

Services

Full Service

Our staff sets up, serves and cleans up your catered event. We can provide table linens (for buffet) and serving trays.
Choose from: Plated Dinner, Buffet Service, or Family Style Service.

Delivery Service

Your food will be delivered ready to serve and in disposable containers. Serving utensils will be provided, along with disposable plates, silverware, and napkins.

Pick Up Service

Pick up your order at Napa Flats. Disposable plates, silverware, and napkins will be provided.

Portable Wood-Fired Pizza Oven and Gelato Cart

Have our pizza oven come out to your next event. We cook our pizzas fresh, on site, in our wood-burning pizza oven. You can also have our gelato cart come out for a refreshing treat.

Bartending Service

Our experienced, professional, and friendly bartenders can provide a full range of beverages for your event.

napa flats
wood-fired kitchen

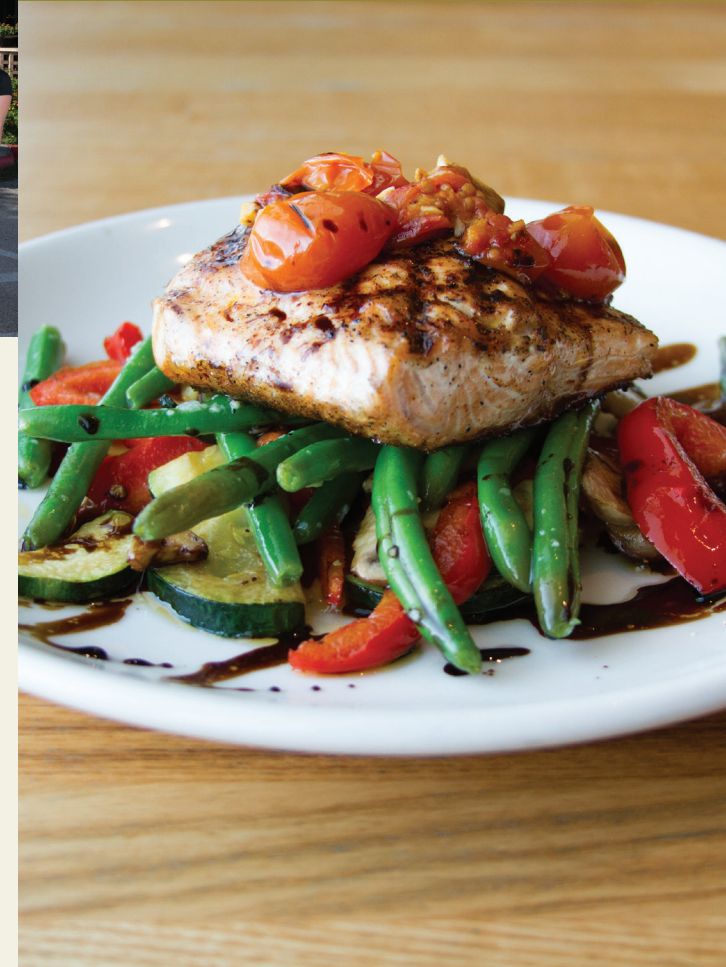


We created Napa Flats Wood-Fired Kitchen to celebrate our love of fresh, homemade food, great beverages and exceptional desserts. We wanted a menu that was familiar without being common. We wanted to provide catering that was unique and memorable. But most of all, we wanted to create an experience you would be proud to share with your family and friends.

Tom & Tony

Founders

Catering Menu



College Station, TX 979.383.2500

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NAPAFLATS.COM

napa flats
wood-fired kitchen

Catering Menu

APPETIZERS

Phyllo Pastry Cups (\$3 - 4 / pp)

A light and flaky phyllo dough baked into mini pastry cups

Palo Alto Dip: Sun-dried tomatoes, artichokes, and green onions blended with ricotta and cream cheese

Cucumber Salad: English Cucumber, parsley, lemon, and feta

Chicken Salad: Chicken salad with cranberry, celery, and red onion

Damian's Meatballs (\$3 / pp)

Two homemade mini meatballs with marinara sauce

Hummus Cups (\$4 / pp)

Homemade and topped with feta, kalamata olives, and garlic oil

Caprese Skewers (\$3.50 / pp)

Cherry tomatoes, house mozzarella, basil, drizzled with balsamic glaze, sprinkled with salt and pepper

Prosciutto Wrapped Dates (\$4 / pp)

Thinly sliced prosciutto wrapped in bleu cheese stuffed dates

Bruschetta (\$3 / pp)

Options of tapenade with feta / eggplant, roasted tomatoes, goat cheese / tomato, basil, parmesan

Apple & Brie Crostini (\$4 / pp)

Guacamole Tortilla Chips (\$4 / pp)

Appetizer Platters (Starting at \$3 / pp)

Your choice of options. Substitute gluten-free bread for \$2 per person.

Palo Alto Dip: Sun-dried tomatoes, artichokes, and green onions blended with ricotta and cream cheese. Includes veggie sticks and bread.

Hummus: Homemade and topped with feta, kalamata olives, and garlic oil. Includes veggie sticks and bread.

Mediterranean Platter: Hummus, cucumber salad, tabbouleh & olive tapenade with bread.

