NOVELTY HILL JANUIK

# Wedding Menu Selections
# Fall-Winter 2015

Executive Chef Seth Fernald
Sous Chef Jeff Zanatta

Prices Subject to WA State Sales Tax and 20% Service Charge
Prices Subject to Change without Notice

14710 Woodinville-Redmond Road NE, Woodinville, WA 98072 | 425.481.5502 | noveltyhilljanuik.com

# Hors d' Oeuvres

*Minimum Three Dozen Order Per Item*
*Tray Passed or Stationed*

## Smoked

**Albacore Tartine**
Mama Lil's Aioli & Parsley Salad
$42/dozen

**Smoked Chinese Pork Belly Buns**
Sriracha Emulsion & Daikon Slaw
$40/dozen

**House Smoked Salmon Rillettes**
Tarragon & Crème Fraîche
$42/dozen

## Chilled

**California Roll**
Crab, Cucumber & Avocado
$42/dozen

**Spicy Tuna, Yellowtail or Shrimp Maki Roll**
Sesame Seed, Scallion, Sriracha & Cucumber
$36/dozen

**Caterpillar Roll**
Eel, Cucumber, Avocado & Tobiko
$36/dozen

## Spiced

**Merguez Meatballs**
Lamb Sausage & Labneh Yogurt Sauce
$42/dozen

**Zucchini Bread**
Whipped Chevre, Pepitas
$38/dozen

**Cauliflower Galette**
Feta & Harissa
$36/dozen

## Crispy

**Grilled Cheese**
Tasso, Emmental & Date Jam
$34/dozen

**Tartlet**
Puff Pastry, Ricotta, Carrot Agrodolce & Watercress
$38/dozen

**Smoked Potato Cubes**
Sour Cherry Mostarda
$38/dozen

## Raw

**Beef Tartare**
Shallots, Chive & Zinfandel Vinegar on Brioche
$42/dozen

**Pea Hummus Crostini**
Chili & Ginger
$34/dozen

## Gougères

**Wild Mushroom Gougères**
Herbed Cream Cheese & Arugula
$36/dozen

**Manchego Gougères**
Pepper Jelly & Prosciutto
$38/dozen

**Truffled Mascarpone Gougères**
Goat Cheese & Herbs
$36/dozen

# Reception Displays

*Minimum Ten Guest Order*

**Brick Oven Pizzas**
Chef's Seasonal Selection Made with Fresh, Locally Sourced Ingredients
*New creations made weekly*
*Gluten-free dough available by request*
$16/each

**Local & European Cheeses**
Nuts, Olives & Flatbread Crackers
*Gluten-free crackers available by request*
$10/guest

**Charcuterie Platter**
Selection of Sausages, Terrines, Cured Meats, Smoked Fish, Whole Grain Mustard, Mostarda, Flatbread Crackers, Nuts & Olives
*Gluten-free crackers available by request*
$15/guest

**Market Place Antipasti**
Selection of Fine Cheeses, Charcuterie, Pickled Vegetables, Flatbread Crackers, Nuts & Olives
*Gluten-free crackers available by request*
$15/guest

**Fruits de Mer**
Selection of Fresh & Smoked Seafood: Smoked Trout, Smoked Salmon, Mussels, Clams & Traditional Spreads, Sauces & Accompaniments
$25/guest

**Chef Attended Artisan Pasta Bar**
Seasonal Pasta Selections & Sauces with a Variety of Gourmet Toppings, Including Fresh Vegetables, Market Fresh Seafood, Local Poultry & Beef
$24/guest

**Seasonal Grilled Vegetable Display**
Olive Oil & Balsamic Drizzle
$9/guest

# Carving Stations

*Minimum 20 Guest Order*

**Slow Roasted Pork**
Sauce Robert
$22/guest

**Herb Roasted Lamb**
Mint Salsa Verde
Market Price

**Spiced Albacore**
Red Chermoula Sauce
$22/guest

**Roasted Cuts of Painted Hills Beef**
Artisan Rolls, Fresh Horseradish, Mustard & Au Jus
*Please Select One*
Flank Steak | Rib Eye
$26/guest

# The Stillwater Creek Vineyard Buffet Package

*Minimum 20 guests*

**Tray-Passed Hors d' Oeuvres (one of each per guest)**

Wild Mushroom Gougères with Herbed Cream Cheese & Arugula
House Smoked Salmon Rillettes with Tarragon & Crème Fraîche
Smoked Chinese Pork Belly Buns with Sriracha Emulsion & Daikon Slaw

