



Barbeque Buffet Menu

Our dishes are created using natural & organic ingredients, Gathered primarily from local producers

Spit Roasted Rocky Range Chicken – Marinated in Amber Ale, Served with Zinfandel Sage BBQ Sauce

Oak Smoked St. Louis Style Niman Ranch Ribs – Chipotle Garlic Herb Rub

Cedar Planked Wild Alaskan King Salmon – Peach Blueberry Salsa

Summer Grilled Vegetables – Corn, Zucchini, Squash, Eggplant & Basil Oil

Bistro Mac 'N' Cheese – Vella Dry Jack, English Peas

Heirloom Tomato & Cucumber Salad – Red onion & Feta Cheese

Classic Caesar Salad – Garlic Croutons, Parmesan Cheese

Roasted Fingerling & Marble Potatoes with Shitake & Beech Mushrooms

House-Made Rosemary Focaccia with Extra Virgin Olive Oil

Dessert

Scharffen Berger Chocolate Stout Brownies

Fresh Watermelon

Chocolate Chip Cookies

Mexican Wedding Cookies

Napa Valley Bistro
Catering Division
Chef Bernardo Ayala