

OLIVE & HAY

NAPA VALLEY

large party family style menu





OLIVE & HAY

*In the true italian spirit, all large party menus are served family style.
Gluten-free bread is available upon request.*



- vegan



- vegetarian



- gluten-free



- dairy-free

OPZIONE 1



House-Made Italian Bread

whipped "olive press" olive oil, house seasonal spice

Big Italian Salad

live oak farm lettuce and chicory marinated artichoke bean salad, salami
market vegetables, italian dressing

Burrata

cranberry mostarda, sesame seeds, chives, fresh pressed olive oil

main course

Chicken Mushroom Marsala

slow-roasted chicken, pappardelle pasta, fall harvest mushrooms
chicken marsala jus

Rigatoni

lamb ragu, creamy pomodoro, broccolini, solo di bruna parmesan

Crispy Brussels Sprouts

nueske's bacon, maple agrodolce

Assorted Mini Desserts

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OPZIONE 2



House-Made Italian Bread

whipped "olive press" olive oil, house seasonal spice

Big Italian Salad

live oak farm lettuce and chicory marinated artichoke bean salad, salami
market vegetables, italian dressing

Burrata

cranberry mostarda, sesame seeds, chives, fresh pressed olive oil

Margherita Pizza

tomato conserva, basil, mozzarella di bufala

main course

Chicken Mushroom Marsala

slow-roasted chicken, pappardelle pasta, fall harvest mushrooms
chicken marsala jus

American Wagyu New York Strip

12 oz snake river farms new york, hasselback potato, fiscalini cheddar mousse
pancetta crumbs, chives, bordelaise sauce

Crispy Brussels Sprouts

nueske's bacon, maple agrodolce

Assorted Mini Desserts

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OPZIONE 3



House-Made Italian Bread

whipped "olive press" olive oil, house seasonal spice

Big Italian Salad

live oak farm lettuce and chicory marinated artichoke bean salad, salami
market vegetables, italian dressing

Burrata

cranberry mostarda, sesame seeds, chives, fresh pressed olive oil

Margherita Pizza

tomato conserva, basil, mozzarella di bufala

main course

Chicken Mushroom Marsala

slow-roasted chicken, pappardelle pasta, fall harvest mushrooms, chicken marsala jus

Pan-Roasted Salmon

roasted heirloom carrots, carrot purée, black garlic yogurt, mint, dill, garlic chips

Roasted Bistecca Fiorentina

32 oz prime porterhouse, hasselback potato, fiscalini cheddar mousse, pancetta
chives, bordelaise sauce

Crispy Brussels Sprouts

nueske's bacon, maple agrodolce

Assorted Mini Desserts

RENTAL FEES

Private Dining Room

minimum 10, maximum 28 guests

750

Partial Buyout

minimum 10, maximum 50 guests

outside or inside

food & beverage minimum 3,500

2,500

Full Buyout

minimum 10, maximum 150 guests

outside and inside

food & beverage minimum 9,000

6,000

CORKAGE FEES

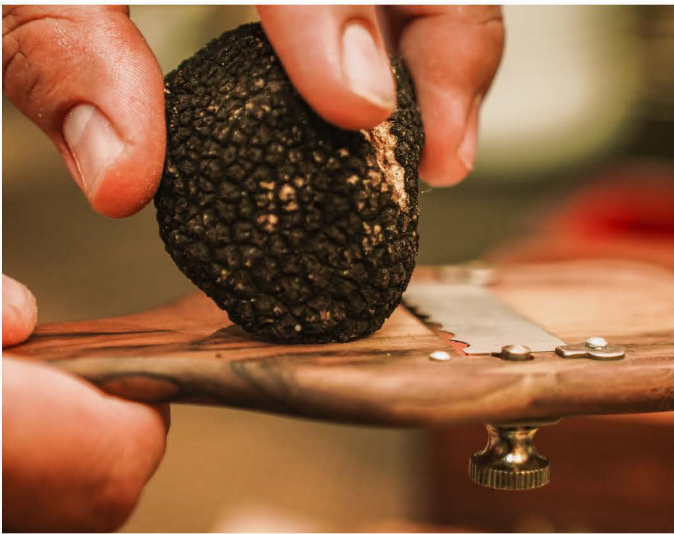
per bottle

30

CUSTOM MENU

our chefs are more than
happy to customize the menu







THE MERITAGE
RESORT AND SPA®


GRAND RESERVE
AT THE MERITAGE

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