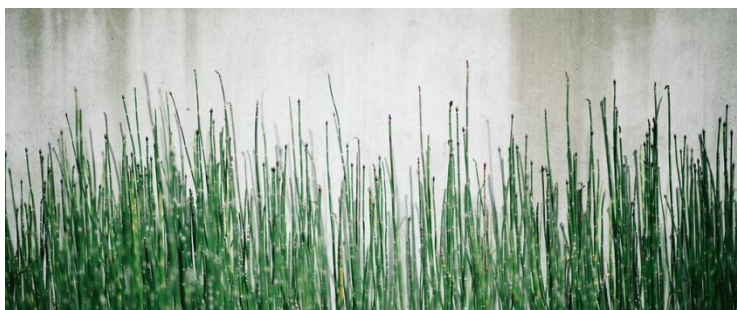


# WEDDING MENUS



Executive Chef Seth Fernald  
Sous Chef Jeff Zanatta

Prices Subject to WA State Sales Tax and 22% Service Charge  
Prices Subject to Change without Notice

# 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, Date

*\$36 per dozen*

### **Sesame Crisp**

Caponata, Smoked Shrimp, Citrus

*\$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 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*

# DINNER IS SERVED



## **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.

# 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

### **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

### 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**

Mignonette, Chive  
*\$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 VIENYARD 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 VIENYARD 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 VIENYARD 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 VIENYARD 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 VIENYARD 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 **SOLD OUT***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 **SOLD OUT***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 **SOLD OUT***Full of blackberry and dark plum fruit, seamlessly balanced with a concentrated finish and silky tannins.***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.***RED MOUNTAIN CABERNET SAUVIGNON**\$40/bottle **SOLD OUT***Vibrant wine with aromas of blueberry, black cherry, vanilla and spice. Rich and opulent palate.***ANDREW JANUIK STONE CAIRN****CABERNET SAUVIGNON**

\$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.***WEINBAU VINEYARD MALBEC**\$35/bottle **SOLD OUT***Blackberries, violets, and smoky aromas. Bright acidity and rich concentrated 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 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.***COLUMBIA VALLEY RESERVE RED WINE**\$65/bottle **SOLD OUT***Intense aromas of plum, black cherry, currant and spice. Concentrated and supple on the palate with flavors of rich, dark fruit and chocolate that lend focus to the long, generous finish.*



## 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.