

# NOVELTY HILL JANUIK



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## Fall Catering Selections

*Mingle.....*

Hors d'oeuvres

**Hors d' Oeuvres**

*Tray Passed or Stationed*  
*Minimum Two Dozen Order*

Gruyère Cheese Puffs  
34/dozen

Black Sesame Seared Ahi Tuna, Pickled Ginger  
42/dozen

\*Seasonal Soup Shots  
32/dozen

Butter poached Black Tiger Prawns  
40/dozen

Seared Wagyu Short Rib on Pink Salt  
42/dozen

Dungeness Crab Salad, Cherry Tomatoes  
38/dozen

Mini Baked Pastas  
36/dozen

Risotto Balls, Kurobuta Ham  
36/dozen

Wild Mushroom Bruschetta, Sottocenere Cheese  
32/dozen

Baked Brie Bites, Organic Honey Comb  
34/dozen

Baked Lobster Bites  
38/dozen

Honey Chevre, Caramelized Pear  
34/dozen

Prosciutto Wrapped French Blue, Red Wine Pearl Onion  
34/dozen

Marinated Cheeses, Olives  
32/dozen

*\*Only Available Tray Passed*

**Brick Oven Pizza**

*Tray-Passed*  
*Minimum 6 Pizza Order*

Chef's Seasonal Pizza Selection  
16/each

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*Forage.....*

## Reception Displays

### **Reception Displays**

*Stationed*

*Minimum 10 Person Order*

Local and European Cheeses, Flatbreads, Seasonal Garnish  
10/person

Charcuterie Platter of Cured Meats, Pickled Vegetables,  
Crostoni  
15/person

Seasonal Fresh Fruit Display  
8/person

Garden Crudités, Fresh Dipping Sauces, Tapenade  
8/person

Market Place Salumi Charcuterie, Imported and Local  
Cheeses, Crackers, Fruit  
15/person

### **Brick Oven Pizza**

*Tray-Passed*

*Minimum 6 Pizza Order*

Chef's Seasonal Pizza Selection  
16/each

### **Spanish Tapas Reception**

*Chef's Seasonal Presentation of the Following:*

Artisan Cheese and Organic Honey, Green Onions and  
Romesco Sauce, Marinated Manchego Cheese and  
Olives, House Made Ricotta and Berries, Tortilla Omelets,  
Roasted Garlic Crostoni  
25/person, minimum order of 20

### **Pacific Rim Reception**

*Chef's Seasonal Presentation of the Following:*

Rice Paper Rolls, Crispy Wontons, Barbequed Pork,  
Thai Beef Noodle Salad, Asian Glazed Salmon  
30/person, minimum order of 20

### **Northwest Seafood Reception**

*Chef's Seasonal Presentation of the Following:*

Dungeness Crab Legs, Jumbo Prawns with Spicy Cocktail  
Sauce, Local Oysters, Market Fresh Ceviche, Smoked  
Salmon  
35/person, minimum order of 20

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*Indulge.....*

## Plated Dinner

A split count for entrées is due 3 business days prior to your event by 11am. If unable to provide a split count at this time an additional 10 per entrée will be charged. Fresh bread and Caffé Vita coffee service included with each meal.

