

CHIC, INSTYLE, NEW YORK CATERING



.NOVA CATERING
+ EVENTS

PREMIERE CLASS COLLECTION

FLAWLESS 360° CATERING
CREATIVE DELICIOUS FOOD.
INNOVATIVE BEAUTIFUL
PRESENTATION.
WARM, PROFESSIONAL
SERVICE
IT IS OUR GARANTEE



.NOVA CATERING
+ EVENT

Seated dinner

A LA MINUTE DINNER collection



FIRST COURSE

Marinated Haricot Vert

Goat Cheese, Toasted Pine Nuts, Micro Greens and Basil Vinaigrette

Roasted Beet and Herbed Goat Cheese Napoleon

Crushed Hazelnuts and Citrus Shallot Vinaigrette

Tomato Tart

Goat Cheese Mousse and Micro Greens

Chopped Farmers Market Vegetable Salad

Shaved Parmesan and Balsamic Vinaigrette

Salad of Red and Green Baby Romaine

Brioche Parmesan Crouton, Marinated Heirloom Tomatoes, Burrata Cheese and Basil Vinaigrette



SECOND COURSE

Wild Mushroom Risotto with Ragout of Mushrooms and Shallots

Roasted Tomato Soup with Miniature Grilled Cheese Sandwiches

Smoked Mozzarella Ravioli with Smooth Tomato Sauce and Wild Oregano

Asparagus Soup with Parmesan Cream

ENTRÉE

Herb Roasted Organic Chicken

Red Bliss Potato Cake, Lemon, Blanched Garlic and Wilted Pea Greens

Pan Roasted Organic Chicken

Potato Leek Tart, Roasted Grapes, Arugula and Port Balsamic Reduction

Miso-Glazed King Wild Salmon

Carrot Ginger Purée, Five-Spice Red Wine Reduction and Tempura Shiso Leaves

Roasted Black Bass

Feta-Scallion Potato Purée, Sautéed Zucchini, Sun Dried Tomatoes, Black Olives and Wild Oregano

Roasted Filet Mignon

Potato Gillette, Sautéed Spinach, Roasted Mushrooms and Shallot-Red Wine Reduction

Duo of Beef Grilled Filet Mignon and Braised Short Rib

Spring Onions, Asparagus, Fresh Horseradish Mashed Potatoes and Sauce Béarnaise

Grilled Rack of Lamb

Stir Fried Vegetables, Wasabi Potato Purée and Cilantro Mint Vinaigrette

Vegetarian Tower of Roasted Portobello, Zucchini Squash, Roasted Pepper and Spinach

Warm Goat Cheese Quenelle and Fennel Tomato Fondue



DESSERT

Meyer Lemon Tart with Blackberry Merlot Sauce and Blackberry Sorbet

Chocolate Teardrop filled with White Chocolate Mousse and Fresh Cherries

Toasted Almond and Espresso Cream Torte with Javari Milk Chocolate Mousse

Banana Caramel Custard with Caramel Crème Fraiche and Caramel Chocolate Chip Ice Cream

wine tasting dinner

COMTEMPORARY FLAVORS



TRAY PASSED

CUT Mini Burgers with Special Sauce Pan
Fried Oysters with Red Thai Curry Spicy
Tuna Tartare in a Sesame Miso Cone
Kobe Beef Tartare with Grain Mustard & Horseradish

AMUSE BOUCHE

“Two” Minute Egg
Uni, Caviar Pearls and Wasabi Whipped Cream



SECOND COURSE

Butter Poached Maine Lobster
White Truffle Sabayon

THIRD COURSE

Slow Roasted Turbot
Salsa Verde and Roasted Fennel

FOURTH COURSE

Cantonese Style Roasted Duck
Persimmons, Black Pepper and Ginger



ENTRÉE

Slow Braised “Indian Spiced” Short Rib
Celery Root-Apple Purée, Golden Raisins and Crispy Curried Shallots

