

NOVELTY HILL JANUIK



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Fall Catering Selections

Awaken.....

Breakfast

Continental Breakfast

18/person

Selection of House Made Muffins, Pain aux Chocolat
House Made Granola, Seasonal Fruit Yogurt
Warm Scones, Seasonal Fruit Compote, Whipped Butter
Fresh Seasonal Fruit and Berries
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

Fresh Squeezed Daily Blend

4/person

Assortment of Chef's Choice Fresh Fruit Juice Blends

Hot Breakfast Buffet

24/person

Selection of House Made Muffins, Scones, Pain aux Chocolat
Warm Scones, Berry Compote, Whipped Butter
Fresh Seasonal Fruits and Berries
Scrambled Eggs, Fine Herbs
Crisp Bacon
Seasonal Breakfast Potatoes
Fresh Fruit Juice, Milk, Tea Assortment, Caffé Vita Coffee

Hot Cocoa Delight

6/person

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

NOVELTY HILL **JANUIK**

Fulfill.....

Lunch Buffet

Royal Slope Buffet

32/person

Baby Greens, Roasted Beets, Goat Cheese
Fingerling Potato Salad, Scallion, Smoked Bacon
Imported and Local Cheese Board, Seasonal Garnish
Artisan Bread Sandwiches to Include:
Flat Iron Steak Sandwich, Tomato Pesto
Artisan Sausage, Arugula, Piquillo Pepper
Pear, Arugula, Gorgonzola
Chef's Selection of Assorted Desserts

Seven Hills Vineyard Buffet

34/person

Roasted Oxbow Organic Farm Root Vegetable Salad
Couscous, Baby Fennel Salad
Assorted Gourmet Potato Chips
Artisan Bread Sandwiches to Include:
Five Spice Chicken, Pickled Daikon
Slab Bacon, Tomato, Avocado
Barrel Aged Feta, Spinach, English Cucumber
Chef's Selection of Assorted Desserts

Elerding Vineyard Buffet

36/person

Butter Lettuce, Radish, Champagne Vinaigrette
Mixed Bean Salad, Seared Kurobuta Ham, Truffled Herbs
Soup of the Moment
Club Sandwiches to Include:
Grilled Grafton Aged Cheddar, Tomato, Slow Roasted Pork Shoulder
Baked Chicken, Caramelized Onions, Paprika Aioli
Roasted Wild Mushroom, Aged Balsamic
Chef's Selection of Assorted Desserts

NOVELTY HILL **JANUIK**

Nosh.....

Plated Lunch

The highest priced entrée will prevail as the lunch price. A split count for entrées is due 3 business days prior to your event by 11am. If unable to provide a split count at this time an additional \$10 per entrée will be charged. Fresh bread and Caffé Vita coffee service included with each meal.

Appetizers

Please Select One

Hoisin Glazed Chicken, Scallion Crêpes

Roasted Pumpkin Bisque, Smoked Chestnut Oil

Seared Lamb Loin Salad

Broiled Hiromasa on Himalayan Salt

Black Tiger Prawns in Rice Paper Rolls

Dungeness Crab Cake, Seasonal Aioli

Main Course

Please Select up to Three

Country Braised Short Ribs, Fingerling Potatoes

38/person

Cornish Game Hen Confit, Local Honey, Potato Croquette

36/person

Thai Beef Herb Salad

34/person

Seasonal Fish Saltimbocca, Sager Beurre Rouge

36/person

Dessert

Please Select One

Warm Chocolate Cake, Dulce de Leche

Seasonal Sorbet Trio

Vanilla Bean Affogato

Chestnut Bread Pudding

Petite Chocolate Fondue

Mini Baked Apple Pie

Caffé Vita Espresso Menus Available with Dessert
for Parties less than 20 Guests

NOVELTY HILL **JANUIK**

Refresh, Revive.....

Snacks, Refreshments

Refreshments

Assorted Soft Drinks and Juices

3/each

Bottled Water, Still and Sparkling

2.50/each

Assorted Numi Hot Tea Selection

4/person

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

Snacks

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

NOVELTY HILL **JANUIK**

Retreat.....

All Day Package

Continental Breakfast

Selection of House Made Muffins, Scones, Pain aux Chocolat
House Made Granola
Individual Fruit Yogurt
Fresh Seasonal Fruit and Berries
Fresh Fruit Juice, Milk, Tea Assortment, Caffé Vita Coffee

Working Lunch Buffet

Please Select One

Royal Slope Buffet

Baby Greens, Roasted Beets,
Goat Cheese

Fingerling Potato Salad, Scallion,
Smoked Bacon

Imported and Local Cheese Board, Seasonal
Garnish

Artisan Bread Sandwiches to Include:

Flat Iron Steak Sandwich, Tomato Pesto
Artisan Sausage, Arugula, Piquillo Pepper
Pear, Arugula, Gorgonzola

Seven Hills Vineyard Buffet

Roasted Oxbow Organic Farm Root
Vegetable Salad

Couscous, Baby Fennel Salad

Assorted Gourmet Potato Chips

Artisan Bread Sandwiches to Include:

Five Spice Chicken, Pickled Daikon
Slab Bacon, Tomato, Avocado
Barrel Aged Feta, Spinach, English
Cucumber

All Day Package

65/person

All day packages include unlimited non-alcoholic beverages including Caffé Vita Coffee, Tea Assortment, Assorted Soft Drinks and Bottled Water. Milk will be served with Breakfast.

