

SEASONAL CATERING SELECTIONS
Fall – Winter 2010 - 2011



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



Seasonal Fruit Skewers
32/dozen

Fresh Baked House Made Cookies
28/dozen

Fresh Baked House Made Brownies
30/dozen

Salt Roasted Nuts
4/person

Honey 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

NOVELTY HILL JANUIK

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



Tray Passed or Stationed
Minimum Two Dozen Order

Gruyère Cheese Puffs
34/dozen

Spicy Ahi Tuna Sushi Rolls
44/dozen

*Seasonal Soup Shots
34/dozen

Butter Poached Tiger Prawns
42/dozen

Seared Wagyu Short Rib Satay
42/dozen

Duck Confit, Quince Paste
38/dozen

Caramelized Onion, Bacon Tarts
36/dozen

Roasted Chestnuts, Apples
32/dozen

Wild Mushroom Bruschetta, Sottocenere
Cheese
34/dozen

Baked Brie Bites
36/dozen

Cheddar, Sweet Corn Bread Bites
34/dozen

*Baked Potato Croquettes
40/dozen

*Dungeness Crab Quiche
44/dozen



King Troll Salmon Spring Rolls, Avocado Puree
42/dozen

Mint, Rice Dolmas
34/dozen

*Mini Grilled Cheese Crostini and
Tomato Soup Shooter
36/dozen

Mini Baked Pastas, Artisan Cheese
36/dozen

Marinated Cheeses, Olives
34/dozen

*Prawn Tempura
38/dozen

**Recommended to be Tray Passed*

Brick Oven Pizzas
16/each

Chef's Seasonal Pizza Selection

Minimum 6 Pizza Order

PETITE DESSERTS

NOVELTY HILL **JANUIK**



Tray Passed or Stationed
Minimum Two Dozen Order

Fresh Baked House Made Cookies
28/dozen

Fresh Baked House Made Fudge Walnut Brownies
32/dozen

Assorted Handmade Chocolate Truffles
4/person

Fresh Baked Biscotti
30/dozen

Assorted Madeleines
30/dozen

Crème Brulee
34/dozen

Yogurt Parfait
32/dozen



Ganache Tartlets
34/dozen

Chocolate Panna Cotta
34/dozen

Chocolate Fondue
34/dozen

Bread Pudding
34/dozen

Pear Crisp Bites
34/dozen

Berry Tartlets
34/dozen

Seasonal Fruit Skewers
32/dozen



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
25/person, minimum order of 20

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

NOVELTY HILL JANUIK

Fresh Off the Grill

Chef's Selection of Top Local Meats and
Poultry. Cooked and Served Fresh Off the Grill
with Local Organic Vegetables
**Market Price*

Mashed Potato Bar

Yukon gold Mashed Potatoes, Wild Boar
Bacon, Applewood Smoked Bacon,
Caramelized Onions, Grafton Aged Cheddar,
Scallions, Sour Cream, Tomatoes
10/person

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

NOVELTY HILL JANUIK



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

Spicy Green Salad, Manchego, Pears

Oxbow Romaine Caesar, Parmigiano-Reggiano,
Spanish White Anchovies

Mediterranean Salad, Proscuitto, Pomegranate

Organic Baby Lettuces, Seasonal Vinaigrette

Sides

Please Select Two

Smashed Baby Red Potatoes, Applewood
Smoked Bacon, Scallions

Risotto, English Peas, Spring Onion

Truffled French Fingerling Potatoes

Yukon Gold Olive Oil Roasted Potatoes

Vegetables

Please Select Two

Roasted Butternut Squash, Balsamic Vinegar

Honey Glazed Carrots, Kurobuta Ham

Brick Oven Roasted Vegetables, Fig Balsamic

Cauliflower Gratin, Grafton Aged Cheddar

Braised Brussels Sprouts, Wild Boar Bacon,
Apples

Entrees

Honey, Lemon Roasted Free Range Chicken

Oven Roasted King Troll Salmon, Dijon Broth

Maple Glazed Pork Loin, Maille Whole Grain
Mustard

Salt Crusted Prime Rib, Wild Mushrooms

Baked Artisan Pasta, Grafton Aged Cheddar

Fresh Bread, Caffé Vita Coffee Service



A count for entrees is due 3 business days prior to your event. If you are unable to provide a split count at this time an additional \$10.00 per entrée will be charged.

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

Appetizers

Please Select One

- Braised Pork Belly, Lemongrass, Soy
- Tomato Risotto, Parmesan Essence
- Seared Wagyu, Petit Verdot Reduction
- Roasted Vegetable Napoleon, Balsamic Reduction
- Seared Sweetbreads, Honey Gastrique

Soups

Please Select One

- Wild Mushroom, Curry Bisque
- Caramelized Onions, Portobello Soup, Goat Cheese Crouton
- Redhook Beer, Grafton Aged Cheddar
- Kombu Dashi Miso Soup, Local Tofu
- Kale, White Bean 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
- Sesame King Salmon, Orange and Ginger Confit
- Roasted Pheasant, Blackberry Gastrique
- Veal Ribeye, Whole Grain Mustard
- Soy Braised Pork Rib, Roasted Root Vegetables
- Braised Wagyu Short Ribs
- Porcini Crusted Painted Hills Filet Mignon, Gorgonzola Sauce
- Handmade Pasta, Seasonal Preparation

Fresh Bread, Caffé Vita Coffee Service



Novelty Hill

2009 Stillwater Creek Vineyard Semillon	16/bottle
2008 Stillwater Creek Vineyard Sauvignon Blanc	18/bottle
2008 Stillwater Creek Vineyard Viognier	22/bottle
2008 Stillwater Creek Vineyard Chardonnay	22/bottle
2007 Stillwater Creek Vineyard Roussanne	22/bottle
2007 Royal Slope Red	18/bottle
2008 Columbia Valley Cabernet Sauvignon	25/bottle
2006 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
2006 Stillwater Creek Vineyard Syrah	28/bottle
2007 Stillwater Creek Vineyard Late Harvest Semillon	18/bottle

2009 J-NH Spring Run Rose	16/bottle
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Januik

2008 Cold Creek Vineyard Chardonnay	25/bottle
2008 Elerding Vineyard Chardonnay	25/bottle
2009 Bacchus Vineyard Riesling	20/bottle
2007 Columbia Valley Cabernet Sauvignon	30/bottle
2007 Seven Hills Vineyard Cabernet Sauvignon	40/bottle
2007 Champoux Vineyard Cabernet Sauvignon	50/bottle
2007 Columbia Valley Merlot	25/bottle
2007 Klipsun Vineyard Merlot	30/bottle
2007 Lewis Vineyard Syrah	30/bottle
2007 Columbia Valley Red Wine	18/bottle
2007 Ciel du Cheval Syrah	35/bottle
2007 Columbia Valley Reserve Red Wine	65/bottle

Large Format -Please Inquire