CHEESE

Abbeye De Belloc
Champagne Grape Panna Cotta and Fig Walnut Twist

DESSERT

Yuzu Lemon-Lime Meringue Tart

dinner buffet

CLASSIC DINNER BUFFET



SALAD

Butter Lettuce Salad

Oranges, Roquefort Cheese, Olives, Walnuts and Balsamic Vinaigrette

Marinated Haricot Vert

Baby Greens, Goat Cheese, Toasted Pine Nuts and Basil Vinaigrette



ENTRÉE

Four Cheese Tortelloni

Vine-Ripened Tomato Sauce and Basil

Grilled Côte De Boeuf

Sautéed Celery and Sweet Onions, Bordelaise Sauce

Stuffed Chicken

Risotto and Wild Mushrooms

Roasted Halibut

Warm Tomato Fennel Vinaigrette

Ratatouille Style Vegetables with Tomato, Thyme and Parsley

Cauliflower Gratin

Yukon Gold Potato Purée with Crème Fraîche



DESSERT

Vanilla Bean Panna Cotta with Wild Strawberries and Fresh Mint

Caramelized Meyer Lemon Tarts

Warm Chocolate Truffle Cakes with Whipped Cream and Spun Sugar

Chocolate Crème Brûlées

French Butter Apple Tarts

BEVERAGE

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Teas and Herbal Infusions

DINNER SEATED OR FOOD TABLE PRESENTATION



ASIAN FLIGHT

TRAY PASSED

POMEGRANATE-CURRENT GLAZED SHORT RIB WITH WASABI SPAETZLE, PASSED IN ASIAN SPOONS
LOBSTER AND VANILLA BEAN TEMPURA WITH VANILLA-PINEAPPLE SAUCE
MINI KOBE BURGERS WITH WASABI AIOLI AND TERIYAKI ONIONS
CRISPY PINEAPPLE-GLAZED QUAIL
TEMPURA SHRIMP WITH WASABI GLAZE
ASSORTED SUSHI WITH WASABI-SOY DIPPING SAUCE

APPETIZERS

VINE-RIPENED TOMATO SALAD, PICKLED ONION AND YUZU BASIL VINAIGRETTE
DRY FRIED STRING BEAN SALAD WITH CANDIED CASHEWS AND TOFU
STIR FRIED CHICKEN LETTUCE CUPS WITH THAI BASIL, ORANGE AND PINE NUTS
VEGETABLE SHANGHAI NOODLES WITH SWEET PEPPERS, MUSHROOMS, ORANGE AND CHILIES

ENTREES

MISO-GLAZED KING WILD SALMON CARROT GINGER PURÉE, FIVE-SPICE TEMPURA SHISO LEAVES
BROILED BUTTERFISH WITH CHILI ORANGE NOODLES AND SESAME-MISO VINAIGRETTE FOAM
SALMON WITH GINGER, CHILIES AND GALANGAL
SZECHUAN STYLE NEW YORK STEAK WITH ASPARAGUS, WILD MUSHROOMS AND LOTUS ROOT
BRAISED "INDIAN SPICED" SHORT RIB CELERY ROOT-APPLE, AND CRISPY CURRIED SHALLOTS
RACK OF LAMB STIR FRIED VEGETABLES, WASABI POTATO PURÉE AND CILANTRO MINT VINAIGRETTE

DESSERT

EXOTIC BOMB, RASPBERRY, MANGO, PASSION FRUIT, WHITE CHOCOLATE DRIZZLE
LITCHI TART, FRESH LITCHI MÉLANGE, GINGER SYRUP
MANGO MOUSSE, MANGO BRULEE, MANGO COULIS
COCONUT-PINEAPPLE PARFAIT, CHOCOLATE VELOUTE
THE CUBE : DARK CHOCOLATE MOUSSE, SWEET CHERRY



dinner buffet

TUSCAN SPECIALTY DINNER BUFFET



SALAD

Heirloom Tomato Salad

Basil Aioli, 25-Year Old Balsamic, Burrata Cheese

Pear and Pecorino Salad

Arugula, Pink Peppercorns, Hazelnut Honey Vinaigrette

ENTRÉE

Salumi Antipasto

Cured Meats, Roasted Peppers, Marinated Olives, Truffle-Marinated Artichokes and Garlic-Rubbed Grilled Bread