Elerding Vineyard Buffet

Butter Lettuce, Radish, Champagne Vinaigrette
Mixed Bean Salad, Seared Kurobuta Ham,
Truffled Herbs

Soup of the Moment

Club Sandwiches to Include:

Grilled Grafton Aged Cheddar, Tomato, Slow
Roasted Pork Shoulder
Baked Chicken, Caramelized Onions, Paprika
Aioli
Roasted Wild Mushroom, Aged Balsamic

Mid Afternoon Break

Select Two

Seasonal Fruit Skewers
Fresh Baked House Made Cookies

Fresh Baked House Made Brownies
Candied Roasted Nuts
Salt Roasted Nuts
Freshly Popped Corn

NOVELTY HILL **JANUIK**

Mingle.....

Hors d'oeuvres

Hors d' Oeuvres

Tray Passed or Stationed
Minimum Two Dozen Order

Gruyère Cheese Puffs
34/dozen

Black Sesame Seared Ahi Tuna, Pickled Ginger
42/dozen

*Seasonal Soup Shots
32/dozen

Butter poached Black Tiger Prawns
40/dozen

Seared Wagyu Short Rib on Pink Salt
42/dozen

Dungeness Crab Salad, Cherry Tomatoes
38/dozen

Mini Baked Pastas
36/dozen

Risotto Balls, Kurobuta Ham
36/dozen

Wild Mushroom Bruschetta, Sottocenere Cheese
32/dozen

Baked Brie Bites, Organic Honey Comb
34/dozen

Baked Lobster Bites
38/dozen

Honey Chevre, Caramelized Pear
34/dozen

Prosciutto Wrapped French Blue, Red Wine Pearl Onion
34/dozen

Marinated Cheeses, Olives
32/dozen

**Only Available Tray Passed*

Brick Oven Pizza

Tray-Passed
Minimum 6 Pizza Order

Chef's Seasonal Pizza Selection
16/each

NOVELTY HILL JANUIK

Forage.....

Reception Displays

Reception Displays

Stationed

Minimum 10 Person Order

Local and European Cheeses, Flatbreads, Seasonal Garnish
10/person

Charcuterie Platter of Cured Meats, Pickled Vegetables,
Crostoni
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, Fruit
15/person

Brick Oven Pizza

Tray-Passed

Minimum 6 Pizza Order

Chef's Seasonal Pizza Selection
16/each

Spanish Tapas Reception

Chef's Seasonal Presentation of the Following:

Artisan Cheese and Organic Honey, Green Onions and
Romesco Sauce, Marinated Manchego Cheese and
Olives, House Made Ricotta and Berries, Tortilla Omelets,
Roasted Garlic Crostoni
25/person, minimum order of 20

Pacific Rim Reception

Chef's Seasonal Presentation of the Following:

Rice Paper Rolls, Crispy Wontons, Barbequed Pork,
Thai Beef Noodle Salad, Asian Glazed Salmon
30/person, minimum order of 20

Northwest Seafood Reception

Chef's Seasonal Presentation of the Following:

Dungeness Crab Legs, Jumbo Prawns with Spicy Cocktail
Sauce, Local Oysters, Market Fresh Ceviche, Smoked
Salmon
35/person, minimum order of 20

NOVELTY HILL **JANUIK**

Indulge.....

Plated Dinner

A split count for entrées is due 3 business days prior to your event by 11am. If unable to provide a split count at this time an additional 10 per entrée will be charged. Fresh bread and Caffé Vita coffee service included with each meal.

3 Courses: 56/person | 4 Courses: 66/person | 5 Courses: 76/person | 6 Courses: 86/person

Appetizers

Please Select One

Pork Rilette, Stone Ground Mustard,
Cornichones

Braised Pork Belly, Navy Beans

Brick Oven Manila Clams, Sourdough

Rice Paper Rolls, Ahi Tuna

Seared Trout, Boulangere Potato

Intermezzo

Chef's Selection Seasonal Sorbet

5/person for 3-4 course dinners

Included with 5-6 course dinners

Soups

Please Select One

Roasted Root Vegetables, Parmesan

Wild Mushroom Bisque, Truffle Oil

Potato, Leek, Fennel

Lobster Bisque

Brunswick Stew

Salads

Please Select One

Organic Baby Lettuce, Seasonal Vinaigrette

Roasted Organic Vegetable

Duck Breast, Pistachio, Cider Vinaigrette

Proscuitto di Parma, Parmigiano-Reggiano,
Seasonal Greens

Beets, Cucumbers, Gorgonzola, Candied
Walnuts

NOVELTY HILL **JANUIK**

Indulge.....

