

Services

napa flats
wood-fired kitchen

Catering Menu

Full Service

Our staff sets up, serves and cleans up your catered event. We provide table clothes, serving platters, appropriate plates, utensils and napkins.

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 Pizza Oven and Gelato Cart

Have our pizza oven come out to your next event. We cook our pizzas fresh, on site, in our all wood-burning pizza oven. You can also have our gelato cart come out for a refreshing treat. No electricity necessary.

Customized Catering for Large Events

We are happy to work with you to create a custom catering menu and set-up for your large event.



We created Napa Flats Wood-Fired Kitchen to celebrate our love of fresh, homemade food, great beverages and remarkable 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.

Thomas W. Henry
Founder and Chief Busboy



College Station, TX 254.297.9229
Leigha Sutton | leigha@napaflats.com
NAPAFLATS.COM

napa flats
wood-fired kitchen

Catering Menu

APPETIZERS

Palo Alto Dip \$20 (serves 10)

Sundried tomato and artichokes blended with cream cheese, Parmigiano and herbs. Served with Napa Flat's Bread.

Damian's Meatball Minis \$25 (serves 10)

Homemade meatballs in a marinara sauce.

Guacamole \$20 (serves 10)

Fresh, hand-pressed Hass avocado. Served with corn tortilla chips.

Hummus \$20 (serves 10)

Garlic, Hummus of the Day or a combination of both with warm flat bread and fresh veggie "chips."

Caprese Skewers \$23 (serves 10)

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

Cheese and Fruit Tray \$25 (serves 10)

Fresh seasonal fruit with an assortment of 3 different cheeses served with crackers.

Chonburri Shrimp \$32 (serves 10)

Spicy fried shrimp served on Napa slaw.

Mediterranean Plate \$20 (serves 10)

Tzatziki, Tabbouleh, Tapenade and Hummus of the Day. Served with warm flat bread and fresh veggie "chips."

SALADS

California Cobb \$30 (serves 10)

Mixed greens and romaine lettuce with avocado, bacon, hard boiled egg, tomato and blue cheese crumbles with your choice of dressing. **Add Wood-Fired Grilled Chicken \$15**

Chopped Kale Salad \$45 (serves 10)

A refreshing blend of dried cranberries, green apples, roasted almonds, oven roasted tomatoes, feta cheese and baby kale with our house balsamic vinaigrette.

House Salad \$15 (serves 10)

Mixed greens with fresh seasonal veggies and your choice of dressing.

Caesar Salad \$15 (serves 10)

Romaine hearts tossed in a creamy housemade Caesar dressing with ciabatta-parmesan croutons.

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

NAPA SANDWICH TRAYS

Regular \$85 (8 sandwiches) • Large \$160 (16 sandwiches)

Lamb Flat, Chicken Flat, Veggie Panini, Ham, Salami, Capocola, Italian Sandwich.

Choice of Sandwich/Flat or assorted.

Plates, napkins and chips accompany all trays

ENTREES

BBQ Ribs \$90 (serves 10)

10 Four-Bone portions of our Honey Espresso BBQ Ribs. Served with Napa Slaw and grilled corn.

Grilled Chicken \$80 (serves 10)

5 oz. Chicken breast, grilled over our wood-fired grill and served with garlic mashed potatoes and green beans.

Grilled Salmon \$100 (serves 10)

5 oz. Verlasso Salmon grilled over our wood-fired grill and served with rice and green beans.

Kabobs - Your choice of protein skewered with red onions, zucchini and red bell peppers, served with rice and green beans.

Chicken \$130 (10 Skewers)

Steak \$150 (10 Skewers)

Shrimp \$160 (10 Skewers)

PASTAS

Regular (serves 8-10) • Large (serves 16-20)

Lasagna \$120 (serves 8-10) / \$230 (serves 16-20)

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

Spaghetti and Meatballs \$130 (serves 8-10) / \$250 (serves 16-20)

Handmade meatballs tossed in our house-made marinara with spaghetti pasta and topped with Parmesan cheese.

Napa Primavera \$120 (serves 8-10) / \$230 (serves 16-20)

Penne pasta tossed with asparagus, mushrooms, peas, broccoli, zucchini, Parmigiano, pine nuts, cherry tomatoes and fresh basil in a tomato sauce.

Tony's Bow Tie \$130 (serves 8-10) / \$250 (serves 16-20)

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

Poblano Mac n Cheese \$110 (serves 8-10) / \$210 (serves 16-20)

Fusilli pasta baked in a creamy roasted poblano cheese sauce with toasted bread crumb topping.

Add Bread, Oil and a Fresh Herb Mix \$10 (serves 10)

Add Chicken \$15 (serves 8-10) / \$30 (serves 16-20)

• Need something special? Just ask our Chef! •

PIZZAS

8" and 12"

Margherita \$9 / \$13

Tomato sauce, homemade mozzarella, fresh basil, tomatoes and extra virgin olive oil.

Truffle & Date \$9 / \$14

Prosciutto, dates, mozzarella, red onion and white truffle oil.

Brazos BBQ Chicken \$9 / \$15

Wood-fired chicken, homemade BBQ sauce, romano, cilantro, mozzarella and fontina with red onions.

Cheese \$8 / \$12

Tomato sauce, mozzarella, Parmigiano and fontina.

Pepperoni \$9 / \$13

Tomato sauce, mozzarella, Parmigiano and pepperoni.

Mush n' Spin \$9 / \$14

Mushroom, spinach, caramelized onion, whipped ricotta and fried Brussels sprout leaves tossed in lemon truffle oil.

Prosciutto Arugula \$9 / \$14

Fontina, mozzarella, prosciutto, baby arugula in lemonette with shaved Parmigiano.

Carnivore \$12 / \$17

Tomato sauce, mozzarella, Parmigiano, steak, meatballs, pepperoni, red peppers and prosciutto.

DESSERTS

Seasonal Cobbler Regular \$25 (serves 15) / \$50 (serves 30)

Fresh fruit with our oat crumble topping and homemade gelato.

Gelato by the Gallon \$32

Choose up to 3 different flavors of our house made Italian style ice cream.

Leigha's Cheesecake \$45 (serves 16) *Minimum of 24 hour notice*

Light and creamy with a graham cracker crust, topped with chocolate ganache, fresh strawberry sauce or salted caramel.

Cookie Box \$8 (baker's dozen)

Assorted cookies including Chocolate Chip, Oatmeal Cranberry, Peanut Butter and Sugar.

Banana Bread \$35 (serves 15) *Served warm upon request.*

Baked fresh with ripe bananas and drizzled with a sweet glaze.

BEVERAGES

Bottled Water \$1.50/ea.

Sweet Tea \$4 (1 gallon)

Bag of Ice \$2

Homemade Lemonade \$7 (1 gallon)

Unsweet Tea \$4 (1 gallon)