

# Novellus

A Novel Dining Experience

## Catering Menu



### BOOKLET CONTAINS:

Signature Hors d'oeuvres  
Happy Hour Appetizers Menus

Signature Dinner Buffet  
Seated Dinner  
Dessert Collection

Station Buffet Extras  
Drink Packages  
FAQS



# Signature Hors d'oeuvres

This menu allows your guests to enjoy our fresh fruit, specialty cheeses and Meats upon their arrival, followed by our tastefully displayed, grand hors d'oeuvres buffet. Appetizer portions are determined.

## \*Charcuterie Board Display

Seasonal fruit & specialty cheeses artfully displayed & garnished. Accompanied by assorted crackers & breads.  
Medium-\$120 Large- \$185 XLarge- \$240

## \*Carvery Station: Choice of one

Roasted Beef Tenderloin- Dollar Rolls & Whipped Horseradish  
Herb Marinated Roasted Turkey - Wheat Rolls & Raspberry Basil Mayo  
Maple Roasted Pork - Assorted Rolls & Blackberry BBQ Sauce  
Prime Rib - Assorted Rolls & Blackberry BBQ Sauce (\$1.00 per person)

## Hot Hors d'oeuvres: choice of Four

### Smoked Salmon Bites

served with lemon/horseradish mousse

### Crab Cakes

served with house remoulade

### Vegetable Spring Roll

with dim sum dipping sauce

### Steak Rolls

Served with house chipotle sauce

### Stuffed Mushroom

with Boursin and mozzarella, breaded in panko crumbs

### Crab and lobster Dip

served with garlic crostini

### Confit Chicken Wings

Buffalo, Honey Sri-racha, BBQ, Garlic Parmesan

### Assorted Flatbread

Chicken Florentine, Cajun, Carnitas, Garden,  
Buffalo Chicken

### Toasted Raviolis

Meat, Cheese, Vegetable or Seafood with  
marinara sauce

### Arancini

Served with pomodora sauce

### Pretzel Bites

with house beer cheese

### Drunken Shrimp

with guacamole, tropical salsa and tequila lime  
glaze

### Bruschetta

Sun-dried tomato basil, Tapenade, cured  
salmon, caprese

### Beef Skewer

Balsamic Glaze, thai green curry marinade,  
adobo, Bbq Rubbed

### Warm Spinach &

### Artichoke Dip

with mini pita bread chips

### Assorted Sliders

deli Italian, buffalo chicken, pulled pork,  
eggplant caprese

### Chicken Skewers

peanut satay, coconut curry, teriyaki

**Price / Person:** 150 or more guests: \$29    100 -149 guests: \$30    50 - 99 guests: \$31

Pricing includes all necessary best quality disposable dinnerware, our professional staff and the complete setup of buffet with skirting, linens & decor.

\*Does not include Charcuterie Boards or Carvery Station



# Happy Hour Appetizers Menus

These preset menus are designed for your guests enjoyment for prior to dinner or happy hour at end of day!  
Does not allow for substitution. Appetizer portions are determined.

## MENU 1

### Confit Chicken Wings

Buffalo, Honey Sri-racha, BBQ, Garlic Parmesan

### Toasted Raviolis

Meat, Cheese, Vegetable or Seafood with marinara sauce

### Pretzel Bites

with housemade beer cheese

### Vegetable Spring Roll

with dim sum dipping sauce

## MENU 2

### Stuffed Mushroom

with Boursin and mozzarella, breaded in panko crumbs

### Warm Spinach & Artichoke Dip

with mini pita bread chips

### Assorted Sliders

deli Italian, buffalo chicken, pulled pork, eggplant caprese

### Arancini

Served with pomodora sauce

## MENU 3

### Assorted Flatbread

Chicken Florentine, Cajun, Carnitas, Garden, Buffalo Chicken

### Crab and lobster Dip

served with garlic crostini

### Crab Cakes

served with house remoulade

### Beef Skewers

Balsamic Glaze, thai green curry marinade, adobo, Bbq Rubbed

## MENU 4

### Bruschetta

Sun-dried tomato basil, Tapenade, cured salmon, caprese

### Smoked Salmon Bites

served with lemon/horseradish mousse

### Drunken Shrimp

with guacamole, tropical salsa and tequila lime glaze

### Steak Rolls

Served with house chipotle sauce

Price / Person:	MENU 1:	MENU 2:	MENU 3:	MENU 4:
150 or more	\$17	\$19	\$21	\$23
100 - 149	\$18	\$20	\$22	\$24
0 - 99	\$19	\$21	\$23	\$25



