

# 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.napaprimeevents@gmail.com](mailto:www.napaprimeevents@gmail.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.



# food truck luncheons

**Available Daily till 4 pm**

Choice of two entrées + two side items.

## **\$11 CHEF STATIONS**

Additional Entrée \$3

Includes buns, assorted sauces & condiments

- PULLED PORK SHOULDER
- FRIED CHICKEN TENDERS
- BBQ PULLED CHICKEN
- SMOKED BEEF BRISKET

## **\$13 CHEF STATIONS**

Additional Entrée \$4

- CHEESEBURGER SLIDERS
- GRILLED CHICKEN SLIDERS
- BLACKENED SHRIMP TACOS

## **DRINK STATION**

Includes cups, ice & lemons

- GALLON OF TEA \$10
- GALLON OF LEMONADE \$10

## **SIDES**

Additional sides \$3

- SEA SALT + KETTLE CHIPS
- GOUDA MAC & CHEESE
- GREEN BEANS & APPLEWOOD BACON
- SOUTHERN COLE SLAW
- GARLIC MASHED POTATOES

Prices include disposable plates, utensils, napkins, catering equipment & service staff  
Food truck rental fee of 20% (\$200.00 Minimum) will be included in the final billing

# professional chef stations

**Perfect for Weddings, Corporate events,  
birthday parties or social events**

Food 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:**

- 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.



# weddings & corporate parties

**Prices are based on 75+ guests**  
**Choice of two entrées + two signature sides**

## **\$20 CHEF STATIONS**

Additional Entrée \$4

- LOCAL BEEF SLIDERS & BACON JAM
- BISON SLIDERS & BOURBON GLAZED ONIONS
- LAMB SLIDERS & CABERNET ONION JAM
- GRILLED CHICKEN SLIDERS & APPLEWOOD BACON
- SHRIMP TACOS & JALAPENO RELISH
- STEAK TIP TACOS & JALAPENO RELISH

## **\$25 CHEF STATIONS**

Additional Entrée \$5

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

## **\$30 CHEF STATIONS**

Additional Entrée \$6

- GRILLED SHRIMP & WARM MANGO SALSA
- MAHI MAHI + SUNDRIED TOMATO & LEMON BUTTER
- SLICED FLAT IRON STEAK & CHIMICHURRI
- STEAK GORGONZOLA PASTA
- SHRIMP SCAMPI PASTA

## **\$35 CHEF STATIONS**

Additional Entrée \$7

- LOBSTER & SHRIMP PASTA
- FRESH FISH + WARM MANGO SALSA
- JUMBO CRAB CAKES & REMOUDLADE SAUCE
- FILET MEDALLIONS & ROASTED GARLIC BUTTER
- BONE IN PORK CHOP + MUSHROOM MARSAL SAUCE
- SLICED NEW YORK STRIP + GORGONZOLA BUTTER

# signature sides

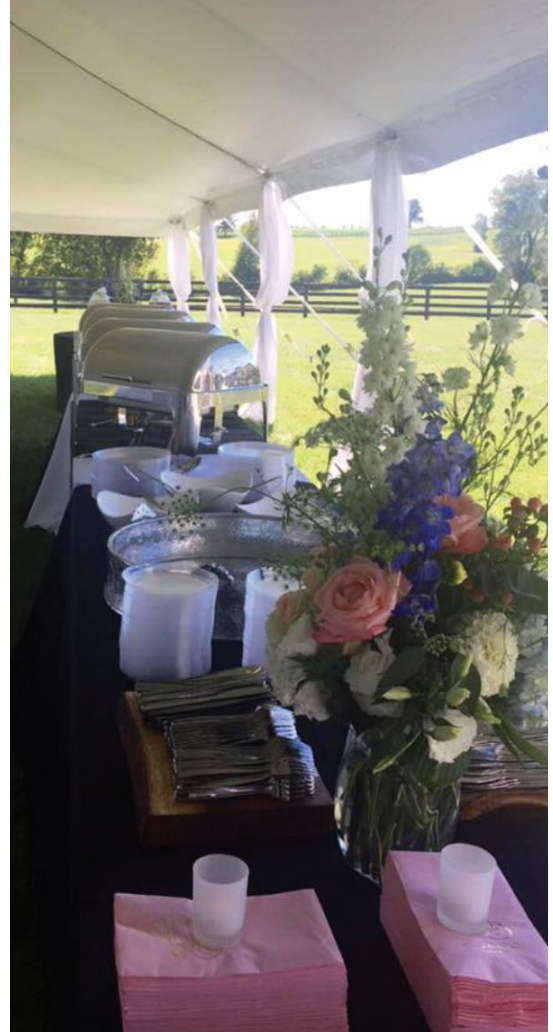
**Additional sides \$3**

## **COLD SIDES**

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

## **HOT SIDES**

- LOADED BAKED POTATO BAR
- WHIPPED BUTTERED POTATOES
- HOUSE KETTLE CHIPS + SEA SALT
- CILANTRO LIME RICE
- HERB ROASTED FINGERLING POTATOES
- FIVE CHEESE MAC & CHEESE
- BRUSSELS SPROUTS
- STEAMED BROCCOLI
- ROASTED CAULIFLOWER
- SUMMER CORN SUCCOTASH
- GRILLED ASPARAGUS
- FRENCH GREEN BEANS



# cocktail reception

**\$9 per person for one item**

**\$14 per person for two items**

**\$21 per person for three items**

- CHARCUTERIE OF DRY AGED MEATS, CHEESES & ASSORTED OLIVES
- CRAB BISQUE & CROSTINI BAR
- SHRIMP COCKTAIL + SPICY HORSERADISH
- SHRIMP CEVICHE + CHIPS
- SHRIMP SCAMPI & TOAST POINTS
- LOCAL BEEF MEATBALLS & TOMATO ONION JAM
- PHILLY STEAK EGG ROLLS & HORSERADISH AIOLI
- BACON WRAPPED SCALLOPS
- SMOKED SALMON BRUSCETTA
- AHI TUNA SASHIMI + CONDIMENTS
- STEAMED PEI MUSSELS

# signature desserts

**Per person**

- GHIRARDELLI BROWNIES \$2
- ASSORTED COOKIES \$2
- CUP CAKE BAR \$3
- SMORE'S BAR \$4

# beverage bar

**\$4 per person**

- Organic herbal ice teas
- Fresh lemonade
- Assorted soft drinks & bottle waters
- Freshly brewed dark roast & decaffeinated coffee
- Lemons, sweeteners, ice included

# bar service

## cash bar

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

## 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**

- 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: [Napaprimevents@gmail.com](mailto:Napaprimevents@gmail.com)

## **SERVICE TIMES & GUEST MINIMUMS**

All Food station pricing includes one hour of service, and is designed for a minimum of 75 guests!

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

Coordination service Fee will be included in the final billing on all wedding & corporate 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 fourteen days prior to your event. Your deposit is based on the total amount of quoted guests. We can always increase the amount.

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.