

SEASONAL CATERING SELECTIONS
SPRING-SUMMER 2010



Executive Chef Dan Koommoo
Sous Chef David Layton

PLATED MEALS POLICY

For plated dinners and lunches, a split count for entrees is due 3 business days prior to your event by 11:00 AM. If you are unable to provide a split count at this time an additional \$10.00 per entrée will be charged.

Prices Subject to WA State Sales Tax and 19% Service Charge.
Prices Subject To Change without Notice

REFRESHMENTS SNACKS



Assorted Soft Drinks, Juices
3/each

Bottled Water, Still and Sparkling
2.50/each

Assorted Numi Hot Tea Selection
4/each

Numi High Mountain Black Iced Tea
25/gallon

Old Fashioned Lemonade
25/gallon

Fresh Squeezed Daily Blend Juices
4/person

Caffé Vita Coffee, Regular and Decaf
4/person

Hot Dark Chocolate (52% Cocoa)
5/person

Dark Chocolate Espresso (100% Cocoa)
5/person

Caffé Vita Espresso Menu Available
Upon Request for Groups of 20 or Less

NOVELTY HILL JANUIK

Seasonal Fruit Skewers
32/dozen

Fresh Baked House Made Cookies
28/dozen

Fresh Baked House Made Brownies
30/dozen

Salt Roasted Nuts
4/person

Candied Roasted Nuts
4/person

Spicy Steamed Soy Beans
4/person

Assorted Handmade Chocolate Truffles
4/person

Fresh Baked Biscotti
30/dozen

Fresh Popped Corn
4/person

Marinated Olives
7/person

Marinated Spanish Cheese
6/person

HORS D'OEUVRES



Tray Passed or Stationed
Minimum Two Dozen Order

Gruyère Cheese Puffs
36/dozen

Spicy Ahi Tuna Sushi Rolls
44/dozen

*Seasonal Soup Shots
34/dozen

Butter Poached Black Tiger Prawns
42/dozen

Salt Seared Wagyu Short Rib on Pink Salt
44/dozen

Dungeness Crab Salad, Cherry Tomatoes
40/dozen

*Warm Caramelized Onion Tartlets, Humboldt
Fog Goat Cheese
34/dozen

Roasted Chicken Confit, English Cucumber
36/dozen

Wild Mushroom Bruschetta, Sottocenere
Cheese
34/dozen

Baked Brie Bites
36/dozen



NOVELTY HILL JANUIK

Salmon Tartare, Shallot Crème Fraiche
38/dozen

Oysters, Yuzu Granita
42/dozen

Beet Risotto, Barrel Aged Feta
38/dozen

King Troll Salmon Spring Rolls, Avocado Puree
42/dozen

Oxbow Carrot Rice Paper Rolls, Chili Gastrique
38/dozen

Shaved Scallop, Meyer Lemon Gremolata
38/dozen

Mini Baked Pastas, Artisan Cheese
38/dozen

Marinated Cheeses, Olives
34/dozen

**Recommended to be Tray Passed*

Brick Oven Pizzas
16/each

Chef's Seasonal Pizza Selection

Minimum 6 Pizza Order

RECEPTION DISPLAYS CARVING STATIONS



Reception Displays

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

Charcuterie Platter of Cured Meats, Pickled
Vegetables, Crostini
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, Seasonal Garnish
15/person

Spanish Tapas Reception
Artisan Cheese and Organic Honey, Green
Onions and Romesco Sauce, Marinated
Manchego Cheese and Olives, House Made
Ricotta and Berries, Spanish Omelets, Roasted
Garlic Crostini
30/person, minimum order of 20

Handmade Sushi Displays
Chef's Assorted Sushi, Made with Local
Ingredients
35/person

NOVELTY HILL JANUIK

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

Ice Cream Social
Chef's Assorted House Made Ice Creams,
Sorbets, Fresh Waffle Cones
25/person

Carving Stations
Chef Attended

Slow Roasted Baron of Beef
Artisan Rolls, Condiments
450/each, serves 75

Salt Crusted Prime Rib
Artisan Rolls, Au Jus
550/each, serves 50

Oven Roasted Turkey Breast
350/each, serves 50

Herb Roasted Rack of Lamb
450/each, serves 50

DINNER BUFFET



20 Person Minimum

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

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

Salads

Please Select Two

Baby Lettuces Chop Salad, Salumi Salami,
Buffalo Mozzarella, Garbanzo Beans, Heirloom
Cherry Tomatoes, Peppers, Pesto Vinaigrette

Oxbow Romaine Caesar, Parmigiano-Reggiano,
Spanish White Anchovies

Mediterranean Salad, Hot Mama Lil's Peppers,
English Cucumber, Marinated Olives, Heirloom
Tomatoes, Barrel Aged Feta