Homemade Stozzapretti Pasta

Slow Braised Wild Boar Ragù, Spring Peas and Pecorino Snow

Sautéed Cavolo Nero with Crispy Pancetta, Garlic Confit

Fagioli al Fiasco

Tuscan Beans, Roasted Tomatoes, Fava Beans and Tiny Herb Bread Cubes

Homemade Bresaola

Porcini Mushrooms, Oregano and San Marzano Tomatoes

Bistecca Fiorentina

Prime Rib Eye Steak, Chili Flakes, Garlic, Flat Parsley

Branzino Aqua Pazza

Shrimp, Lobster, Saffron Potatoes, Olives, Lemon

Olive Oil Fried Chicken Breast

Arugula, Red Onions and Balsamic Vinegar



DESSERT

Limoncello Sorbet

Mini Ricotta Chocolate Chip Cannoli

Strawberry Panna Cotta

Marinated Fresh Fruit

Basil Orange Sorbet

VEGAN DINNER BUFFET



TRAY PASSED

Miso-Glazed Portabello Mushroom Lettuce Cup with Sticky Rice

Crispy Plantain with Spicy Avocado Mousse

Cucumber and Honeydew Gazpacho

Pizza with Grilled Vegetables and Basil Pesto

Falafel with Lemon Tahini

Tempura Vegetables with Ponzu Dipping Sauce

ENTRÉE

Vegetable Sushi with Brown Rice and Soy Paper "Nori" Soy

Bean Tabbouleh Salad with Grilled Whole Wheat Pita

Chilled Soba Noodle Nest with Crunchy Vegetables and Garlic-Yuzu Vinaigrette

Black Garbanzo Bean Hummus with Homemade Matzo Cracker

Marinated Grilled Tofu with Truffled Tomato Vinaigrette

Barley Risotto with Leeks and Tomatoes

Roasted Eggplant with Curry Potatoes and Peas



DESSERT

Fruit Soup Shots with Orange Tapioca

Pineapple Cous Cous with Mint

Caramel Popcorn and Pecan Balls

Chocolate Covered Fruit



VEGAN DINNER BUFFET



TRAY PASSED

Mini White Bean and Spinach Burger with Spicy Harissa
Carrot Ginger Cappuccino
Crispy Bean Sprout Spring Roll with Avocado and Orange
Honey Mango, Pear, and Carrot Maki Roll with Wasabi
Coriander Soy Edamame Hummus on Sesame Pita



ENTRÉE

Fresh Fruit Carpaccio

Passion Fruit Caviar, Fennel Pollen and Sweet Red Onion

Cups of Tender Lettuce

Blood Oranges, Endive, Candied Walnut and Wild Herb Polenta Croutons
Slow-Braised Portabello "Short Rib"

Indian Spices, Leeks, Celery Root, Mint and Cilantro

Twice Baked Yukon Gold Potato Samosas

Curry, Peas, Coriander and Jalapeno

China Dal Lentils

Crispy Phyllo, Savoy Cabbage and Roasted Peppers

Stuffed Baby Bells

China Dal Lentils, Grilled Asparagus and Cumin Lemon Vinaigrette

Soba Noodles and Raw Vegetables

Yuzu, Soy and Garlic Flowers

Black Rice and Pineapple

Vanilla, Thai Basil and Tofu



DESSERT

Oatmeal Cranberry Cookies and Pumpkin Ginger Sorbet Ice Cream Sandwich

Wild Fruit and Mint Soups Shooters

Warm Chocolate Shake with Homemade Marshmallow

Baklava



dinner stations

SOUTHERN

Baby Greens with South Carolina Goat Cheese
Candied Pecans and Creamy Peppercorn Dressing
Popcorn Shrimp with Spicy Mayonnaise
“Honey Stung” Fried
Chicken Barbecued
Spare Ribs Mashed
Potatoes and Gravy
Sweet Buttered
Corn
Baked Macaroni and Cheese

