

# napa prime

EVENTS



## mobile kitchen + bar menu



We have outlined the process of building your menu below. If you have questions or need any guidance, please feel free to contact a member of our catering team at [www.napaburgerbar.com](http://www.napaburgerbar.com) or call our catering coordinator @ 859-873-0600 and we will be happy to help answer any questions you may have!



Proud to support  
our local farmers.



# professional chef stations

**All food stations are designed for a minimum of 50 guests**

Perfect for Weddings, rehearsal dinners, birthday parties, corporate picnics or social events.

Stations are a fun, social, interactive service option for your guests! Choose multiple stations for your main dinner or add an appetizer station to your cocktail hour.

## **Include the following:**

- Clear plastic plates
- Plastic ware
- Paper napkins

## **Catering Equipment**

- Chaffing dishes & utensils

## **Staffing**

- Uniformed staffing: based on guest count (2) hours of set-up time, (1) hour of service time, & clean-up of equipment
- Staffing includes set-up of catering equipment, service of event, bussing services, and clean-up of catering equipment

# cocktail reception

**\$12 per person for two items, \$17 per person for three items**

## **STATIONS**

- CHARCUTERIE OF DRY AGED MEATS, CHEESES & ASSORTED OLIVES
- CHIPS & HOUSE MADE SALAS & GUACAMOLE BAR
- SHRIMP COCKTAIL
- SHRIMP CEVICHE + CHIPS
- SHRIMP SCAMPI & TOAST POINTS
- LAMB MEATBALLS & TOMATO ONION JAM
- BACON WRAPPED SCALLOPS
- SMOKED SALMON BRUSCETTA
- BLACKENED CHICKEN QUESADILLA
- CRAB & BACON QUESADILLA
- STEAK & GORGONZOLA QUESADILLA
- TATER TOT & BEER CHEESE FONDUE
- AHI TUNA SASHIMI

# choice of two entrées + two signature sides

## **\$15 CHEF STATIONS**

Additional entrée \$3

- LOCAL BEEF SLIDERS & BACON JAM
- BISON SLIDERS & BOURBON GLAZED ONIONS
- LAMB SLIDERS & CABERNET ONION JAM
- GRILLED CHICKEN SLIDERS & APPLEWOOD BACON
- SLOW ROASTED PULLED PORK SLIDERS
- SHRIMP TACOS
- STEAK TIP TACOS

## **\$20 CHEF STATIONS**

Additional entrée \$4

- TUSCAN CHICKEN, SUN DRIED TOMATOES & SPINACH
- BEEF TENDERLOIN TIPS + MUSHROOM MARSALA WINE
- BOURBON GLAZED SALMON
- BLACKENED CHICKEN PASTA

## **\$25 CHEF STATIONS**

Additional entrée \$5

- GRILLED SHRIMP & SCALLOPS
- MAHI MAHI + SUN-DRIED TOMATO & LEMON BUTTER
- FLAT IRON STEAK & CHIMICHURRI
- STEAK GORGONZOLA PASTA
- SHRIMP SCAMPI PASTA
- CHICKEN PORTABELLA PASTA

## **\$30 CHEF STATIONS**

Additional entrée \$6

- LOBSTER & SHRIMP PASTA
- SEA BASS + WARM MANGO SALSA
- JUMBO CRAB CAKES & REMOUDLADE SAUCE
- FILET MEDALLIONS & ROASTED GARLIC BUTTER
- BONE IN CHOP + APPLE CHUTNEY
- NEW YORK STRIP + GORGONZOLA BUTTER

# signature sides

**Additional sides \$3**

## **COLD SIDES**

- SPRING MIX & SEASONAL BERRIES
- TRADITIONAL HOUSE SALAD BAR
- SEASONAL FRUIT BAR
- SPINACH & BACON SALAD
- HEARTS OF ROMAINE & HOUSE CAESAR
- TOMATO AND MOZZARELLA SALAD
- MEDITERRIAN PASTA SALAD
- CREAMY SOUTHERN COLE SLAW

## **HOT SIDES**

- WHIPPED BUTTERED POTATOES
- HERB ROASTED FINGERLING POTATOES
- LOADED BAKED POTATO BAR
- SMOKED GOUDA MAC & CHEESE
- TOMATO ONION JAM BRUSSELS SPROUTS
- STEAMED BROCCOLI
- ROASTED CAULIFLOWER
- SUMMER SUCCOTASH
- GRILLED ASPARAGUS
- FRENCH GREEN BEANS
- CILANTRO LIME RICE
- TATER TOT & BEER CHEESE BAR
- HOUSE KETTLE CHIPS WITH SEA SALT & PARMENSAN
- CRAB BISQUE & CROSTINI BAR

# signature desserts

**\$4 per person**

- CUP CAKE BAR
- GHIRADELLI BROWNIES
- BITE SIZED ASSORTED DESSERTS
- SEASONAL CHEESECAKE + BERRIE

# tea & lemonade bar

**\$4 per person**

- SPARKLING & STILL WATER
- ORGANIC HERBAL ICE TEAS
- FRESH SQUEEZED LEMONADE
- FRESHLY BREWED DARK ROAST & DECAFFEINATED COFFEE
- LEMONS, SWEETENERS, ICE INCLUDED

# cash bar

**\$500 charged to host / guest pays per drink**

Includes all items as the signature bar

# beer + wine

**\$15 per person for two hours of service**

Additional hours \$5 per person

- DOMESTIC, IMPORT & LOCAL CRAFT BEER
- HAND SELECTED WINES
- ASSORTED CARBONATED BEVERAGES
- ADD A SIGNATURE COCKTAIL FOR \$5.00

# signature bar

**\$25 per person for two hours of service**

Additional hours \$7 per person

- TOP SHELF & PREMIUM LIQUORS
- CUSTOMIZED CRAFT COCKTAILS
- DOMESTIC, IMPORT & LOCAL CRAFT BEER
- HAND SELECTED WINES
- ASSORTED CARBONATED BEVERAGES

ABC certified bartender(s), set-up & break-down of all bar related equipment.

Bar package pricing is for events booked in conjunction with a Hospitality Package. Bar prices subject to change when booked a la carte, or when requested for a longer time frame than hospitality service.

# frequently asked questions

Have any questions? Please call our restaurant @ 859-873-0600

Email: Napaprime@yahoo.com

## **SERVICE TIMES & GUEST MINIMUMS**

All Food station pricing includes one hour of service, and is designed for a minimum of 50 guests!

## **WHAT IS THE COORDINATION FEE?**

Coordination Fee will be included in the final billing on all catering orders. The Coordination Fee covers the use of our equipment, mobile kitchen, liability insurance, health permits and other administrative expenses such as packing for your event, clean up, site visits, and detailed coordination with all parties (client, hospitality companies, wedding coordinators, music & etc.) leading up to the event. Please note that the coordination fee is taxable and is not a gratuity for the personnel.

## **HOW CAN I RESERVE MY EVENT DATE?**

We need our catering contract signed and sent back to us with a 20% deposit to secure the date of your event in our books. We accept payment via credit card, check.

## **WHEN DO I NEED TO GIVE YOU MY FINAL GUEST COUNT?**

We require final guest counts by 14 days (fourteen) prior to your event. After the 14-day mark, we can not decrease your guest count, but can accommodate increased counts if given to us the week prior to your event. Change requests can not be guaranteed after the 14-day mark. *If you request to book an event within the two-week period, the guest count listed on your contract is considered the FINAL guest count.*

## **WHEN IS FINAL PAYMENT DUE?**

Final Payment is required 14 days prior to your event date, after all of the final details have been determined. We accept payment via credit card or check.