

Services

Full Service

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

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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.

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Pick Up Service

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

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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 wood-burning pizza oven. You can also have our gelato cart come out for a refreshing treat. No electricity necessary.

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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.

napa flats
wood-fired kitchen

Catering Menu



We created Napa Flats Wood-Fired Kitchen to celebrate our love of fresh, homemade food, great beverages and exceptional desserts. Our goal is to create an experience that you would be proud to share with your family and friends.

Tom & Tony

Founders and Chief Busboys



Austin, TX 512.640.8384

College Station, TX 979.383.2500

Tulsa, OK 918.948.6505

catering@napaflats.com

NAPAFLATS.COM

napa flats
wood-fired kitchen

Catering Menu

ORDERS FOR 10 OR MORE PEOPLE

APPETIZERS

Palo Alto Dip \$2.40 (per person)

Sun-dried tomatoes, artichokes, and green onions blended with cream cheese and ricotta cheese. Served with Napa Flat's bread.

Damian's Meatball Minis \$2.50 (per person)

Three homemade mini meatballs per person with marinara sauce.

Guacamole \$2.50 (per person)

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

Hummus \$2.00 (per person)

Homemade, topped with feta, kalamata olives, and garlic oil. Served with our flat bread and fresh veggies.

Caprese Skewers \$2.00 (per person)

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

Cheese and Fruit Tray \$2.50 (per person)

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

Chonburi Shrimp \$3.50 (2 shrimp per person)

Spicy fried shrimp served over Napa slaw.

SALADS

Add Wood-Fired Grilled Chicken \$1.50 (per person)

California Cobb \$3.50 (per person)

Mixed greens and romaine lettuce with avocado, bacon, hard-boiled egg, tomato and bleu cheese crumbles with your choice of dressing.

Chopped Kale Salad \$4.50 (per person)

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 \$2.00 (per person)

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

Caesar Salad \$2.00 (per person)

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

NAPA SANDWICH TRAYS

\$9.00 (per person)

- Lamb Flat, Chicken Flat, Veggie Panini, Turkey or Ham •

Choice of Sandwich/Flat or assorted.

Plates, napkins, and chips accompany all trays

ENTREES

Kabobs - Served with rice and green beans.

Chicken \$13.00 (per person)

Steak \$15.00 (per person)

Shrimp \$16.00 (per person)

Grilled Chicken \$10.00 (per person)

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

Grilled Salmon \$14.00 (per person)

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

Substitute Chicken

Chicken Sonoma \$12.00 (per person)

Chicken Marsala \$12.00 (per person)

Chicken Piccata \$12.00 (per person)

Substitute Mashed Potatoes for a Pasta Side

Pasta: Rotini • Penne • Farfalle

Sauce: Alfredo • Marinara • White Wine Lemon



FAJITAS

Served with Flour Tortillas, Cheese, Lettuce, Guacamole, Sour Cream, Pico de Gallo, Rice and Beans.

- Beef, Chicken, or Combo •

The Big Napa - approx. 3 tacos \$15.00 (per person)

The Napa Jr. - approx. 2 tacos \$12.00 (per person)

PIZZAS

Ask about our specialty pizzas and mobile pizza oven.

PASTAS

Add Breadsticks for \$1.00 (2 breadsticks per person)

Gluten-Free Pasta for \$1.00 (per person)

Lasagna \$12.00 (per person)

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

Penne and Meatballs \$11.00 (per person)

Penne with our marinara sauce and two homemade meatballs topped with Parmigiano.

Napa Primavera \$12.00 (per person)

Rotini pasta tosses with asparagus, mushrooms, peas, zucchini and sun dried tomatoes in a stewed tomato cream sauce.

Add Wood-Fired Grilled Chicken \$1.50 (per person)

Tony's Bow Tie \$13.00 (per person)

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

Poblano Mac n' Cheese \$9.00 (per person)

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

Add Wood-Fired Grilled Chicken \$1.50 (per person)

DESSERTS

Seasonal Cobbler Regular \$3.50 (per person)

Fresh fruit with our oat crumble topping and homemade gelato.

Homemade Gelato \$3.00 (per person)

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

Leigha's Cheesecake \$4.50 (per person/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 \$0.75 (per person)

Assorted cookies including Chocolate Chip, Oatmeal Raisin, Macadamia Nut, and Sugar.

BEVERAGES

Bottled Water \$1.50/ea.

Homemade Lemonade \$7 (1 gallon)

Sweet Tea \$4 (1 gallon)

Unsweet Tea \$4 (1 gallon)

Bag of Ice \$2/ea.

• Need something special? Just ask our Chef! •

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