

### Appetizer Selections:

Crab stuffed mushrooms

BBQ chicken on green chili cornbread rounds

Blackened scallops

Beef tenderloin crustini with crème fresh

Vegetable galettes with balsamic drizzle

Shrimp scampi on house made focaccia with havarti

Fresh vegetable bruschetta with zesty tomato sauce

Smoked salmon on cucumber with caper cream sauce

Cool beef spring rolls with sweet chili dipping sauce

Marinated vegetable & sweet chili chicken endive cups

Candied shrimp skewers on sugar cane

Shrimp cocktail with zesty cocktail sauce

Chinese chicken nachos with wasabi aioli

Rock shrimp beignets with sweet chili dipping sauce

Ground rib-eye mini burgers with assorted cheeses

Puffed pastry wrapped asparagus

Mini crab cakes with roasted red pepper aioli

Prosciutto wrapped shrimp

Brie en cruet with berry compote

Ahi tuna cornucopia with wasabi aioli and sesame soy

Lamb meatballs on rosemary skewers

Beef Wellington bites with mushroom demi glace

Grilled spicy chorizo skewers with olives and whole grain mustard

Artichoke & spinach in phyllo cups

Fruit skewers with yogurt dipping sauce

Chicken & cheese Panini bites with mustard aioli

Assorted cheese displays & carvings

\*\*\*Our culinary team will create a custom menu for each event. The examples listed are available but are meant as a guide. Pricing and availability may vary. Tax, Gratuity, rentals, and venue charges are not included.\*\*\*

Napa River Grill is a locally owned independent restaurant serving Louisville since 1999. Our goal is to provide you with the same great food, great service, and great attitude at your event that you would receive in our restaurant. Let our catering department take care of everything you might need for your event!

Napa River Grill

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**FULL SERVICE  
CATERING**



**Your Event.  
Our Passion.**

**Example menu #1      \$25.00 per person**

Award winning Caesar salad  
Grilled chicken breast with jus of chicken  
Grilled Salmon with buerre blanc & lemon  
Jasmine rice  
Mixed vegetables  
Tea & coffee service

**Example menu #2      \$32.00 per person**

Fresh vegetable bruschetta with zesty tomato sauce  
Shrimp cocktail with zesty cocktail sauce  
Mixed greens salad with sweet basil vinaigrette  
Grilled chicken with jus of chicken  
Braised chuck roast with merlot brown gravy  
Seasoned roasted red potatoes  
Mixed vegetables with buerre blanc  
Dinner rolls with honey butter  
Red velvet cake with cream cheese icing

**Example # 3      \$31.00 per person**

Vegetable galettes with balsamic drizzle  
Shrimp scampi on house made focaccia with havarti  
Crab stuffed mushrooms  
Mixed greens salad with ranch dressing  
Grilled chicken with jus of chicken  
Boursin cheese au gratin potatoes  
Haricot vert  
Dinner rolls with honey butter

**Example # 4      \$33.00 per person**

BBQ chicken on green chili cornbread rounds  
Fresh vegetable bruschetta with zesty tomato sauce  
Award winning Caesar salad  
Grilled salmon with lemon caper sauce  
Oven seared pork loin with honey mustard sauce  
Boursin cheese au gratin potatoes  
Mixed vegetables  
Dinner rolls with honey butter

**Example menu # 5      \$50 per person**

Domestic cheese & cracker display  
Seasonal fruit display  
Shrimp cocktail with zesty cocktail sauce  
Mixed greens salad with sweet basil vinaigrette  
Tournedos of beef with wild mushroom demi glace  
Grilled salmon filet with white wine lemon butter sauce  
Rosemary roasted potatoes  
Mixed vegetables with buerre blanc

**Example menu # 6      \$55.00 per person**

Crab stuffed mushrooms  
Brie en cruet with berry compote  
Vegetable galettes with balsamic drizzle  
Mixed greens salad with balsamic vinaigrette  
Parmesan encrusted sea bass with lemon caper sauce  
Beef filet with wild mushroom demi glace  
Haricot vert & red peppers  
Boursin cheese au gratin potatoes  
Dinner rolls with honey butter  
Miniature dessert display

**Example menu # 7      \$115 per person**

BBQ chicken on green chili cornbread rounds  
Shrimp scampi on house made focaccia with havarti  
Crab stuffed mushrooms  
Smoked salmon on cucumber with caper cream sauce  
Award winning Caesar salad  
Tomato soup with puff pastry parmesan twist  
Rack of Lamb, Airline chicken breast, Lobster tail,  
Beef tenderloin, Cajun scallops  
Asparagus  
Hand carved baby carrots  
Tortellini  
Rosemary seasoned roasted red potatoes  
Dinner rolls

**Vegetarian Example # 1      \$19 per person**

Puffed pastry wrapped asparagus  
Fresh vegetable bruschetta with zesty tomato sauce  
Cool Vegetable spring rolls with sweet chili dipping sauce  
Marinated vegetable endive cups  
Vegetable galettes with balsamic drizzle

**Vegetarian Example # 2      \$24 per person**

Mixed greens salad with sweet basil vinaigrette  
Vegetarian lasagna with sautéed spinach  
Baked squash with vegetable ratatouille  
Vegetable streusel with goat cheese  
Roasted red Potatoes

**Wine Dinner Sample menu      \$50 per person**

- Prosciutto wrapped shrimp with a peppercorn demi glace on angel hair cracker
- Brie & Bibb salad with balsamic Dijon vinaigrette
- Stuffed pork tenderloin with mascarpone, sundried cherries & walnut crust served with au gratin potatoes, haricot vert & stuffed baby squash
- Apple bourbon ice cream with peach pot stickers
- Assorted cheeses with fresh berries

**Fun for Groups of 50 or less!      \$30 per person**

Award winning Caesar salad  
Made to order pasta bar:

- Chicken, shrimp, bay scallops
- Sundried tomato cream sauce, Alfred, tomato basil, oil & garlic, white wine sauces
- Asparagus, tomatoes, mushrooms, red onions, sundried tomatoes, broccoli, garlic, fresh herbs, peppers
- Bowtie & penne pasta

Dinner rolls with honey butter  
Assorted house made cookies