3 Courses: 56/person | 4 Courses: 66/person | 5 Courses: 76/person | 6 Courses: 86/person

### **Appetizers**

*Please Select One*

Pork Rilette, Stone Ground Mustard,  
Cornichones

Braised Pork Belly, Navy Beans

Brick Oven Manila Clams, Sourdough

Rice Paper Rolls, Ahi Tuna

Seared Trout, Boulangere Potato

### **Soups**

*Please Select One*

Roasted Root Vegetables, Parmesan

Wild Mushroom Bisque, Truffle Oil

Potato, Leek, Fennel

Lobster Bisque

Brunswick Stew

### **Salads**

*Please Select One*

Organic Baby Lettuce, Seasonal Vinaigrette

Roasted Organic Vegetable

Duck Breast, Pistachio, Cider Vinaigrette

Proscuitto di Parma, Parmigiano-Reggiano,  
Seasonal Greens

Beets, Cucumbers, Gorgonzola, Candied  
Walnuts

### **Intermezzo**

Chef's Selection Seasonal Sorbet

*5/person for 3-4 course dinners*

*Included with 5-6 course dinners*

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*Indulge.....*

**Plated Dinner Cont.**

3 Courses: 56/person | 4 Courses: 66/person | 5 Courses: 76/person | 6 Courses: 86/person

**Main Course**

*Please Select up to Three in Advance*

Potato Wrapped Seared Sea Bass

Ginger Crusted Wild King Salmon, Roasted Pepper  
Chow-Chow

Halibut, Saltimbocca, Sage Beurre Rouge

Lemon Roasted Local Game Hen, Polenta

Beef Short Ribs, Fingerling Potatoes, Royal Slope Red  
Reduction

Wagyu New York Strip, Smashed Red Potatoes

Roasted Rack of Lamb, Smoked Roasted Root  
Vegetables

Handmade Pasta, Seasonal Preparation

**Dessert**

*Please Select One*

Warm Chocolate Cake, Dulce de  
Leche

Chocolate Bavarian Bombe

Vanilla Bean Affogato

Sorbet Trio

Chestnut Bread Pudding

Mini Baked Apples, Vanilla Ice  
Cream

Vanilla Crème Brulee, Pulled  
Caramel

Petite Chocolate Fondue

**Café**

Affogato

Caffé Vita Espresso with Chef's  
Choice Gelato or Ice Cream

Caffé Vita Espresso Menus  
Available with Dessert for Parties  
less than 20 Guests

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*Delight.....*

## Dinner Buffet

20 Person Minimum

Fresh Bread, Caffé Vita Coffee and Assorted Teas Served with Each Meal

Lunch: 2 Entrees: 40/person | 3 Entrees: 44/person

Dinner: 2 Entrees: 58/person | 3 Entrees: 62/person

### **Sides**

*Please Select Two*

Fire Roasted Fingerling Potatoes, Truffles  
Risotto, Herbs, Parmesan  
Roasted Red Potatoes, Roasted Garlic  
Organic Wild Rice, Cranberries, Marcona  
Almonds

### **Entrees**

Slow Roasted Prime Rib, Natural Jus  
Roasted Pork Loin, Pumpkin Stuffing, Sourdough  
Wild Salmon, Wellington Criminis  
Whole Free Range Chicken, Fall Vegetables  
Artisan Pasta, Herbed Butter Bread Crumbs

**Chef's Selection of Seasonal Desserts**

### **Vegetables**

*Please Select Two*

Gratin of Cauliflower  
Roasted Seasonal Oxbow Farm  
Vegetables  
Braised Brussels Sprouts  
Roasted Squash, Apples

### **Salads**

*Please Select Two*

Smoke Roasted Root Vegetable Salad,  
Tarragon Vinaigrette  
Whole Grain Salad, Winter Vegetables  
Baby Mixed Greens, Seasonal Vinaigrette  
Mixed Tomato Salad, Hot Bacon Dressing  
Hearts of Romaine, White Anchovies, Citrus  
Vinaigrette

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## *Complement.....*

### Wine Selections

#### **Novelty Hill**

- 2006 Stillwater Creek Vineyard Semillon 18/bottle
- 2007 Stillwater Creek Vineyard Sauvignon Blanc 18/bottle
- 2007 Stillwater Creek Vineyard Viognier 22/bottle
- 2007 Stillwater Creek Vineyard Chardonnay 22/bottle
- 2007 Stillwater Creek Vineyard Roussanne 22/bottle
- 2007 Royal Slope Red 18/bottle
- 2007 Columbia Valley Cabernet Sauvignon 25/bottle
- 2005 Stillwater Creek Vineyard Cabernet Sauvignon 30/bottle
- 2006 Stillwater Creek Vineyard Sangiovese 25/bottle
- 2007 Stillwater Creek Vineyard Malbec\* 25/bottle  
*\*Released Late Fall, 2009*
- 2006 Columbia Valley Merlot 22/bottle
- 2004 Stillwater Creek Vineyard Merlot 28/bottle
- 2005 Columbia Valley Syrah 22/bottle
- 2004 Stillwater Creek Vineyard Syrah 28/bottle

#### **J-NH**

- 2007 J-NH Spring Run Rose 16/bottle
- \*\$2.00 from every bottle is donated to the Salmon Safe organization*

#### **Januik**

- 2007 Cold Creek Vineyard Chardonnay 25/bottle
- 2007 Elerding Vineyard Chardonnay 25/bottle
- 2008 Bacchus Vineyard Riesling 20/bottle
- 2007 Columbia Valley Cabernet Sauvignon 30/bottle
- 2006 Seven Hills Vineyard Cabernet Sauvignon 40/bottle
- 2006 Ciel du Cheval Vineyard Cabernet Sauvignon 45/bottle
- 2006 Champoux Vineyard Cabernet Sauvignon 50/bottle
- 2006 Columbia Valley Reserve Red Wine 65/bottle
- 2006 Columbia Valley Merlot 25/bottle
- 2006 Klipsun Vineyard Merlot 40/bottle
- 2006 Lewis Vineyard Syrah 30/bottle
- 2006 Columbia Valley Red Wine 20/bottle
- 2006 Ciel du Cheval Petit Verdot 35/bottle

#### **Large Format** *-Please Inquire*

Vintages are subject to change without notice as we begin to release our new vintage of wine. Price increases may occur on selected wines within the new vintage.

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