



PRIVATE EVENT DINING

# SENZA BREAKFAST

\$45/PP ++

## **Whole Fruits**

Banana, Apples, Oranges

## **Granola Parfait**

Greek Yogurt, Fresh Berries, Granola

## **Freshly Baked Pastries**

Muffins, Croissants, Scones and Bagels,  
Butter, Cream Cheese,  
Honey & Fruit Preserves

## **Breakfast Burritos**

Scrambled Eggs, Smoked Bacon, Avocado,  
Cheddar Cheese and Hashbrowns  
on a Spinach Tortilla

(additional \$10 for burritos)

(++ reflects the 7.75% sales tax and 24% service charge)



# SENZA LUNCH

\$95/PP ++

## **Organic Mixed Green Salad**

Cucumbers, Radishes, Pumpkin Seeds,  
Sky Hill Goat Cheese, Whole Grain  
Mustard Vinaigrette

## **Roasted Seasonal Vegetables**

Carrots, Sweet Potatoes, Sweet Corn,  
Rutabagas, Green Beans

## **Pan Roasted Ora King Salmon**

Tomato & Olive Compote,  
Verbena & Lemongrass Nage

## **Penne Pomodoro Pasta**

Plum Tomatoes, Sweet Corn, Herbs de Provence,  
Basil Drizzle, Parmigiano Reggiano

## **Kobe Flat Iron Steak**

Onion & Tomato Marmalade, Bordelaise

## **House Made Focaccia Bread**

Senza proudly partners with Napa Valley Bistro  
Catering Division | Chef Bernardo Ayala

(++ reflects the 7.75% sales tax and 24% service charge)



# SENZA SANDWICH MENU

\$75/PP ++

## **Seasonal Chopped Salad**

Farm Egg, Seasonal Vegetables, Cranberries, Quinoa,  
Mustard Vinaigrette

## **Classic Caesar Salad**

Garlic Croutons, Parmigiano Reggiano

## **Short Rib French Dip Sandwich**

Toasted Baguette, Jack Cheese, Arugula

## **Grilled Chicken Sandwich**

Chipotle-Cilantro Aioli, Jack Cheese, Avocado

## **Garden Vegetable Sandwich**

Rosemary Aioli, Goat Cheese, Organic Greens

## **Sesame Encrusted Ahi Tuna Sandwich**

Asian Slaw, Wasabi Mayo, Toasted Brioche

## **House Made Potato Chips**

Senza proudly partners with Napa Valley Bistro  
Catering Division | Chef Bernardo Ayala

(++ reflects the 7.75% sales tax and 24% service charge)



# SENZA DINNER

\$105/PP ++

## **Organic Mixed Green Salad**

Cucumbers, Radishes, Pumpkin Seeds, Sky Hill Goat Cheese,  
Whole Grain Mustard Vinaigrette

## **Roasted Seasonal Vegetables**

Carrots, Sweet Potatoes, Sweet Corn, Rutabagas, Green Beans

## **Pan Roasted Ora King Salmon**

Tomato & Olive Compote, Verbena & Lemongrass Nage

## **Tri Color Parmesan Cheese Tortellini**

Roasted Carrots, Wild Mushrooms, Meyer Lemon Alfredo Sauce

## **Grass Fed Filet Mignon**

Sliced, Merlot Reduction

## **Buttermilk Mashed Potatoes**

## **House Made Focaccia Bread**

Senza proudly partners with Napa Valley Bistro  
Catering Division | Chef Bernardo Ayala

(++ reflects the 7.75% sales tax and 24% service charge)



SENZA

HOTEL NAPA