

EVENING MENU



PLATED MEALS POLICY

For plated dinners and lunches, a split count for entrées 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.

SERVICE POLICY

Food service is scheduled on a first-come, first-served basis when multiple events are in house. Our Chef reserves the right to adjust timing as needed to ensure the best quality and experience for each group.

HORS D'OEUVRES

Minimum Three Dozen per Selection - Tray Passed or Stationed

CHILLED

Raw Fresh Shucked Oysters

Mignonette, Chive

\$52 per dozen – 4 dozen minimum

Albacore Tartine

Tarragon Aioli, Parsley Salad

\$45 per dozen

WARMED

Swedish Meatballs

Pork, Beef, Lingonberry Gastrique

\$44 per dozen

Chicharones

Caramelized Whey, Maple Blossom Salt

\$44 per dozen

Charred Feta

Fresno Chili, Preserved Lemon, Sumac

\$44 per dozen

SPICED

Squash

Urfa Chili, Chevre, Pepita, Brioche

\$45 per dozen

Pork Belly Buns

Pickled Peanut Aioli, Lemongrass, Chili

\$44 per dozen

CRISPY

Grilled Cheese

Salame Rosa, Manchego, Harissa

\$36 per dozen

Sesame Crisp

Caponata, Smoked Shrimp, Citrus, Almond

\$42 per dozen

Tartlet

Puff Pastry, Ricotta, Carrot Agrodolce,

Watercress

\$38 per dozen

GOUGÈRES

Wild Mushroom Gougères

Herbed Cream Cheese, Arugula

\$40 per dozen

Truffled Gougères

Chevre, Perigord Black Truffle

\$38 per dozen

RECEPTION DISPLAYS

Minimum Ten Guests to Order

BRICK OVEN PIZZAS

Chefs Seasonal Selection

New Creations Made with Fresh Locally
Sourced Ingredients
Gluten-free dough available by request
\$16 each

ANTIPASTI

Local & European Cheeses

Nuts, Olives, Flatbread Crackers
Gluten-free crackers available by request
\$10 per guest

Marketplace Antipasti

Selection of Fine Cheeses, Charcuterie, Pickled
Vegetables, Nuts, Olives, Flatbread Crackers
Gluten-free crackers available by request
\$16 per guest

Fruits de Mer

Selection of Fresh & Seafood with Traditional
Spreads, Sauces, & Accompaniments
\$28 per guest

WARM DISPLAYS

Artisan Pasta Station

Orecchiete Pasta with Broccoli Rabe, Pork
Abbacchio, Pine Nut, Chevre
&
Pappardelle Pasta with Wild Mushroom, Truffle,
Pea, Parmesan
\$22 per guest

Farm Vegetables

Sourced from One of our Local Farms, Roasted
with Seasonal Accompaniment
\$12 per guest