BISTRO

Marinated French Green Beans
Crumbled Goat Cheese and Pine Nut
Vinaigrette Asparagus Salad with
Horseradish Vinaigrette Sautéed Bass with
Lemon and Caper Sauce
Slow Braised Short Rib
Mustard and Caramelized
Shallot Glaze Bistro French Fries
with Parsley and Garlic Wolfgang
Puck Breads and Lavosh

ITALIAN

Warm Shrimp and White Bean “Bruschetta” with
Rosemary
Antipasto with Italian Meats and Cheeses, Roasted
Peppers, Artichokes and Red Wine Oregano
Vinaigrette
Homemade Spinach Lasagna with Crispy Spinach
Lamb Osso Buco
Tomato Orzo and Lemon Parsley
Gremolata Chicken with Wild
Mushrooms and Marsala Wine Tuscan
Style Vegetables and Potatoes

ASIAN

Chinese Chicken Salad with Crispy Wontons, Sesame
Candied
Cashews and Chinois Dressing
Sea Salt Sprinkled Edamame
Red Curry Prawns
Pad Thai Noodles, Egg and Tofu
Dry Fried String Beans with Candied Cashews
Hong Kong Style Atlantic Salmon
Ginger, Chilies and Galangal
Steamed Jasmine Rice
Stir Fried Chicken Lettuce Cups
Thai Basil, Orange and Pine Nuts

TAPAS

Bacon Wrapped Dates
Stuffed with Parmesan, Port Glaze and Micro Arugula
Baked Goat Cheese, Spanish Tomato Sauce and Grilled
Bread Baby Heads of Lettuce
Manchego, Endive, Almonds and Pear Vinaigrette
Roasted Peppers
Asparagus, Leeks, Chickpeas, Lemon and Olive Oil
Baked Spicy Crab Fondue
Spinach and Crispy Tortilla Chips
Paella “Royale” with Shellfish
Chorizo, Chicken, White Wine and Saffron Rice

THAI

Glass Noodles with Spicy Shrimp, Papaya, Carrot,
Thai Holy Basil and Citrus Dressing
Thai Spicy Beef and Grapefruit Salad with Bean Sprouts,
Peanuts, Rice Sticks, Mint and Ginger
Bangkok Fried Rice
Eggs, Tomatoes, Asparagus and Green Onion
Stir Fried Vegetables
White Soy, Ginger and Candied Cashews
Sea Bass Wrapped in Banana Leaves
Thai Spices and Jasmine Rice
Braised Short Ribs
Panang Curry, Lime Leaves, Coconut Milk and Fried Garlic

ENGLISH

Bangers with Caramelized Onions and Mashed Potatoes
Traditional Fish and Chips wrapped in Newsprint
Malt Vinegar and Tartar Sauce
Carved Prime Rib with Yorkshire Pudding and Au Jus
Ale and Cheddar Fondue with Toasted Brown Bread

PASTAS & SALADS

Classic Caesar Salad with Croutons, Shaved Parmesan and
Creamy Garlic Dressing
Tomatoes, Basil and Mozzarella
Olive Oil and Aged Balsamic Vinegar
Penne with Chicken and Pesto
Rigatoni with Sausage, Garlic and Rapini
Fusilli with Sun-Dried Tomatoes and Parmesan
Garlic Cheese Bread

dinner stations

SPECIALTY STATIONS CONTINUED...