# Signature Dinner Buffet

This menu includes complete setup of Dinner Buffet service with necessary chafing dishes, serving equipment to complement your event. Also provided is our professional staff to coordinate and execute the best service possible  
\*Appetizer separate pricing stated above

## Salad Selection: Choice of one

- House Salad - Ranch Dressing
- Italian Salad - House Italian Vinaigrette
- Caesar Salad - Caesar dressing & homemade croutons
- Strawberry Fields Salad - Strawberry Vinaigrette (+\$0.75/person)

**\*Appetizer Selection:** Select one of our pre-designed appetizer menus or  
Select from our Signature appetizer menus

## Signature Entree

### Mediterranean Chicken

Chicken breast stuffed with olives, creamy feta, tomatoes, and parsley.

### Chicken Parmigiana

Breaded chicken breast covered in marinara sauce and mozzarella, parmesan cheese.

### Blackened Chicken

Roasted chicken breast coated in a special spice blend.

### Pancetta Encrusted Pork

Tournedos of pork, encrusted with Italian bacon. Served with Dijon demi-glaze

### Grilled Pork Chops

Tender pork, lightly grilled & seasoned with rosemary. Served with tomato relish.

### Lemon Crusted Salmon

Salmon encrusted with lemon pepper

### Blackened Salmon

Roasted chicken breast coated in a special spice blend.

### Beef Tenderloin Medallions

Beef medallions with horse radish mousse

### Sicilian Style Beef Spedini (+\$1.00pp)

Thinly sliced sirloin of beef, stuffed with fresh basil, Roma tomatoes & Italian cheeses. Topped with sauce pomodoro

### Eggplant Parmesan Napoleon

Breaded & baked eggplant stacked with ricotta-Parmesan mousse.  
Served with pomodoro sauce

## Side Dishes: Choice of Two

- **Vegetables:**
  - Chefs Vegetable Medley, Deep fried Brussel Sprouts (w/ cranberries), Bacon Wrapped Asparagus, Zucchini and yellow Squash, Stir-fry Green Bean
- **Potatoes, Pasta, Rice:**
  - Parmesan encrusted potatoes, Garlic mashed potatoes, Rosemary trio potatoes, Penne Alfredo, Tomato & Mush Risotto, Penne Marinara, Couscous Pilaf

Price / Person:	150 or more	100-149	0-99
1 entree	\$27	\$28	\$29
2 entree	\$38	\$39	\$40
2+ entree	\$49	\$50	\$51



# Seated Dinner

Our Seated Dinner entree selections are designed with the highest regard for presentation. Your menu will be plated & served to your guests by our culinary team in order to assure optimal eye appeal. Each entree will be paired with our chef's freshest vegetable & starch selections to achieve optimum flavor compatibility. Service will begin with appetizer selection upon arrival, followed by seated salad, followed by main course. Desert can be added!

\*Appetizer seperate pricing stated above

## \*Appetizer Selection:

Select one of our pre-designed appetizer menus or Select from our Signature appetizer menus

## Salad Selection: Choice of one

House Salad - Ranch Dressing  
Italian Salad - House Italian Vinaigrette  
Caesar Salad - Caesar dressing & homemade croutons  
Strawberry Fields Salad - Strawberry Vinaigrette (+\$0.75/person)

## Signature Entree Selections

**Price / Person**  
150+ 100+ 0+

Stuffed Mediterranean Chicken - olives, creamy feta, tomatoes, and parsley	\$47	\$49	\$51
Stuffed Chicken Sebastian - herbs, asparagus & roasted tomato and Champagne sauce	\$47	\$49	\$51
Pancetta Encrusted Pork - encrusted with Italian bacon. Served with Dijon demi-glaze	\$50	\$52	\$54
Honey Bourbon Salmon - seared salmon basted in honey bourbon sauce	\$53	\$55	\$57