CARVING STATIONS

Slow Roasted Pork

Apricot Mostarda
\$22 per guest

Roasted Cuts of Painted Hills Beef

Artisan Rolls, Horseradish Aioli, Mustard, Salsa
Verde

Option of Bavette Steak or Rib Eye
\$22 per guest

VINEYARD BUFFETS

Minimum Twenty Guests to Order

STILLWATER VINEYARD BUFFET

HORS D'OEUVRES *One each per guest*

Wild Mushroom Gougères

Herbed Cream Cheese, Arugula

Swedish Meatballs

Pork, Beef, Lingonberry Gastrique

Local & European Cheese Display

Nuts, Olives, House Made Spreads, Flatbread Crackers

*Gluten-free crackers available by request

Mixed Greens Salad

Feta, Mint, Croutons, Cardamom & Sumac Vinaigrette

Herb Roasted Fingerling Potatoes

Two Chef's Seasonal & Local Vegetable Dishes

ENTRÉES

Choice of Two

Herb Marinated Flank Steak

Grilled with Romesco

Chicken Moutarde

Bacon Lardon, Wild Mushroom, Caramelized Shallot, Dijon Cream Sauce

Poached Cod

Cabbage, Caramelized Whey, Farro

Albacore

Crispy Corona Bean, Tomato-Saffron Brodo, Harissa, Fennel

Risotto

Wild Mushroom, English Pea, Parmesan

Seasonal Orecchiete Pasta

Artisan Bread & Butter

Caffé Vita Coffee Service & Mighty Leaf Teas

Chef's Seasonal Dessert

\$80 per Guest

WEINBAU VINEYARD BUFFET

SALADS

Choice of Two

Mixed Greens

Date, Feta, Mint, Crouton, Cardamom & Sumac Vinaigrette

Brussel Sprouts

Charred Lemon, Bacon Vinaigrette, Pecorino, Hazelnut

Chicory

Crispy Potato, Aleppo, Ricotta, Charred Leek Vinaigrette

SIDES

Choice of Three

Herb Roasted Fingerling Potatoes

Roasted Carrots

Agrodolce, Citrus, Ricotta

Roasted Cauliflower

Hazelnut Vinaigrette, Romesco

Robuchon Mashed Potatoes

ENTREES

Choice of Two or Three

Herb Marinated Flank Steak

Grilled with Romesco

Snake River Farm Wagyu Beef

Red Wine Reduction

Chicken Moutarde

Bacon Lardon, Wild Mushroom, Caramelized Shallot, Dijon Cream Sauce

Poached Cod

Cabbage, Caramelized Whey, Farro

Albacore

Crispy Corona Bean, Tomato-Saffron Brodo, Harissa, Fennel

Risotto

Wild Mushroom, English Pea, Parmesan

Seasonal Orecchiete Pasta

Artisan Bread & Butter

Caffé Vita Coffee Service & Mighty Leaf Teas

Chef's Seasonal Dessert

\$63 per Guest for Two Entrées

\$70 per Guest for Three Entrées

PLATED DINNER SELECTIONS

Client Must Provide Place Cards with Meal Designations for each Guest

STARTER – Choice of One

Mixed Greens

Date, Feta, Mint, Crouton, Cardamom & Sumac Vinaigrette

Tartlet

Puff Pastry, Ricotta, Carrot Agrodolce, Watercress

Cavatelli

Broccoli Rabe, Ricotta, Poached Egg, Sage

Brussel Sprouts

Charred Lemon, Bacon Vinaigrette, Pecorino, Hazelnut

ENTREES – Choice of Three

Herb Marinated Bavette Steak

Grilled with Romesco

Snake River Farm Wagyu Beef

Red Wine Reduction

Chicken Moutarde

Bacon Lardon, Wild Mushroom, Caramelized Shallot, Dijon Cream Sauce

Poached Cod

Cabbage, Caramelized Whey, Farro

Albacore

Crispy Corona Bean, Tomato-Saffron Brodo, Harissa, Fennel

Risotto

Wild Mushroom, English Pea, Parmesan

Seasonal Orecchiete Pasta

Artisan Bread & Butter

Caffé Vita Coffee Service & Mighty Leaf Organic Teas

Chef's Seasonal Dessert – options vary weekly

\$75 per Guest

Entrée counts are due three (3) business days prior to your event. If you are unable to provide exact counts at this time an additional \$12 per guest will be charged.

MENU ADDITIONS

Late Night Snacks

SMALL BITES

Minimum three dozen to order

Wild Mushroom Gougères

Herbed Cream Cheese, Arugula
\$40 per dozen

Grilled Cheese

Salame Rosa, Manchego, Harissa
\$36 per dozen

Swedish Meatballs

Pork, Beef, Lingonberry Gastrique
\$44 per dozen

SNACK DISPLAYS

Minimum twenty guests to order

Seasonal Brick Oven Pizzas

\$16 each

Honey Roasted & Salted Nuts

\$16 per 8oz. bowl

Fireside S'mores Station

\$5 per guest – Weather Dependent

Beverage Add-Ons

NON-ALCOHOLIC BEVERAGE STATION

Recommend 1 Gallon per 25 guests

Old Fashioned Lemonade

Berry Lemonade

Organic Black Iced Tea

Arnold Palmer - Half tea/Half Lemonade

Caffé Vita Regular & Decaf Coffee

\$55 per gallon

CHAMPAGNE COCKTAILS

You Provide the Sparkling, We Provide the Rest!