PLUS DESSERT |



Miniature Pecan Pies

Banana Pudding Cups

Individual Berry tarts

English Toffee Truffles

Warm Zeppolis with Raspberry Jam

Assorted Thai Flavored Mini Cupcakes

Tiramisu

Ginger Crème Brûlée

Crème Puffs

Homemade Ricotta Chocolate Chip Cannolis

Orange Caramel Flan

Mini Churros with Vanilla Cinnamon Custard

Fresh Baked Almond Ginger Cookies

Mango Coconut Pudding

Market Fruit Soups

Fuji Apple Tarts

Cinnamon and Sugar Dusted Banana

Spring Rolls with Caramel Drizzle

hors d'oeuvres

TRAY PASSED HORS D'OEUVRES



SEAFOOD

Lobster and Vanilla Bean Tempura
Vanilla-Pineapple Sauce
Stuffed Baby Artichoke with Shrimp
Brioche, Herbs and Lemon Aioli
Miniature Tortilla Cups
Chipotle Glazed Rock Shrimp,
Sweet Corn and Red Peppers
NOVA Signature Spicy Tuna Tartare in a
Sesame Miso Cone
Smoked Salmon on Lemon Herb Blini
Dill Crème Fraîche and Caviar
Tempura Prawns
Black Bean-Ginger Vinaigrette
Sweet Maryland Crab Cakes
Herb Remoulade
Lobster Spring Rolls
Five-Spice Dipping Sauce
"Mai Thai" Glazed Diver Scallop Satay Style
Snapper Ceviche "Shooter"
Hamachi Sushi Sphere with Wasabi Caviar

MEATS

Roasted Lamb Loin on Olive Bread Crostini
Oven-Dried Tomatoes
Pomegranate Currant Glazed Spare Ribs
Wasabi Spaetzle, passed in
Asian spoons
Crostini with Prime New York Steak, Yuzu
Butter and Shiitake Mushrooms
Chicken Tandoori Cups with Raita
Spicy Szechuan Beef Rolled with
Daikon and Carrot
Roasted Chinese Duck, Shiso Leaf and
Mango Rice Paper Rolls
Miniature Cheeseburger on Brioche Bun
Tiny Pickles & Tomatoes
Chinois Chicken Salad
in Miniature Won Ton Shell
Traditional Pork and Green Onion Pot Stickers
Ponzu Sauce

VEGETABLES

Warm Baby Artichoke Bottoms
Artichoke Fromage
Grilled Porcini Mushrooms on Parmesan
Cracked Pepper Shortbread
Truffled Goat Cheese and
Caramelized Onion Turnovers
Watermelon Cube with French Feta and
Tarragon-Balsamic Syrup
Spinach, Sun-Dried Tomato and
Brie Turnovers
Tomato Tart Tatin with Lemon Aioli
Parmesan Crisps with Mascarpone,
Caramelized Pears and Tiny Arugula
Vegetable Sushi Rolls with Soy-Wasabi Drizzle
Vegetable Pot Stickers with Ponzu Sauce
Vegetable Empanadas with Avocado Salsa
Tomato Confit and Basil Mousse
in a Slender Parmesan Tuille

NOVA SIGNATURE PIZZAS

Four Cheese with Tomato and Basil
Grilled Vegetables with Fresh Herbs
Spicy Sausage and Red Onion
Pepperoni with Roasted Shallot and Peppers
Barbeque Chicken
Red Onion and Cilantro
House Smoked Salmon Pizza
Dill Cream and Caviar
Duck Sausage with Mushrooms and Basil
Artichoke with Shiitake Mushroom,
Shallot and Parmesan

hors d'oeuvres

SPECIALTY INTERNATIONAL HORS D'OEUVRES



MILAN

Sweet Corn and Mascarpone with Truffle Glaze served in a Silver Spoon
Stuffed Zucchini Blossom with Homemade Ricotta and Basil

San Marzano Tomato Sauce

Peach and Burrata Zeppoli dusted with Basil Sugar

Chilled Cantaloupe Soup with Olive Oil Whipped Cream, Black Pepper and Crispy Prosciutto Arancini

Crispy Risotto stuffed with Porcini Mushrooms and Spring Peas

Pizzette

Thin Herb Crust Brushed with Roasted Garlic Oil, Shaved Locatelli and Slow-Dried Heirloom Tomatoes



TOKYO

Seared Kobe Beef Sashimi

Crispy "Noripura" Shrimp with Wasabi Glaze

Lobster Hand Roll with Spicy Pineapple Mayonnaise Wrapped in Toasted Sea Lettuce with 24-Karat Edible Gold