## Deluxe Entree Selections

Bacon Wrapped Sirloin - Served with bordelaise sauce	\$58	\$60	\$62
Stuffed Tenderloin - Caramelized leeks, baby spinach & gorgonzola cheese • Balsamic demi-glaze	\$61	\$63	\$65
Tuscan Veal Roulade - Sundried tomatoes, basil leaves & pancetta • Roasted tomato cream sauce	\$61	\$63	\$65
Seared New York Strip Steak - Served with caramelized onions • Jack Daniel's sauce	\$63	\$65	\$67

## Chef's Pairings:

Mediterranean Chicken and Bacon Wrapped Sirloin	\$57	\$59	\$61
Honey Bourbon Salmon & Seared New York Strip Steak	\$59	\$61	\$63
Pancetta Encrusted Pork & Stuffed Tenderloin	\$59	\$61	\$63

## Dessert Selection:

Choose from our Dessert Collection  
Our specialty pies, parfaits, mousse, cupcakes  
Seated Desserts will be tastefully garnished.



# Dessert Collection

## **Cookies: \$2.00/person**

Includes portion of 1.5/person

### **Basic:**

- Sugar Cookie
- Chocolate Chip
- Snickerdoodle
- Peanut Butter
- M&M

### **Deluxe: (+0.50/person)**

- Goey Butter
  - (Red velvet, white or reg chocolate)
- Triple Chocolate Chip
- Thumbprint
  - (raspberry, apricot, mixed berry)
- "Kiss" Cookie
- White Chocolate Macadamia

## **Gourmet Desserts: \$3.25/person**

Includes portion of 1.25/person

- Cake pops
  - Chocolate, Vanilla or Red Velvet
- Cannoli
  - cinnamon infused shell, ricotta mousse & chocolate chips
- Shot Glass Desserts
  - Fruit Parfait, Tiramisu, Apple Pie Crunch
- Brownie Bites
- Candy Melt
  - Chocolate, White Chocolate, Wedding Colors

## **Speciality Desserts: \$3.75/person**

### Mini Gourmet Cheesecakes

Key-lime, Turtle, Strawberry, salted caramel, Infused(+0.50/person).

### Mousse Bar

Chocolate and White Chocolate mousse bar with various dessert toppings for your guests to customize their mousse

### Gourmet Cupcakes

Chocolate, Vanilla and Red Velvet with various icing flavors, designs and infusions.

### Novellus Dessert Platter

Assortment Mini Cheesecake, Cannolis, Chocolate Chip Cookie.



# Buffet Stations

Still Hungry?? Our Extras are Perfect for between the ceremony / reception & late night drink snacks after everyone has eaten or to customize your night even more!

## Stations

### Street Taco Bar Station **\$15/person**

**Choice of Two:** Smoked Pulled Pork • Ground Seasoned Chicken • Ground Beef •

Southwest Shrimp • Fajita Vegetables

**Accompaniments:** Flour Tortillas • Roasted Tomato Salsa • Pico de Gallo • Onions

Shredded Cabbage • Cojita Cheese • Crema • Guacamole

### Mac 'n Cheese Bar Station **\$18/person**

**Accompaniments:** Seafood Mousse • Bacon • Bruschetta Tomatoes • Seasoned Breadcrumbs •

Bleu Cheese Crumbles • Green Onion

### Gourmet Slider Bar Station **\$23/person**

**Choice of Two:** Mini Black Angus Beef Sliders • Grilled Chicken Breast Sliders • Veggie Burger Sliders

**Accompaniments:** Bacon • Sliced Cheeses • Lettuce • Tomato • Sliced Onion • Pickles

### Baked Potato Bar Station **\$15/person**

**Accompaniments:** Butter • garlic butter • Sour cream • Shredded cheese • Bacon •

Green onion • Salsa • Chili • Guacamole • Caramelized Onions • Avocado •

Mushrooms • Tomatoes • Broccoli • Hot sauce • jalapeños • shredded chicken

### Salad Bar Station **\$15/person**

**Choice of Two:** Shredded Romaine • Spring Mix • Spinach

**Accompaniments:** Bacon • Shredded Cheeses • Cherry Tomato • Sliced Onion • Pickles •

Banana Peppers • Croutons • Sesame Seeds • Carrots • Hard Boiled Egg • Corn •

Black Beans • Tortilla Chips



# Drink Packages

\*Selected package applies to all guests.