Bellini

Choose from Fresh Strawberry, Mango, or
Peach Purée

\$55 – serves 25 guests

Mimosa

Organic Orange Juice

\$55 – serves 25 guests

Custom Mixers Available on Request

NOVELTY HILL WINE SELECTIONS

*Please Inquire for Current Vintages and Availability***STILLWATER CREEK VINEYARD SAUVIGNON
BLANC**

\$20/bottle

*Fresh and vibrant, offering generous ripe pear and Meyer lemon aromas and flavors laced with a hint of spice. A refreshing, harmonious wine with a long flavorful finish.***STILLWATER CREEK VINEYARD CHARDONNAY**

\$23/bottle

*Lively and inviting, with crisp apple, ripe pear and a hint of tropical fruit aromas and flavors that form a rich mid-palate and linger across a creamy finish.***STILLWATER CREEK VINEYARD VIOGNIER**

\$23/bottle

*A perfumed nose of white peach, guava and honeyed spice. The wine is pure, fresh and juicy on the palate with an expressive finish.***STILLWATER CREEK VINEYARD ROUSSANNE**

\$23/bottle

*A juicy, vibrant wine with spicy pear and delicate floral notes wrapped around a citrus core. Ripe and lush on the palate with an expressive finish.***STILLWATER CREEK VINEYARD LATE HARVEST
SEMILLON**

(375ml) - \$25/bottle

*Deeply concentrated with lovely honey scented aromas. Fresh fig, juice stone fruit and ripe pear flavors. 29.5% residual sugar***STILLWATER CREEK VINEYARD SANGIOVESE**

\$28/bottle

*Layers of dark berry, cherry and plum unfold on the palate. Smooth and supple with balanced tannins and loads of fruit that deliciously linger.***STILLWATER CREEK VINEYARD GRENACHE**

\$28/bottle

*Vibrant, aromatic wine loaded with wild raspberries, Bing cherry and currants both in the nose and on the palate. Silky, refined tannins linger across an impressive finish.***STILLWATER CREEK VINEYARD MALBEC**

\$28/bottle

*The wine is brimming with black fruit aromas and flavors, especially dark cherry and blackberry.***COLUMBIA VALLEY MERLOT**

\$23/bottle

*Fresh, aromatic notes of ripe cherry, wild raspberry and cocoa fill the glass. Richly textured with layers of ripe currant, cherry and spice across a long, expressive finish.***STILLWATER CREEK VINEYARD MERLOT**

\$28/bottle

*Deep, rich black cherry, raspberry and mocha aromas and flavors. Beautiful long, focused finish.***COLUMBIA VALLEY CABERNET SAUVIGNON**

\$26/bottle

*A classic, full-bodied Cabernet with dark fruit aromas and a hint of spice. Generous layers of fresh currant, black cherry and ripe blackberry across the palate, leaving a balanced, richly-textured impression.***STILLWATER CREEK VINEYARD CABERNET
SAUVIGNON**

\$30/bottle

*Black currant, plum and fresh berry aromas, complex on the palate with layers of richly textured dark fruit.***COLUMBIA VALLEY SYRAH**

\$23/bottle

*Aromatic hints of dark fruit and spice wrap around a concentrated core of blackberry, currant, and fresh plum, coating the mid-palate and persisting across a focused, silky finish.***STILLWATER CREEK VINEYARD SYRAH**

\$28/bottle

*Aromas of red berry, dark fruit and a hint of bacon leads to a firm core of dark, dense fruit that coats your palate and finishes long and elegant.***COLUMBIA VALLEY CASCADIA**

\$50/bottle

*Perfumed nose of black cherry and cassis notes framed by aromatic espresso, dark chocolate, and toasted spice. Ripe, full and opulent on the palate with a core of fresh picked cherries, summer berries and baking spice. Plush and balanced through a lively and lengthy finish.***STILLWATER CREEK VINEYARD SPRING RUN ROSÉ**

\$16/bottle

A bright, fragrant wine with delicious fresh strawberry and juicy watermelon notes. 1.4% residual sugar

JANUIK WINE SELECTIONS

*Please Inquire for Current Vintages and Availability***COLD CREEK VINEYARD CHARDONNAY**

\$30/bottle

*Rich and elegant with hints of lemon, baked apple, pear and spice. Creamy palate with layers of vanilla.***SAGEMOOR VINEYARDS SAUVIGNON BLANC**

\$20/bottle

*Perfumed notes of white flower, lime, talc, and ripe melon frame subtle hints of white peach, fig, and spice.***BACCHUS VINEYARD RIESLING**

\$20/bottle

*Crisp and refreshing, packed with apricot, peach and citrus flavors with a hint of mineral notes. 1.8% residual sugar***CHAMPOUX VINEYARD MUSCAT CANELLI**

5% residual sugar - \$12/bottle

*A delight to the senses; crisp and fruity, exciting aromas of fresh nectarine and orange blossom.***COLUMBIA VALLEY MERLOT**

\$25/bottle

*A well-structured, medium-bodied wine that shows lots of raspberry, vanilla and spice notes in the nose that complement rich black fruit and cocoa flavors.***COLUMBIA VALLEY RED WINE**