Plated Dinner Cont.

3 Courses: 56/person | 4 Courses: 66/person | 5 Courses: 76/person | 6 Courses: 86/person

Main Course

Please Select up to Three in Advance

Potato Wrapped Seared Sea Bass

Ginger Crusted Wild King Salmon, Roasted Pepper
Chow-Chow

Halibut, Saltimbocca, Sage Beurre Rouge

Lemon Roasted Local Game Hen, Polenta

Beef Short Ribs, Fingerling Potatoes, Royal Slope Red
Reduction

Wagyu New York Strip, Smashed Red Potatoes

Roasted Rack of Lamb, Smoked Roasted Root
Vegetables

Handmade Pasta, Seasonal Preparation

Dessert

Please Select One

Warm Chocolate Cake, Dulce de
Leche

Chocolate Bavarian Bombe

Vanilla Bean Affogato

Sorbet Trio

Chestnut Bread Pudding

Mini Baked Apples, Vanilla Ice
Cream

Vanilla Crème Brulee, Pulled
Caramel

Petite Chocolate Fondue

Café

Affogato

Caffé Vita Espresso with Chef's
Choice Gelato or Ice Cream

Caffé Vita Espresso Menus
Available with Dessert for Parties
less than 20 Guests

NOVELTY HILL **JANUIK**

Delight.....

Dinner Buffet

20 Person Minimum

Fresh Bread, Caffé Vita Coffee and Assorted Teas Served with Each Meal

Lunch: 2 Entrees: 40/person | 3 Entrees: 44/person

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

Sides

Please Select Two

Fire Roasted Fingerling Potatoes, Truffles
Risotto, Herbs, Parmesan
Roasted Red Potatoes, Roasted Garlic
Organic Wild Rice, Cranberries, Marcona
Almonds

Entrees

Slow Roasted Prime Rib, Natural Jus
Roasted Pork Loin, Pumpkin Stuffing, Sourdough
Wild Salmon, Wellington Criminis
Whole Free Range Chicken, Fall Vegetables
Artisan Pasta, Herbed Butter Bread Crumbs

Chef's Selection of Seasonal Desserts

Vegetables

Please Select Two

Gratin of Cauliflower
Roasted Seasonal Oxbow Farm
Vegetables
Braised Brussels Sprouts
Roasted Squash, Apples

Salads

Please Select Two

Smoke Roasted Root Vegetable Salad,
Tarragon Vinaigrette
Whole Grain Salad, Winter Vegetables
Baby Mixed Greens, Seasonal Vinaigrette
Mixed Tomato Salad, Hot Bacon Dressing
Hearts of Romaine, White Anchovies, Citrus
Vinaigrette

NOVELTY HILL **JANUIK**

Complement.....

Wine Selections

Novelty Hill

- 2006 Stillwater Creek Vineyard Semillon 18/bottle
- 2007 Stillwater Creek Vineyard Sauvignon Blanc 18/bottle
- 2007 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
- 2006 Stillwater Creek Vineyard Sangiovese 25/bottle
- 2007 Stillwater Creek Vineyard Malbec* 25/bottle
**Released Late Fall, 2009*
- 2006 Columbia Valley Merlot 22/bottle
- 2004 Stillwater Creek Vineyard Merlot 28/bottle
- 2005 Columbia Valley Syrah 22/bottle
- 2004 Stillwater Creek Vineyard Syrah 28/bottle

J-NH

- 2007 J-NH Spring Run Rose 16/bottle
- *\$2.00 from every bottle is donated to the Salmon Safe organization*

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
- 2006 Seven Hills Vineyard Cabernet Sauvignon 40/bottle
- 2006 Ciel du Cheval Vineyard Cabernet Sauvignon 45/bottle
- 2006 Champoux Vineyard Cabernet Sauvignon 50/bottle
- 2006 Columbia Valley Reserve Red Wine 65/bottle
- 2006 Columbia Valley Merlot 25/bottle
- 2006 Klipsun Vineyard Merlot 40/bottle
- 2006 Lewis Vineyard Syrah 30/bottle
- 2006 Columbia Valley Red Wine 20/bottle
- 2006 Ciel du Cheval Petit Verdot 35/bottle

Large Format *-Please Inquire*

Vintages are subject to change without notice as we begin to release our new vintage of wine. Price increases may occur on selected wines within the new vintage.

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