Local & European Cheese Display with Nuts, Olives,
House Made Spreads & Flatbread Crackers
*Gluten-free crackers available by request*

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

Herb Roasted Fingerling Potatoes

Roasted Local Farm Vegetables

Soup du Jour

**Choice of Two Entrées:**

Herb Marinated Grilled Flank Steak with Romesco
Roasted Chicken with Walnut Puree, Vadouvan Spice, Escarole & Date
Pan Roasted Wagyu Beef with Red Wine Reduction
Spice Crusted Albacore with Salt Roasted Potato, Braised Fennel & Picholine Olive
Risotto with Wild Mushroom, English Pea & Parmesan
Orecchiette Pasta, Seasonal Preparation
Oil Poached Cod with Fregolotta & Chermoula

Artisan Bread & Butter

Caffé Vita Coffee Service & Numi Organic Hot Teas

**$75.00 per guest**

# The Weinbau Vineyard Buffet

*Minimum 20 guests*

**Choice of Two Salads:**

Mixed Greens, Date, Feta, Mint, Crouton, Cardamom & Sumac Vinaigrette
Chicory, Crispy Potato, Ricotta, Charred Leek Vinaigrette & Aleppo
Grilled Leeks, Focaccia Crouton, Charred Lemon, Bacon Vinaigrette & Bitter Greens
Lentil, Soft Boiled Egg, Arugula, Pickled Red Onion & Red Chermoula

**Choice of Three Sides:**

Herb Roasted Fingerling Potatoes
Green Beans, Black Garlic Vinaigrette, Chili & Almond
Roasted Carrots, Spiced Yogurt & Za'atar
Roasted Cauliflower with Hazelnut Vinaigrette & Romesco
Robuchon Mashed Potatoes
Mascarpone & Brown Butter Polenta

**Choice of Entrées:**

Herb Marinated Grilled Flank Steak with Romesco
Roasted Chicken with Walnut Puree, Vadouvan Spice, Escarole & Date
Snake River Farm Wagyu Beef with Red Wine Reduction
Spice Crusted Albacore with Salt Roasted Potato, Braised Fennel & Picholine Olive
Orecchiette Pasta, Seasonal Preparation
Oil Poached Cod with Fregolotta & Chermoula

Artisan Bread & Butter

Caffé Vita Coffee Service & Numi Organic Hot Teas

**Buffet Price for Two Entrées: $58.00 per guest**
**Buffet Price for Three Entrées: $65.00 per guest**

# Plated Dinner Selections

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 $12.00 per guest will be charged.

Client must provide meal designators for each guest.

**All Plated Dinners Include:**

Artisan Bread & Butter

Caffé Vita Coffee Service & Numi Organic Hot Teas

**Choice of One Starter:**

Tartlet
Puff Pastry, Ricotta, Carrot Agrodolce & Watercress

Herbed Gnocchi
Wild Mushroom & Leek

Carrot Soup
Curried, Kaffir Lime & Labneh

Mixed Greens Salad
Date, Feta, Mint, Crouton, Cardamom & Sumac Vinaigrette

Grilled Leek Salad
Focaccia Crouton, Charred Lemon, Bacon Vinaigrette & Bitter Greens

**Choice of Three Entrées:**

Herb Marinated Grilled Flank Steak with Romesco

Snake River Farm Wagyu Beef with Red Wine Reduction

Roasted Chicken with Walnut Puree, Vadouvan Spice, Escarole & Date

Pan Roasted Muscovy Duck Breast, Seasonal Presentation

Spice Crusted Albacore with Salt Roasted Potato, Braised Fennel & Picholine Olive

Risotto with Wild Mushroom, English Pea & Parmesan

Orecchiette Pasta, Seasonal Preparation

Oil Poached Cod with Fregolotta & Chermoula

*Please inquire about seasonal plated dessert options.*

**$60.00 per guest**

# Late Night Snacks

## Late Night Small Bites

*Minimum Three Dozen Order*

**Grilled Cheese**
Tasso, Emmental & Date Jam
$34/dozen

**Zucchini Bread**
Whipped Chevre & Pepitas
$38/dozen

**Manchego Gougères**
Pepper Jelly & Prosciutto
$38/dozen

## Late Night Displays

*Minimum Twenty Guest Order*

**Seasonal Brick Oven Pizzas**
*Minimum 6 Pizza Order*
$16/each

**Honey & Salt Roasted Nuts**
$16/8 oz. bowl

**Fireside S'mores Station**
$5/guest

# Beverage Add-Ons

## Non-Alcoholic Beverage Station

*Recommend One Gallon Per Twenty-Five Guests*

$55/Gallon

Old Fashioned Lemonade
Raspberry Lemonade
Mixed Berry Lemonade
Old Fashioned Limeade
Numi Organic High Mountain Black Iced Tea
Mint Infused Black Iced Tea
Lavender Infused Black Iced Tea
Arnold Palmer (Half Tea, Half Lemonade)
Caffé Vita Regular & Decaf Coffee