Baby Chicken Lollipop Glazed with Chili Kumquat Sauce

Uni & Eggs

Red Sea Urchin Served over a "Two" Minute Egg with Maple-Soy Glaze and Wasabi Whipped Cream



FRENCH RIVIERA

Leek & Chevre Tart

Escargot "Persillade" En Croute

Demitasse of Onion Soup Gratinee

Coq au Vin

Thumbelina Carrots, Spring Peas, Pearl Onions and Crispy Bacon served in a Tiny Bread Bowl

Miniature Croque Madame

Ham and Cheese Pressed with Parmesan Fondue Topped with Fried Quail Egg

ALL AMERICAN

Mini Prime Beef Cheeseburgers

American Cheese, Shaved Iceberg, Tomato, Grilled Onion and a Baby Pickle

Turkey Burger Slider with BBQ Sauce and Pineapple Aioli on a Homemade Honey Bun

Mac "n" Cheese Bites with Marinara Sauce

French Fries dusted with Parmesan, Garlic and Parsley, served in a paper cone with Heinz 57

DESSERT

Tiny Homemade Ice Cream and Sorbet Cones Mint

Chocolate Chip, Vanilla Bean, Chocolate, Mango

Coriander, Milk Jam, Raspberry Rosewater

Tiny Cupcakes

Yuzu Coconut, Jasmine Passion Fruit, Espresso Torrone, Peach-Caramel Cream

Cream Puffs

Praline, Pistachio, Fraise Des Bois

enhancements

ENHANCED RECEPTION STATIONS



SEAFOOD

Iced Seafood Display with Lobster, Shrimp, Crayfish, Clams, Oysters and Mussels
Horseradish Cocktail
Mignonette Sauce
Lemon Wedges and Mini Tabasco Bottles

SUSHI

Nigiri to Include Yellowtail, Shrimp and Tuna
Sushi Rolls to Include Avocado-Cucumber, Spicy Tuna, Vegetable and California Roll
Optional Action Station (Market Price with 100 Person Minimum)



CARVERY

Assorted California Cheeses with Fresh Fruits and Berries
Sliced Breads and Assorted Crackers
Horseradish Crusted Prime Rib of Beef or Herb Roasted Turkey Carved to order
Served with Small Rolls, Cranberry Relish, Creamy Horseradish and Natural Au Jus

MASHED POTATO MARTINI BAR

Potato Purée Martinis
Black Truffle Butter Balls
Steamed Broccoli
Shredded Cheese
Bacon Bits
Crème Fraîche
Chives
Optional Warm Lobster and Scallion Butter (Market Price)
Optional Caviar (Market Price)



ANTIPASTI BAR

Grilled Asparagus with Grilled Lemon and Olive Oil
Roasted Peppers with Olive Oil, Garlic and Fresh Basil
Chilled Pasta with Saffron, Tomatoes, Olives, Oregano and Pine Nuts
Marinated Grilled Shrimp with Sweet and Spicy Mustard Dressing
Baby Greens with Shaved Manchego Cheese and Sherry Vinaigrette
Assorted Marinated Olives

reception

DESSERT RECEPTION



ASSORTED CHEESES, CRACKERS & FRUIT Assorted Cheeses with Fresh Fruits and Berries Sliced Baguettes and Assorted Crackers



CHOCOLATE CHEESECAKE "TRUFFLES" New York Style covered in Dark Chocolate Caramel Swirl covered in Milk Chocolate Raspberry Swirl covered in White Chocolate

BROWNIE BAR

Classic with Walnuts
M & M Studded Blondies
Milk Chocolate with Peanut Butter Chips
White Chocolate Chunk with Sweet Coconut
Dark Chocolate with Crushed Oreos



