



CASUAL CATERING MENU

SALADS

***Choice of Dressing with all salads

ADD CHICKEN TO ANY SALAD OR ENTRÉE

ADD SALMON TO ANY SALAD OR ENTREE

Spinach Salad

Baby spinach, apple wood bacon, blue cheese crumbles,
dried cherries, sunflower seeds

Caesar Salad

Romaine lettuce, fresh grated parmesan, parmesan crisps,
garlic croutons, caesar dressing

Napa Chopped Salad

Romaine and iceberg lettuce, roma tomatoes, english cucumbers,
red onion, hard boiled egg

Mixed Greens

Topped with bell peppers, shredded carrots, red onion, toasted almonds

Pasta Salad

Cavatappi pasta, basil pesto, parmesan, roma tomatoes,
english cucumber, red onion, olives, balsamic reduction

Tomato Soup ½ Gallon or Full Gallon

Creamy house-made tomato soup

Available dressings: Ranch, Honey Mustard, Caesar, Bleu Cheese, Balsamic Vinaigrette, Herb Vinaigrette

****Extra Dressing \$5**

ENTREES

Creekstone Chuck Roast

Tender braised chuck roast, roasted garlic mashed potatoes,
vegetables, brown gravy

Classic Five Layer Lasagna

Fresh Bolognese, Mozzarella, Parmesan and Ricotta cheese
with marinara and garlic alfredo sauces

Vegetarian Lasagna

Five layers of pasta filled with marinara and garlic alfredo sauces, Mozzarella,
Parmesan, and Ricotta cheese topped with spinach and onions

Napa River Hot Brown

Creole roasted turkey breast, Applewood smoked bacon, garlic alfredo sauce,
Swiss cheese, roma tomato, and toasted bread crumbs

HALF PAN

(Serves 8-10)

FULL PAN

(Serves 18-20)

\$32

\$59

\$50

\$90

\$38

\$74

\$35

\$65

\$35

\$65

\$35

\$65

\$38

\$74

\$35

\$64

HALF PAN

(Serves 8-10)

FULL PAN

(Serves 18-20)

\$72

\$138

\$62

\$117

\$60

\$115

\$66

\$126

	<u>HALF PAN</u> (Serves 8-10)	<u>FULL PAN</u> (Serves 18-20)
Baked Cavatappi with Meatballs Baked pasta and house meatballs, marinara sauce, parmesan, mozzarella, baby spinach, onions	\$60	\$115
Pad Thai Napa cabbage, snow peas, carrots, bean sprouts, radish, egg, tofu, rice noodles, crushed peanuts, cilantro, lime	\$55	\$105
Add Chicken	\$65	\$125
Add Shrimp	\$75	\$140
Grilled Beef Tenderloin Roasted garlic mashed potatoes, seasonal vegetables, and Worcestershire demi-glace	\$180	\$355
Grilled Beef Teres Major Roasted garlic mashed potatoes, seasonal vegetables, and Worcestershire demi-glace	\$95	\$180
Grilled Chicken Breast Roasted garlic mashed potatoes, chicken veloute, and seasonal vegetables	\$65	\$125
Turkey and Dressing Creole Roasted Turkey Breast, cornbread dressing, turkey veloute, seasonal vegetables	\$65	\$125
Grilled Salmon Grilled salmon served with jasmine rice, seasonal vegetables, and citrus-Ponzu sauce	\$75	\$145
Hummus and Fresh Vegetable Tray House-Made hummus, seasonal vegetables, baguette, and house-made ranch dressing	\$55	\$105
Fresh Fruit Tray Chef's whim of seasonal fresh fruits	\$55	\$105
Rustic Baguette	\$4.25 Loaf	

DESSERTS

Fresh Baked Brownies	\$1.50 each
Assorted Fresh Cookies	\$1.00 each
Lemon Blondie Bars	\$1.50 each
Mini Carrot Cake	\$1.25 each
Bread Pudding Squares	\$1.25 each

BEVERAGES

2 Liters (Coke, Diet Coke, Sprite)	\$4.00 each
Bottled Water	\$1.00 each
Fresh Brewed Tea (Sweet/Unsweet)	\$5.00 per gallon

Please allow for 24 hour notice to best serve you. Delivery rates vary depending on location. To order, please call (502)423-5822 and ask to speak with a manager. A copy of our catering menu can be found online at www.napariverlouisville.com. All orders are accompanied by plates, silverware, and serving utensils. Beverage orders will include cups and ice.

Any order placed after 8:00 PM for next day or day of delivery will be limited to the following menu:

	<u>HALF PAN</u>	<u>FULL PAN</u>
Caesar Salad	\$35	\$65
Mixed Greens	\$35	\$65
Grilled Salmon	\$75	\$145
Grilled Chicken	\$65	\$125