

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

BREAKFAST

NOVELTY HILL JANUIK



Continental Breakfast
20/person

Selection of House Made Muffins, Pain aux
Chocolat

House Made Granola, Seasonal Fruit Yogurt

Warm Scones, Seasonal Fruit Compote,
Whipped Butter

Fresh Seasonal Fruits, Berries

Fresh Fruit Juice, Milk, Tea Assortment,
Caffé Vita Coffee

Fresh Squeezed Daily Blend
4/person

Assortment of Chef's Choice Fresh Fruit Juice
Blends

Hot Cocoa Delight
6/person

Rich Hot Cocoa, Fresh Whipped Cream,
House Made Marshmallows, Cocoa Powder,
Fresh Nutmeg



Hot Breakfast Buffet
24/person

Selection of House Made Muffins, Pain aux
Chocolat

Warm Scones, Berry Compote, Whipped Butter

Fresh Seasonal Fruits, Berries

Scrambled Eggs, Fine Herbs

Crisp Bacon

Seasonal Breakfast Potatoes

Fresh Fruit Juice, Milk, Tea Assortment,
Caffé Vita Coffee

Plated Breakfast
32/person

Custom Menus Available by Request



Smoothie Shots
6/person

Assortment of Chef's Choice Miniature
Smoothies

LUNCH BUFFETS



Royal Slope Lunch Buffet 32/person

Baby Lettuce, Radish, Fennel, Red Wine Vinaigrette

Fingerling Potato Salad, Scallion, Applewood Smoked Bacon

Assorted Gourmet Potato Chips

Artisan Bread Sandwiches to Include:

Kurobuta Ham, d'Affinois Brie, Maille Dijon Mustard

Slow Roasted Prime Rib, Blue Cheese, Red Wine Aioli

Cilantro Hummus, Red Onion, English Cucumber, Feta, Peppadew Peppers

Chef's Selection of Assorted Desserts

Seven Hills Vineyard Lunch Buffet 34/person

Israeli Couscous Salad, Mint, Basil, Sweet Baby Bell Peppers

Marinated Asparagus Salad, Cara Cara Orange

Imported and Local Cheese Board, Seasonal Garnish

Artisan Bread Sandwiches to Include:

Braised Pork Belly, Pickled Red Onion, Baby Lettuce

Grilled Free Range Chicken Breast, Grafton Aged Cheddar, Piquillo Peppers

Vine Ripened Tomato, Buffalo Mozzarella, Basil Aioli

Chef's Selection of Assorted Desserts

NOVELTY HILL JANUIK

Elerding Vineyard Lunch Buffet 38/person

Heirloom Tomato Salad, Hot Bacon Dressing

Proscuitto di Parma, Parmigiano-Reggiano, Baby Lettuce

Seasonal Soup of the Moment

Cast Iron Slow Roasted Free Range Chicken

Salt Crusted Prime Rib, Wild Mushrooms

Braised Yukon Gold Potatoes

Apple Tarte Tatin, Vanilla Bean Whipped Cream

PLATED LUNCH

NOVELTY HILL JANUIK



The highest priced entrée will prevail as the lunch price.

Appetizers *Please Select One*

Hiramasa Crudo, Avocado Puree, Poblano Relish

Braised Pork Belly, Heirloom Beans

Spot Prawn Rice Paper Rolls, Chili Kaffir Lime Sauce

Wagyu Tartare, Quail Egg, Fingerling Potato Chips

Heirloom Tomato Stack, Red Wine Reduction

Golden Heirloom Tomato Gazpacho, Serrano Chili

Local Clams, Elerding Chardonnay, Red Pepper

Main Course *Please Select up to Three*

Penn Cove Mussels, Heirloom Cherry Tomatoes,
House Made Linguini
36/person

Seared Wild Pheasant, Broccoli Rabe, White Corn
Grits
36/person

Seared Sea Scallops, Sweet Corn Coulis,
Heirloom Tomatoes
36/person

Niman Ranch Sear Chuck Tail Steak, Oxbow
Carrot Puree, Seasonal Vegetable
38/person

Lemon Scented Cornish Game Hen, Polenta
Croquette, Fire Roasted Tomato Coulis
36/person

Dessert *Please Select One*

Warm Chocolate Cake, Red Wine Caramel,
Sea Salt

Seasonal Sorbet Trio

Vanilla Bean Affogato

Fresh Strawberries, Sweet Vanilla Bean Cream

Meyer Lemon Parfait, Vanilla Sweet Cream

Soft Baked Cookie, Fresh Vanilla Bean Ice
Cream

Fresh Bread ,Caffé Vita Coffee Service

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



Includes unlimited non-alcoholic beverages
65/person

Continental Breakfast

Selection of House Made Muffins, Pain aux
Chocolat

House Made Granola, Seasonal Fruit Yogurt

Warm Scones, Seasonal Fruit Compote,
Whipped Butter

Fresh Seasonal Fruits, Berries

Fresh Fruit Juice, Milk, Tea Assortment,
Caffé Vita Coffee



Lunch Buffet

Please Select One of the Following Buffets:

Royal Slope Lunch Buffet

Baby Lettuce, Radish, Fennel, Red Wine
Vinaigrette

Fingerling Potato Salad, Scallion, Applewood
Smoked Bacon

Assorted Gourmet Potato Chips

Artisan Bread Sandwiches to Include:

Kurobuta Ham, d’Affinois Brie, Maille Dijon
Mustard

Slow Roasted Prime Rib, Blue Cheese,
Red Wine Aioli

Cilantro Hummus, Red Onion, English
Cucumber, Feta, Peppadew Peppers

Chef’s Selection of Assorted Desserts



Seven Hills Vineyard Lunch Buffet

Israeli Couscous Salad, Mint, Basil, Sweet Bell Peppers

Marinated Asparagus Salad, Cara Cara Orange

Imported and Local Cheese Board

Artisan Bread Sandwiches to Include:

Braised Pork Belly, Pickled Red Onion, Baby Lettuce

Grilled Free Range Chicken Breast, Grafton Aged
Cheddar, Piquillo Peppers

Vine Ripened Tomato, Buffalo Mozzarella, Basil Aioli

Chef’s Selection of Assorted Desserts

Afternoon Break

Please Select Two of the Following:

Seasonal Fruit Skewers

Fresh Baked House Made Cookies

Fresh Baked House Made Brownies

Candied or Salt Roasted Nuts

Freshly Popped Corn

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

Chef's Selection of Assorted Desserts

Fresh Bread, Caffé Vita Coffee Service



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

Dessert

Please Select One

Warm Chocolate Cake, Red Wine Caramel, Sea Salts

Lemon Parfait

Summer Berries, Devonshire Cream

Seasonal Sorbet Trio

Apple Galette, Cream Cheese Ice Cream

Cara Cara Orange Sorbet, Vanilla Bean Ice Cream

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
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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
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*