SALADS

Chopped Kale Salad (\$4.50 / pp)

Baby kale, dried cranberries, green apples, roasted almonds, oven-roasted tomatoes, feta cheese, housemade balsamic vinaigrette

House Salad (\$3.50 / pp)

Mixed greens, seasonal vegetables, housemade dressing choice of ranch, balsamic vinaigrette, red wine vinaigrette, or bleu cheese

Caesar Salad (\$3.50 / pp)

Romaine hearts, ciabatta-parmesan croutons, parmesan tossed in our housemade creamy Caesar dressing

Creamy Parmesan Salad (\$3.50 / pp)

Add wood-fired grilled chicken (\$3.50 / pp)

PIZZAS

Ask about our specialty pizzas and mobile pizza oven.

NAPA FLATS SANDWICH TRAYS

\$120 for 10 people / \$220 for 20 people

• **Lamb, Chicken, or Steak Flat / Vegetable Panini** •

Sandwiches served with chips and Napa Flats will provide the standard disposable plates and utensils. Substitute gluten-free bread for \$2 per person.

WOOD FIRED GRILLED ENTREES

Grilled Chicken (\$15 / pp)

6 oz. chicken breast (sonoma [\$17/pp], citrus [\$16/pp], or marsala [\$17/pp]) served with garlic mashed potatoes, seasonal vegetables.

Grilled Salmon (\$18 / pp)

5 oz. Verlasso salmon filet served with a citrus sauce, garlic mashed potatoes, seasonal vegetables

8 oz Sirloin (\$22 / pp)

Served with garlic mashed potatoes, seasonal vegetables

10 oz Ribeye (\$26 / pp)

Served with garlic mashed potatoes, seasonal vegetables

Filet Beef Tips (\$20 / pp)

Served with garlic mashed potatoes, seasonal vegetables

Kabobs with choice of Chicken (\$17 / pp), Steak (\$19 / pp), Shrimp (\$20 / pp), or Mushroom (\$17 / pp)

Served with garlic mashed potatoes, seasonal vegetables

Pasta Substitution (\$5 / pp)

Pasta: Rotini • Penne • Farfalle

Sauce: Alfredo • Marinara • Sugarosa

FAJITAS

Served with flour tortillas, cheese, lettuce, guacamole, sour cream, pico de gallo, rice and beans.

• **Beef, Chicken, or Combo** •

Market Price

BEVERAGES

Water (\$2 / gallon)

Homemade Lemonade (\$7 / gallon)

Sweet Tea (\$4 / gallon)

Unsweet Tea (\$4 / gallon)

Bag of Ice (\$2 / ea.)

Beverage Station for Full Service Events (\$1.50 / pp)

Includes water, coffee station (with creamer, sweetener, cups, & stirrers), unsweet tea, acrylic cups, lemons, and sweetener

PASTAS

Beef Lasagna (\$120 / 9 servings) (\$240 / 18 servings)

Layers of pasta, ricotta, mozzarella cheeses with an Italian meat sauce

Penne and Meatballs (\$15 / pp)

Penne with our marinara sauce, two homemade meatballs topped with parmigiano

Add additional meatball (\$1.50 / per meatball)

Napa Primavera (\$13 / pp)

Rotini pasta tossed with asparagus, mushrooms, peas, zucchini, sun dried tomatoes in a stewed tomato cream sauce with fresh basil

Add wood-fired grilled chicken (\$2.50 / pp)

Tony's Bow Tie (\$18 / pp)

Wood-fired grilled chicken, farfalle pasta, sun-dried tomatoes, prosciutto, peas, red onions, sautéed in alfredo sauce

Poblano Mac n' Cheese (\$15 / pp)

Rotini macaroni baked in a creamy, roasted poblano cheese sauce with a breadcrumb topping.

Add wood-fired grilled chicken (\$2.50 / pp)

Add Breadsticks for \$2.50 (2 breadsticks / pp) • Gluten-Free Pasta (\$2 / pp)

DESSERTS

48 hour notice for whole desserts

Seasonal Cobbler (\$4 / pp)

Fresh fruit with our oat crumble topping, homemade gelato. (Drop off gelato with cobbler only: \$15/Quart, \$10/Pint)

Homemade Gelato (\$3 / pp)

Choose up to 3 different flavors of our housemade Italian style ice cream (72 hour notice required)

Cheesecake Bites (\$3.50 / pp)

Bite-sized cheesecake

Brownie Bites (\$3.50 / pp)

Bite-sized brownies

Assorted Desserts (\$4 / pp)

Homemade cheesecake bites, brownie bites, and cake balls

Tiramisu (\$48 / whole dessert)

Classic Italian dolce made with Kahlúa, espresso, lady fingers (serves 12)

Leigha's Cheesecake (\$48 / whole dessert)

Light and creamy with a graham cracker crust, topped with chocolate ganache, fresh strawberry sauce, or salted caramel (serves 12)

Ghirardelli Brownie Tray (\$48 / whole dessert)

Gluten-free brownie made with Ghirardelli chocolate (serves 9)

• Final pricing will be 30 days out for full service events •

• Need something special? Just ask our Chef! •
Acrylic and porcelain plates available upon request.

• A \$25 charge will be added for all deliveries. •
Updated January 2024