Organic Baby Lettuces, Seasonal Vinaigrette

Sides

Please Select Two

Smashed Fingerling Potatoes, Applewood
Smoked Bacon, Scallions

Risotto, English Peas, Spring Onion

Israeli Couscous, Fresh Herbs, Peppers,
Red Onion

Braised Red Potato Boulangere

NOVELTY HILL JANUIK

Vegetables

Please Select Two

Succotash, Patty Pan Squash, Sweet Corn,
Okra

Local Sweet Corn, Walla Walla Onion, Seasonal
Preparation

Brick Oven Roasted Vegetables, Fig Balsamic

Roasted Vegetable Napoleon, Piquillo Peppers,
Summer Squash, Organic Zucchini

Entrees

Local Mussels, Clams, Elerding Vineyard
Chardonnay

Mesquite Roasted Free Range Game Birds,
Baby Bell Peppers

Pan Seared Seasonal Fish, Mama Lil's Sweet
and Hot Peppers

Salt Crusted Prime Rib, Cipollini Onions

Artisan Pasta, Lemon Basil Pesto Cream

Fresh Bread, Caffé Vita Coffee Service

PLATED DINNER

NOVELTY HILL JANUIK



3 Course: 62/person
4 Course: 72/person
5 Course: 82/person
6 Course: 92/person

Appetizers

Please Select One

Hiramasa Crudo, Avocado Puree, Poblano Salsa

Local Clams, Elerding Chardonnay

Seared Wagyu, Petit Verdot Reduction

Dungeness Crab, Lemon Oil

Seared Sweetbreads, Parsley Pistou



Soups

Please Select One

Wild Mushroom, Curry Bisque

Heirloom Tomato Gazpacho

Redhook Beer, Cheddar

Wild Mushroom Consommé

Kombu Dashi Miso Soup



Salads

Please Select One

Organic Baby Lettuce, Seasonal Vinaigrette

Roasted Organic Vegetable

Duck Breast, Pistachio, Cider Vinaigrette

Prosciutto di Parma, Parmigiano-Reggiano,
Seasonal Greens

Beets, Cucumbers, Gorgonzola, Candied
Walnuts

Intermezzo

5/person for 3-4 course dinners

Included with 5-6 course dinners

Chef's Selection Seasonal Sorbet

Main Course

Please Select up to Three in Advance

Served with a Seasonal Vegetable and Starch

Cedar Roasted Trout, Fennel Salad, Cara Cara
Orange

Olive Oil Poached King Troll Salmon, Olive Jus

Veal Rib Eye, Whole Grain Mustard

Lemon Roasted Local Game Hen, Polenta

Porcini Crusted Ostrich

Wagyu Short Ribs, Maitake

Roasted Rack of Lamb, Root Vegetables

Painted Hills Filet Mignon, Wild Boar Bacon Confit

Handmade Pasta, Seasonal Preparation

Fresh Bread, Caffé Vita Coffee Service



Novelty Hill

2009 Stillwater Creek Vineyard Semillon	16/bottle
2007 Stillwater Creek Vineyard Sauvignon Blanc	18/bottle
2008 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
2007 Stillwater Creek Vineyard Sangiovese	25/bottle
2006 Columbia Valley Merlot	22/bottle
2005 Stillwater Creek Vineyard Merlot	28/bottle
2006 Columbia Valley Syrah	22/bottle
2005 Stillwater Creek Vineyard Syrah	28/bottle
2007 Stillwater Creek Vineyard Late Harvest Semillon	18/bottle
2009 J-NH Spring Run Rose	16/bottle

Januik

2007 Cold Creek Vineyard Chardonnay	25/bottle
2008 Elerding Vineyard Chardonnay	25/bottle
2008 Bacchus Vineyard Riesling	20/bottle
2007 Columbia Valley Cabernet Sauvignon	30/bottle
2007 Seven Hills Vineyard Cabernet Sauvignon	40/bottle
2007 Ciel du Cheval Vineyard Cabernet Sauvignon	40/bottle
2007 Champoux Vineyard Cabernet Sauvignon	50/bottle
2006 Columbia Valley Merlot	25/bottle
2006 Klipsun Vineyard Merlot	35/bottle
2007 Lewis Vineyard Syrah	30/bottle
2007 Columbia Valley Red Wine	18/bottle
2007 Weinbau Cabernet Franc	35/bottle
2007 Ciel du Cheval Syrah	35/bottle
2007 Ciel du Cheval Petit Verdot	35/bottle
2007 Columbia Valley Reserve Red Wine	65/bottle

Large Format *-Please Inquire*