

# DINNER BUFFET

NOVELTY HILL **JANUIK**



*20 Person Minimum*

Lunch: 2 Entrees: 44/person  
3 Entrees: 48/person

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

## **Salads**

*Please Select Two*

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

Organic Mixed Greens, Fresh Berries, Parmesan

Mizuna Salad, Baby Beets, Gorgonzola Dolce

Heirloom Cherry Tomato Salad, Chickpeas,  
Feta, Mint

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

## **Sides**

*Please Select Two*

Truffle, Herb Roasted Fingerling Potato Medley

Spring Squash Ribbons

Basil Whipped Potatoes

Quinoa, Roasted Grapes

## **Vegetables**

*Please Select Two*

Roasted Oxbow Farm Seasonal Vegetables

Grilled Asparagus, Lemon

Roasted Cauliflower

Butter Poached Baby Carrots

Sautéed Pea Vines

## **Entrees**

*Please Select Two-Three*

Sake, Lemongrass Marinated Sablefish,  
Citrus Soy Sauce

Seared Wild Salmon, Baby Artichokes, Capers, Niçoise

Seared Halibut, Seasonal Mushrooms, Radishes,  
Warm Lemon Vinaigrette

Kurobuta Pork Loin, Mustard Jus

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

Seared Chicken Breast Stuffed with Strawberries,  
Arugula, Feta, Balsamic Glaze

Garlic, Cabernet Marinated Beef Tenderloin,  
Roasted Shiitake Jus Lié

Handmade Mushroom Pasta *(Vegetarian)*

Seared Lentil Cakes, Roasted Garlic Sauce *(Vegan)*

Chef's Selection of Assorted Desserts

*Fresh Bread, Caffé Vita Coffee Service*

# PLATED DINNER



A count for entrees is due 3 days prior to your event. If you are unable to provide a count at this time an additional \$10.00 per person 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, Plum, Apricot Compote  
 D'affinois Brie, Watercress, Watermelon Salad  
 Dungeness Crab Napoleon, Mango Salsa  
 Savory Cheesecake, Seasonal Wine Gelee  
 Fricassee of Escargot, Sweet Carrot Puree  
 Ahi Tuna Carpaccio, Soy, Celery Vinaigrette

## **Soups**

*Please Select One*

Cream of Sunchoke, Chervil Oil, Pancetta  
 White Asparagus, Roasted Pepper Tapenade  
 Mushroom Consommé, Herbed Crostini  
 Minted Pea, Almond Pistou  
 Chilled Cucumber, Watermelon, Fresh Crab

## **Salads**

*Please Select One*

Mizuna Salad, Baby Beets, Gorgonzola Dolce  
 Snap Pea, Prosciutto Salad  
 Organic Mixed Greens, Fresh Berries,  
 Seasonal Vinaigrette  
 Grilled White and Green Asparagus Salad,  
 Warm Truffle 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*

Pan Roasted Striped Bass, Artichokes  
 Lobster Pancakes, Pea Shoots, Tarragon Sauce  
 Pan Seared Salmon, Blueberry Sauce  
 Dill Marinated Ruby Trout, Castelvetrano Olives  
 Seared Halibut, Summer Succotash  
 Roasted Grape, Faro, Stuffed Quail  
 Prosciutto Wrapped Chicken Breast, Preserved Lemons,  
 Fiddleheads  
 Seared Duck Breast, Semillon, Rainier Cherry Sauce  
 Pistachio Encrusted Rack of Lamb, Cabernet Demi Glace  
 Cuban Verde Rubbed Pork Chop  
 Painted Hills Beef Tenderloin, Cocoa-Nib Demi, Frizzled Leeks  
 Wild Mushroom Roast, Jalapeno-Cashew Gravy  
 Handmade, Seasonal Pastas

## **Dessert**

*Please Select One*

Warm Chocolate Cake, Red Wine Caramel, Sea Salts  
 Almond Cake, Semillon Whipped Cream, Seasonal Fruit  
 Crème Brulee, Madagascar Vanilla  
 Seasonal Petite Dessert Trio

*Fresh Bread, Caffé Vita Coffee Service*