

NOVELTY HILL **JANUIK**

Awaken.....

Breakfast

Continental Breakfast

18

Selection of Housemade Muffins, Scones, Breakfast Breads
Housemade Granola
Individual Fruit Yogurt
Fresh Seasonal Fruits and Berries
Fresh Fruit Juice, Milk, Tea Assortment, Caffe Vita Coffee

Hot Breakfast Buffet

24

Selection of Housemade Muffins, Scones, Breakfast Breads
Housemade Granola
Individual Fruit Yogurt
Fresh Seasonal Fruits and Berries
Scrambled Eggs with Fine Herbs
Crisp Bacon, Breakfast Sausage
Fresh Fruit Juice, Milk, Tea Assortment, Caffe Vita Coffee

4.16.2008

Prices Subject to WA State Sales Tax and 19% Service Charge
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Fulfill.....

Working Lunch Buffets

Champoux Vineyard Buffet

34

Fennel, Arugula Salad, Lemon & Basil Dressing
Artisan Pasta Salad, Feta, Olives, Cucumber
Assorted Gourmet Potato Chips
Focaccia Sandwiches to Include:
Salami, Provolone, Arugula
Chicken, Cranberry, Walnut Salad
Goat Cheese, Avocado, Watercress
Chef's Selection of Assorted Desserts

Stillwater Creek Vineyard Buffet

36

Hearts of Romaine, Gorgonzola, Toasted Garlic Dressing
Bread Salad, Bocconcini, Fennel, Salami
Soup of the Moment
Club Sandwiches to include:
Roast Turkey, Bacon, Avocado
Proscuitto, Arugula, Garden Pesto
Grilled Eggplant, Mozzarella
Chef's Selection of Assorted Desserts

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Ciel du Cheval Vineyard Buffet

32

Organic Greens, Watercress, Verjus Dressing
Fingerling Potato Salad, Celery Root and Horseradish
Marinated Olives, Imported Cheese with Seasonal Garnish
Baguette Sandwiches to Include:
Goat Cheese, Pickled Peppers, Red Onion
Steak, Fontina, Arugula
Tuna Salad, Fennel, Black Olive
Chef's Selection of Assorted Desserts

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Nosh.....

Plated Lunch

One appetizer and one dessert may be selected. Up to two entrees may be selected. The highest priced entrée will prevail as the plated lunch price. A split count on the entrees is due 3 business days prior to your event by 11am. If you are unable to provide a split count at this time an additional 10 per entrée will be charged. Fresh bread is served with each meal and Caffe Vita coffee service will be offered with dessert.

Appetizers

Organic Beets, Mache, Crushed Avocado

Roasted Mushrooms, Toasted Pine Nut Dressing

Asparagus Soup, Curry Oil

Fennel, Frissee Salad, Pears, Goat Cheese

Grilled Prawn, Preserved Lemon, Roasted Peppers, Olives

Main Course

Halibut, Peas, Asparagus, Basil Puree 36

Grilled Flat Iron Steak, Thyme Roasted Fingerling Potatoes, Cherry Vinegar 40

Pearl Pasta, Maitake Mushrooms, Broccoli Pesto 34

Free Range Chicken, Organic Carrot, Farro Risotto 36

Grilled Wild King Salmon, Spring Vegetables, Kalamata Olive Sauce 42

Dessert

Warm Chocolate Cake, Salted Almond Cream

Poached Pear, Passionfruit Sabayon

Almond Cake, Pineapple, Caramel

Lemongrass, Coconut Rice Pudding, Tropical Fruit

Crème Brulee, Madagascar Vanilla

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Revive.....

Snacks and Refreshments

Seasonal Fruit Skewers 32/dozen

Fresh Baked Housemade Cookies 28/dozen

Fresh Baked Housemade Brownies 30/dozen

Fire Roasted Nuts 4/guest

Marinated Olive Selection 4/guest

Freshly Popped Corn 3/guest

Assorted Soft Drinks 3/guest

Still & Sparkling Water 2.50/guest

Caffe Vita Coffee, Assorted Teas 4/person

Caffe Vita Espresso Menu Available Upon Request for 20 Guests or Less

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Retreat.....

