

SEASONAL CATERING SELECTIONS
Spring-Summer 2011



Executive Chef Megan Hartz
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



Tray Passed or Stationed
Minimum Two Dozen Order

Whipped Feta Stuffed Peppadew Peppers
34/dozen

Sautéed Wild Mushroom, Mascarpone Bruschetta
34/dozen

Cauliflower Fritters, Truffled Sea Salt,
Parmigiano-Reggiano
34/dozen

Curried Pâte à Choux, Mint Yogurt Filling
36/dozen

Beecher's Cheddar, Apple, Mini Grilled Cheese
38/dozen

Sesame Cheddar Crisps
34/dozen

Fig, Vanilla, Mascarpone Bruschetta
34/dozen

Seasonal Soup Shooters
34/dozen

Grilled Sardine Coins, Roasted Garlic Spread
36/dozen

Miniature Crêpes, Smoked Salmon, Herbs
44/dozen

Seared Ahi Tuna, Pickled Carrot, Taro Root
42/dozen

Seared Scallops, Lemon-Thyme Compote
42/dozen

Salt Roasted Prawns, Lemon Pesto
44/dozen



Buckwheat Blini, Salmon Roe,
Champagne Crème Fraîche
42/dozen

Mini Chorizo Crab Cakes, Romesco Sauce
44/dozen

Foie Gras Torchon, Apple Riesling Compote
48/dozen

Serrano Ham, Piquillo Pepper, Pine Nut Bruschetta
38/dozen

Beef Brochettes, Caramelized Pearl Onions,
Sherry Demi-Glace
42/dozen

Fennel Sausage Phyllo Bundles
36/dozen

Petite Skewered Tenderloin, Baby Potato
48/dozen

Short Rib, Ramp, Dumplings, Hoisin Mustard Sauce
42/dozen

Miniature Meatballs, Almond Garlic Sauce
38/dozen

Lamb Kofta Brochettes, Minted Feta Sauce
44/dozen

Fried Frogs Legs, Franks Red Hot, Gorgonzola Sauce
38/dozen

**Recommended to be Tray Passed*

RECEPTION DISPLAYS CARVING STATIONS



Brick Oven Pizzas

Chef's Seasonal Pizza Selection
16/each
Minimum 6 Pizza Order

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

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

Handmade Sushi Displays

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

Butter Salad, Ricotta Salata, Blackberry Vinaigrette

Organic Mixed Greens, Fresh Berries,
Honey Vinaigrette

Arugula, Gerard & Dominique Smoked Salmon,
Frizzled Leeks, Horseradish Vinaigrette

Panzanella Salad, Syrah Marinated Mozzarella,
Bacon, Marinated Mushrooms, Fresh Greens

Sides

Please Select Two

Herb, Salt Roasted Fingerling Potato Medley

Spring Squash Ribboned Pasta

Gorgonzola Whipped Potatoes

Quinoa Tabbouleh, Seasonal Vegetables

Vegetables

Please Select Two

Roasted, Organic Seasonal Vegetables

Grilled Asparagus, Lemon

Roasted Cauliflower

Butter Poached Baby Carrots,

Sautéed Pea Vines

Entrees

Please Select Two-Three

Seared Wild Salmon, Melted Leeks, Fresh Horseradish

Seabreeze Farms Pork Loin, Mustard Jus

Garlic, Cabernet Marinated Beef Tenderloin,
Roasted Shiitake Jus Lié

Cat Tail Creek Leg of Lamb Stuffed with Escarole,
Roasted Red Peppers, Pine Nuts, Syrah Reduction

Morel Dusted Halibut, Preserved Lemon Beurre Blanc

Seared Lentil Cakes, Roasted Garlic Sauce

Seasonal House Made Pastas

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

Seared Scallops, Vanilla-Saffron Sauce,
 Wilted Arugula Bed

Fennel Panna Cotta, Roasted Oranges

Dungeness Crab Napoleon, Mango Salsa

Marinated Shiitake, Frisée, Soft Scrambled
 Duck Egg on Rye Crisps

Smoked Kurobuta Ham, Grilled Radicchio, Polenta

Chorizo, House Made Fromage Blanc

Stuffed Calamari, Chive Oil

Soups

Please Select One

Cream of Sunchoke, Chervil Oil, Pancetta

White Asparagus, Roasted Pepper Tapenade

Mushroom Consommé, Herbed Crostini

Minted Pea, Almond Pistou

White Bean, Kale, Truffle Oil

Salads

Please Select One

Mizuna Salad, Baby Beets, Gorgonzola Dolce

Long Bean Salad, Tamarind Ranch Dressing

Snap Pea, Prosciutto

Organic Mixed Greens, Seasonal Vinaigrette

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

Seared Sablefish, Leek, Wild Mushroom Ragoût

Dill Marinated Ruby Trout, Castelvetrano Olives

Roasted Grape, Faro, Stuffed Quail

Prosciutto Wrapped Chicken Breast,
 Preserved Lemons, Fiddleheads

Seared Duck Breast, Blackberry Gastrique

Roasted Veal Cheeks, Sweet Onion

Roussanne Sauce

Pistachio Encrusted Rack of Lamb,
 Cabernet Demi Glace

Wild Boar Chop, Dijon Apple Sauce

Painted Hills Beef Tenderloin, Cocoa-Nib Demi,
 Frizzled Leeks

Wild Mushroom Roast, Jalapeno-Cashew Gravy

Handmade, Seasonal Pastas

Fresh Bread, Caffé Vita Coffee Service

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



Late Night Snacks

NOVELTY HILL JANUIK



Tray Passed or Stationed
Minimum Two Dozen Order

Beecher's Cheddar, Apple, Mini Grilled Cheese
38/dozen

Mini Beef Sliders
38/dozen

Petite Meatballs, Almond Garlic Sauce
38/dozen

Sesame Cheddar Crisps
34/dozen



Stationed Items

Seasonal Brick Oven Pizzas
36/each

Baked Brie, En Croute, Fruit Compote
8/person

Salted or Honey Roasted Nuts
12/bowl

Spicy, Steamed Soy Beans
4/person

Dark & Milk Chocolate Fondue
8/person

Hot Chocolate, Fresh Whipped Cream
4/person





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
2008 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
2008 Stillwater Creek Vineyard Malbec	28/bottle *Releases 4.7.11
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
2010 J-NH Spring Run Rose	16/bottle *Releases Spring 2011

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

Large Format -Please Inquire