## Champagne Cocktails

*You Provide the Sparkling, We Provide the Rest!*

**Champagne Bellini**
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
*Melon and citrus aromas complement this wine's mineral notes leaving a distinct impression of the vineyard. Bright acidity balances a creamy mouth feel for a rich concentrated finish.*

**Stillwater Creek Vineyard Chardonnay** $23/bottle
*Lively core of fresh pear and apple aromas and flavors that linger on a rich harmonious finish.*

**Stillwater Creek Vineyard Viognier** $23/bottle
*Heady floral notes with a core of peach and vanilla, with a creamy balanced finish.*

**Stillwater Creek Vineyard Roussanne** $23/bottle
*Bright and expressive, this refreshing wine delivers a juicy mouthful of fresh melon, floral and tangerine aromas and flavors that linger across a polished finish.*

**Royal Slope Red** $19/bottle
*Layers of red berry, plump cherry and sweet spice aromas and flavors offer texture across the palate and persist on a refined, balanced finish.*

**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– SOLD OUT** $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 – SOLD OUT** $28/bottle
*The wine is brimming with black fruit aromas and flavors, especially dark cherry and blackberry.*

**Columbia Valley Merlot** $23/bottle
*Richly textured and seductive, layers of ripe currant, cherry, fresh raspberry and spice linger across a silky concentrated finish.*

**Stillwater Creek Vineyard Merlot – SOLD OUT** $28/bottle
*Deep, rich black cherry, raspberry and mocha aromas and flavors linger beautifully across a long focused finish. Refined, well- integrated tannins.*

**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
*Aromatic collection 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.*

**Stillwater Creek Vineyard Rosé** $16/bottle
*A bright, fragrant wine with delicious fresh strawberry and juicy watermelon notes.*

# Januik Wine Selections

*Please Inquire for Current Vintages and Availability*

**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. Complex and bright on the palate with a creamy, layered and persistent finish.*

**Cold Creek Vineyard Chardonnay** $30/bottle
*Rich and elegant with hints of lemon, baked apple, pear and spice. Creamy on the palate with layers of vanilla.*

**Bacchus Vineyard Riesling** $20/bottle
*Crisp and refreshing, packed with apricot, peach and citrus flavors with a hint of mineral notes.*

**Columbia Valley Merlot** $25/bottle
*Well structured, medium-bodied 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.*

**Ciel du Cheval Vineyard Cabernet Sauvignon** $45/bottle
*Full of blackberry and dark plum fruit, it is seamlessly balanced with a long concentrated finish and silky tannins.*

**Weinbau Vineyard Cabernet Sauvignon** $40/bottle
*Bold, rich and structured on the palate with dark fruit and chocolate. Perfumed, expressive nose of spice, cassis, black raspberries, and cocoa. Great cellar potential.*

**Red Mountain Cabernet Sauvignon** $40/bottle
*Vibrant wine with aromas of blueberry, black cherry, vanilla and spice. Rich and opulent palate.*

**Weinbau Vineyard Malbec** $35/bottle
*Blackberries, violets, warm baking spices and vanilla on the nose. Juicy acidity and concentrated chocolate round out the finish.*

**Weinbau Vineyard Syrah** $30/bottle
*Aromatic notes of blackberry, espresso, chocolate and spice with a rich, generous finish.*

**Ciel du Cheval Vineyard Syrah** $35/bottle
*Dark and inky in the glass with an expressive nose of blueberry, currant, spice and vanilla.*

**Columbia Valley Reserve Red Wine– SOLD OUT** $65/bottle
*Rich and concentrated, the nose is loaded with cassis and dark fruit with a core of mocha and spice. Bold yet seamless.*

**Champoux Vineyard Muscat Canelli** $16/bottle
*A wonderful dessert wine to complete any meal.*