All Day Package

66

Continental Breakfast

Selection of Housemade Muffins, Scones, Breakfast Breads
Housemade Granola
Individual Fruit Yogurt
Fresh Seasonal Fruits and Berries
Fresh Fruit Juice, Milk, Tea Assortment, Caffe Vita Coffee

Working Lunch Buffet

Choose One

Stillwater Creek Vineyard Buffet

Hearts of Romaine, Gorgonzola, Toasted Garlic Dressing
Bread Salad, Bocconcini, Fennel, Salami
Soup of the Moment
Club Sandwiches to Include:
Roast Turkey, Bacon, Avocado
Proscuitto, Arugula, Garden Pesto
Grilled Eggplant, Mozzarella
Chef's Selection of Assorted Desserts

Champoux Vineyard Buffet

Fennel, Arugula Salad, Lemon Basil Dressing
Artisan Pasta Salad, Feta, Olives, Cucumber
Assorted Gourmet Potato Chips
Focaccia Sandwiches to Include:
Salami, Provolone, Arugula
Chicken, Cranberry, Walnut Salad
Goat Cheese, Avocado, Watercress
Chef's Selection of Assorted Desserts

Ciel du Cheval Vineyard Buffet

Organic Greens, Watercress, Verjus Dressing
Fingerling Potato Salad, Celery Root, Horseradish
Marinated Olives, Imported Cheese, Seasonal Garnish
Baguette Sandwiches to Include:
Goat Cheese, Pickled Peppers, Red Onion
Steak, Fontina, Arugula
Tuna Salad, Fennel, Black Olive
Chef's Selection of Assorted Desserts

Mid Afternoon Break

Choose Two

Seasonal Fruit Skewers
Fresh Baked Housemade Cookies
Fresh Baked Housemade Brownies
Fire Roasted Nuts
Marinated Olive Selection
Freshly Popped Corn

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

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Mingle.....

Hors d' Oeuvres

Available Tray Passed or Stationed

Prices are per Dozen, Minimum Order of Two Dozen on all Items

Gruyere Cheese Puffs	32
Ahi Tartare Spoons, Pinenuts, Coriander	36
Roast Duck, Quince Paste, Crostini	34
*Seasonal Soup Shots	30
Raw Oysters, Apple Mignonette	30
Grilled Prawns, Avocado	36
Tapenade Crostini, Pickled Fennel	30
American Kobe Beef Tartare, Daikon	42
Baked Oysters, Lemon, Parsley	40
Dungeness Crab, Cucumber, Curry	42
Endive, Tandoori Chicken Salad	34
*Risotto Balls, Red Beets, Goat Cheese	32
Mushroom Bruschetta, Taleggio Cheese	32
*Beef, Crimini Mushroom Skewer	38

*Only Available Tray Passed

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Forage.....

Reception Displays

Local & European Cheeses, Flatbreads, Seasonal Garnish 10/guest

Charcuterie Platter of, Cured Meats, Pickled Vegetables, Crostini 15/guest

Display of Seasonal Fruits 8/guest

Garden Crudités, Fresh Dipping Sauces, Tapenade 8/guest

Selection of Smoked, Raw & Lightly Cooked Seafood 450
Serves 30 guests

Antipasta, Assortment of Marinated Vegetables, Meats and Cheeses 14/guest

Beet Cured Wild Salmon 350
Serves 40 guests

Wood Fire Pizza

Only Available Tray-Passed 16
6 pizza minimum order

San Marzano Tomato, Mozzarella, Basil

Goat Cheese, Leeks, Bacon, Scallions

Fontina, Mozzarella, Garlic, Sage

Prosciutto, Arugula, Tomato, Mozzarella

Fennel, Salami, Swiss Chard, Parmesan

Gorgonzola, Potato, Grilled Radicchio, Rosemary

White Anchovy, Feta, Pepperoncini, Watercress

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Indulge.....

Plated Dinner

One appetizer, one salad, one soup and one dessert may be selected. Up to two entrees may be selected. A split count on the entrees is due 3 business days prior to your event by 11am. If you are unable to provide a split count at this time an additional 10 per entrée will be charged. Fresh bread is served with each meal and Caffe Vita coffee service will be offered with dessert.

3 Courses: 56
4 Courses: 66
5 Courses: 76
6 Courses: 86

Appetizers

Grilled Prawn, Preserved Lemon, Peppers, Olives
Grilled Duck, Frissee, Orange, Pistachios
Marinated Dungeness Crab, Asparagus, Apple, Walnut
Organic Beets, Crushed Avocado, Mache

Soups

Celery Root Puree, Parmesan
Roasted Mushroom, Truffle Oil
Potato, Leek, Licorice Oil
Asparagus, Curry Oil

Salads

Fennel, Asparagus, Goat Cheese, Pears
Mixed Greens, Watercress, Verjus Dressing
Roasted Mushrooms, Pine Nut Vinaigrette

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Main Course

Halibut, Peas, Asparagus, Basil Puree

Grilled Lamb Chop, Chickpeas, Apricot, Mint

*Pearl Pasta, Maitake Mushrooms, Broccoli Pesto

Potato Tart, Wild Mushrooms, Savoy Cabbage, Truffle Oil

Free Range Chicken, Organic Carrots, Farro Risotto

Grilled Wild King Salmon, Spring Vegetables, Kalamata Olive Sauce

Grilled Flat Iron Steak, Thyme Roasted Fingerling Potatoes, Cherry Vinegar

Cheese

Imported & Local Artisan Cheese, Seasonal Garnishes

Dessert

Warm Chocolate Cake, Salted Almond Cream

Poached Pear, Passionfruit Sabayon

Almond Cake, Pineapple, Caramel

Crème Brulee, Madagascar Vanilla

Lemongrass, Coconut Rice Pudding, Tropical Fruit

Caffe Vita Espresso Menus Available with Dessert for Parties less than 20 Guests
Please Inquire for Details

*Vegan Entree

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Delight.....

