the napa valley with our wine director

FEELING BUBBLY / \$15 PER PERSON

taste a quartet of California sparkling wines with our wine director

BARREL ME OVER / \$26 PER PERSON

taste 3 whites and 3 reds from our barrel fresh tap system, and learn about the wines, the wineries and the winemakers with our wine director

WINE ACTIVITIES AND EXERCISES

COMPONENTS OF WINE TASTING / \$35 PER PERSON

taste through all the components of wine in an educational setting with some of the valleys finest vintners

BLENDING EXERCISE / \$35 PER PERSON

blend your own glass of wine with some very basic terrior based wines of Napa Valley

BLIND TASTING / \$25 PER PERSON

test your palate with a mystery tasting of wines from our cellar

DRINKS

Coffee refresh	\$55 gallon	Assorted coke products	\$3.50 ea
High country lemonade	\$35 gallon	Evian natural spring water	\$3.50 ea
High country spiced cocoa	\$45 gallon	Frappacino	\$4.50 ea
In season spiced cider	\$35 gallon	Red bulls	\$3.75 ea
Iced tea	\$30 gallon	Little fresh squeezed juices	\$4.75 ea
Wine country punch n/a	\$45 gallon	Thomas kemper sodas	\$4.50 ea
Vinette wine country sodas	\$4.00 ea	Badoit sparkling water	\$3.50 ea
Vitamin water	\$4.00 ea	Old world egg creams	\$4.25 ea
Gatorade	\$4.00 ea	Shakes and smoothies	\$4.50 ea