\$20/bottle

*Dark and vibrant in the glass, this wine reveals a nose of black currant, blackberry, cocoa and vanilla.***COLUMBIA VALLEY CABERNET SAUVIGNON**

\$30/bottle

*Dark, full-bodied, packed with cassis, blackberry liqueur, dark cocoa, and warm vanilla notes in the nose.***CHAMPOUX VINEYARD CABERNET SAUVIGNON**

\$55/bottle

*Sleek, powerful, rich and concentrated. The nose is loaded with cassis, black cherry and mocha, while the palate is brimming with supple tannins and a tremendous length.***CHAMPOUX VINEYARD MALBEC**

\$45/bottle

*Plush, softly textured wine that is brimming with ripe tannins. The nose is overflowing with plum, cherry, and blackberry notes.***COLUMBIA VALLEY RESERVE**

\$65/bottle

*Intense aromas of plum, black cherry, currant and spice. Concentrated and supple on the palate with flavors of rich, dark fruit and chocolate lending to a long finish.***RED MOUNTAIN CABERNET SAUVIGNON**

\$40/bottle

*Vibrant wine with aromas of blueberry, black cherry, vanilla and spice. Rich and opulent palate.***WEINBAU VINEYARD CABERNET SAUVIGNON**

\$40/bottle

*Inky dark ruby color in the glass with a heady nose of crème de cassis, blackberry jam, cocoa, and vanilla.***ANDREW JANUIK STONE CAIRN**

\$40/bottle

*Complex aromas including candied cherries, currants and chocolate. The finish is quite long and brimming with bright acidity and dark fruit that is indicative of Red Mountain.***ANDREW JANUIK LADY HAWK**

\$50/bottle

*The well-structured body is supple in the front and is brimming with cassis and spice box flavors throughout the palate. The long, textured finish is framed by strong tannins.***WEINBAU VINEYARD MALBEC**

\$35/bottle

*Blackberries, violets, and smoky aromas. Bright acidity and rich concentrated finish***WEINBAU VINEYARD SYRAH**

\$30/bottle

*Aromatic notes of blackberry, espresso, chocolate and spice***WEINBAU VINEYARD CABERNET SAUVIGNON**

\$40/bottle

*Inky dark ruby color in the glass with a heady nose of crème de cassis, blackberry jam, cocoa, and vanilla. with a rich, generous finish.***CIEL DU CHEVAL VINEYARD SYRAH**

\$35/bottle

*Dark and inky with an expressive nose of blueberry, currant, spice and vanilla. Bold yet seamless.***CIEL DU CHEVAL VINEYARD PETIT VERDOT**

\$35/bottle

*Classic aromatics of blackberry, mocha and spice. It is well focused on the palate with some rich core of dark berries and chocolate leading to a layered, long finish.***CIEL DU CHEVAL VINEYARD CABERNET SAUVIGNON**

\$45/bottle

Full of blackberry and dark plum fruit, seamlessly balanced with a concentrated finish and silky tannins.



Get to Know our Executive Chef

Seth Fernald has been in the restaurant industry for over 21 years now. He started washing dishes at the age of 16 at a local restaurant and found how passionate he could be about food. Seth Graduated from Johnson & Wales University in 2001 and has spent the last 14 years honing his craft. As a man of exceptionally high personal standards, Seth values genuine collaboration with the entire staff here at Novelty Hill-Januik Winery.

When Seth moved to Seattle in 2013 he dreamed of getting an opportunity to work in a winery in the Woodinville area. His dream came true that spring when he received the call that Novelty Hill-Januik Winery had selected him to be their newest Executive Chef. Since Seth has been with us at the winery, he has taken all his years of diverse knowledge and applied it to what we believe is the best culinary program the Winery has ever had.

Novelty Hill and Januik are two independent wineries that share a tasting room and production facility in Woodinville wine country.

Acclaimed Washington State winemaker Mike Januik founded Januik Winery in 1999 drawing on Columbia Valley winemaking experience dating back to 1984. The winery is dedicated to crafting limited release wines by working on a small scale with fruit from the state's best vineyards and concentrating on the details of winemaking, from fermentation through blending.

Mike oversees winemaking for Novelty Hill as well, relying on the winery's estate vineyard Stillwater Creek, to produce rich, balanced wines that capture the finest expression of this steep, south-facing site on the Royal Slope of the Frenchman Hills. The vineyard is best known for its unique selection of premium varietal clones.