## Drink LVL 1

This drink package includes:

soft drinks  
coffee  
tea

(+\$15 p/person)

## Drink LVL 2

This drink package includes:

Level 1 Drink package  
Bottle Beer  
Craft Can Beer  
House Wine

(+\$25 p/person)

## Drink LVL 3

This drink package includes:

Level 2 Drink package  
Mixed Rail Drinks

(+\$32 p/person)

## Drink LVL 4

This drink package includes:

Level 3 Drink package  
Common and Specific  
cocktails and higher level  
liquor.

(+\$40 p/person)

### ADD-ON:

Champagne Toast (+\$3.00 Per/Person)  
Bride & Groom Signature Cocktail (+\$4.25 Per/Person)



## Q&A's

### **What is the pricing of the carvery station?**

Our Carvery Station allows for a unique addition to your event, this providing a Carver to put on a show for your guest to enjoy as they receive a specialty Hors D'oeuvre, pricing on this varies on the meet selected and amount of guests attending.

### **How many Charcuterie Boards should I have for my party of 50?**

All events differ in suggested amount of charcuterie boards to incorporate, this depending on many factors such as the appetizers selected/offered to guests, along with the type of event you are hosting, even the placement of the boards. Typically we would suggest two options either four medium boards to offer multiple placements and locations for guests to graze, or three large boards for more of a concentrated bar location for guests to graze while awaiting a cocktail.

### **Do you have any additional fees for renting out your restaurant?**

Our priority when hosting your event is providing you an experience that is not achievable at other restaurants, this being said the only fee that is set is a \$30.00 Linen fee, this fee's purpose is to ensure our ability to continuously provide our quality within all fine china, linen napkins, and black linen rolled flatware for all courses. The other charges that should be expected on final bill is taxes and base 20% gratuity that is shared among front and back of house staff that is allowing this event to run smoothly.

### **What are any Nonnegotiable 's such as minimum/deposit when booking with Novellus?**

When deciding to book you event with us we have a set minimum of \$2,500. Following the decision of booking with us a \$500.00 deposit is required to secure your date and prevent any other bookings at that time. This deposit will be applied to final price at time of payment for this event. This deposit is non refundable if cancelation occurs. Two weeks prior to event final changes such as menu, time, guest count are required. This time mark is what the final invoice will reflect.

### **What sets Novellus apart from other venues?**

Novellus is a privately owned restaurant that allows for flexibility and personable relationships when planning an event. You will get to work with the event planner to ensure your expectations and vision is not only achieved but exceeded with minimal effort and time requested from you, as we recognize the busy lives, and other responsibilities. This relationship will be of no charge and available throughout the entirety of planning. All staff is held accountable for taking pride in what they do along with the quality of performance that they work. When hosting with Novellus you will get the luxury of privately enjoying our restaurant for the entirety including our outside patio during your event, as we will close to the public. This offering our entire staff's attention on your event's details and guests satisfaction, this also allowing for you and your guest a level of autonomy during the event to mingle and enjoy all aspects we have to offer along with friends and family and not being confined to a seat and their surrounding guests. The level of autonomy is continued in the personalization factor of our menu along with the details of the night, such as the ability to choose playlists, personalized slideshows displayed on screens throughout the restaurant to share memories of engagement photos, previous work parties and much more. Here at Novellus you can expect to feel seen and heard individually and not just another customer but as a priority. We thank you in advance and are ecstatic for the possibility to work with you in creating memories!

Thank You~ Novellus Family