Buffet

20 person minimum

Fresh Bread, Caffe Vita Coffee and Assorted Teas served with each meal

Lunch: Dinner:

2 Entrée:	40	58
3 Entrée:	44	62

Salads

Select Two

Roast Beets, Fennel, Walnut, Goat Cheese
Grilled Asparagus, Balsamic Dressing
Fingerling Potato, Celery Root, Horseradish
Mixed Greens, Watercress, Verjus Dressing

Entrees

Kurubota Pork, Cider Braised Cabbage
Beef Tenderloin, Garlic Parsley Butter
Wild Salmon, Melted Leeks, Fennel
Free Range Chicken, Roasted Mushrooms, Tarragon
Artisan Pasta, Fontina, Truffled Bread Crumbs

Sides

Select Two

Fire Roasted Fingerling Potatoes
Risotto, Herbs, Parmesan
Organic Potato Puree
Farro, Olives, Roast Peppers

Vegetables

Select Two

Gratin of Cauliflower
Sautéed Pole Beans, Almonds, Garlic
Roast Zucchini, Peppers, Summer Squash
Glazed Baby Carrots, Swiss Chard

Chef's Selection of Seasonal Desserts

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Refresh.....

Non-Alcoholic Beverages:

Assorted Soft Drinks, Juices & Dry Soda 3/guest

Bottled Water, Still & Sparkling 2.5/guest

Caffé Vita Coffee, Regular and Decaf 4/guest

Assorted Numi Hot Tea Selection 4/guest

Caffé Vita Espresso Menu 5/guest
Available for parties of 20 Guests or fewer

Numi High Mountain Black Iced Tea 25/gallon

Old Fashioned Lemonade 25/gallon

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Complement.....

Wine List

Vintages are subject to change without notice as this is the time of year we begin to release our new vintage of wines. Price increases may occur on select wines within the new vintage.

Novelty Hill

2005 Stillwater Creek Vineyard Semillon	18
2005 Stillwater Creek Vineyard Sauvignon Blanc	18
2005 Stillwater Creek Vineyard Viognier	22
2005 Stillwater Creek Vineyard Chardonnay	22
2006 Stillwater Creek Vineyard Roussanne	22
2004 Columbia Valley Red Wine	18
2005 Columbia Valley Cabernet Sauvignon	25
2004 Stillwater Creek Vineyard Cabernet Sauvignon	30
2005 Stillwater Creek Vineyard Sangiovese	25
2005 Columbia Valley Merlot	22
2004 Stillwater Creek Vineyard Merlot	28
2004 Columbia Valley Syrah	22
2004 Stillwater Creek Vineyard Syrah	28

*2005 J-NH Spring Run Rose 18 - SOLD OUT
* \$2 from every bottle is donated to the Salmon Safe organization

Januik:

2006 Cold Creek Vineyard Chardonnay	30
2006 Elerding Vineyard Chardonnay	25
2005 Columbia Valley Red Wine	20
2005 Columbia Valley Cabernet Sauvignon	30
2005 Champoux Vineyard Cabernet Sauvignon	50
2005 Ciel du Cheval Vineyard Cabernet Sauvignon	45
2005 Seven Hills Vineyard Cabernet Sauvignon	40
2005 Columbia Valley Merlot	25
2005 Klipsun Vineyard Merlot	40
2005 Lewis Vineyard Syrah	30
2005 Ciel du Cheval Vineyard Petit Verdot	35
2005 Columbia Valley Reserve Red	65

Large Format, Past Vintage and Dessert Wines:

2005 Januik Columbia Valley Cabernet Sauvignon Magnum (1.5 L)	75
2005 Januik Champoux Vineyard Cabernet Sauvignon Magnum (1.5 L)	125
2004 Januik Columbia Valley Reserve Red Wine Magnum (1.5 L)	140
2003 Novelty Hill Columbia Valley Cabernet Sauvignon Magnum (1.5 L)	65
Named to the Wine Spectator Top 100 List	
2003 Novelty Hill Stillwater Creek Vineyard Cabernet Sauvignon	35
2003 Novelty Hill Stillwater Creek Vineyard Merlot	30
2004 Novelty Hill Late Harvest Semillon (375 ml)	18

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