SIGNATURE DESSERTS

Vanilla Bean Panna Cotta with Wild Strawberries and Fresh Mint
Caramelized Meyer Lemon Tarts
Warm Chocolate Truffle Cakes with Whipped Cream and Spun Sugar
Chocolate Crème Brûlées
French Butter Apple Tarts
Assorted Cookie Lollipops
Brewed Regular and Decaffeinated Coffee
Assorted Teas

seated lunch

CLASSIC SEATED LUNCH SELECTIONS



FIRST COURSE

Traditional Caesar Salad with Aged Parmesan and Toasted Crostini

Baby Mixed Greens with Tomatoes, Endive and Balsamic Vinaigrette

Marinated Grilled Asparagus with Baby Greens and Pink Peppercorn Vinaigrette

Salad of Vine-Ripened Tomatoes, Fresh Buffalo Mozzarella, Basil, Olive Oil and
100-Year Old Balsamic Vinegar



ENTRÉE

Fruit Wood Grilled Organic Chicken Breast with Sweet Peas,

Roasted Fingerling Potatoes and Cipollini Onions

Roasted Chicken with Preserved Lemon, Chili and Blanched Garlic,

Potato Purée and Sautéed Garlic Spinach

Roasted Wild King Salmon with Fennel Potato Purée, Dill Glazed Cucumbers,

Extra Virgin Olive Oil, Aged Balsamic Vinegar and Organic Micro Green Salad

Herb Crusted Halibut

Tomato Fennel Fondue, Basil Potato Purée and Sautéed Greens

Grilled Agro New York with Crushed Fingerling Potatoes, Garlic Rapini and

Four Peppercorn Sauce (add \$5)

Roasted Filet Mignon

Potato Purée, Farmers Market Vegetables and Bordelaise Sauce (add \$5)



DESSERT

French Butter Apple Tart with Vanilla Ice Cream and Caramel Sauce

Warm Chocolate Souffle Cake

Spun Sugar, Whipped Cream and Fifty Bean Vanilla Ice Cream

Tahitian Vanilla Angel Food Cake with Heavenly Lemon Cream and Fresh Fruit

lunch buffet

SALAD & SANDWICH BUFFET



SALAD SELECTIONS (Select Three)

Traditional Caesar Salad with Aged Parmesan

Baby Mixed Green with Tomatoes, Endive and House Vinaigrette

Tomato and Mozzarella "Caprese" with Balsamic and Olive Oil

Tomatoes with Roquefort, Sweet Onions, Basil, Balsamic and Olive Oil

Marinated Cucumbers with Dill and Red Onion

Pasta Salad with Rapini, Roasted Peppers, Red Onion, Tomatoes and Fresh Herbs

Red Bliss Potato Salad with Whole Grain Mustard



DELI PLATTER

Glazed Ham, Smoked Turkey, Roast Beef

Sliced Cheddar, Swiss and Provolone Cheese

Assorted Rolls and Sliced Breads

Assorted Condiments Including Deli and Dijon Mustards, Mayonnaise

Sliced Tomatoes, Pickles, Red Onions and Shaved Lettuce



SWEETS

Sliced Fruit and Berries with Cottage Cheese

Assorted Freshly Baked Cookies

BEVERAGE

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Teas and Herbal Infusions

lunch buffet

CLASSIC LUNCH BUFFET



SALAD SELECTIONS

Chopped Farmers Market Vegetable Salad

Traditional Caesar Salad with Aged Parmesan

ENTRÉE

Penne Pasta with Sun-Dried Tomatoes and Parmesan

Pan Roasted Chicken with Rosemary Au Jus

Almond Crusted Salmon with Aged Red Wine Sauce

Potato Purée

Sautéed Seasonal Vegetables

Assorted Wolfgang Puck Breads and Rolls

Sweet Cream Butter



DESSERT

Miniature Fruit Tarts

Buttermilk Cake with Strawberries and Crème Fraîche

Warm Chocolate Truffle Cakes



BEVERAGE

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Teas and Herbal Infusions

lunch buffet

LUNCH BUFFET



SALAD SELECTIONS

Mixed Greens with Orange Vinaigrette and Shaved Red Onion

Panzanella Salad of Grilled Zucchini, Grilled Red Onion and Toasted Pan Rustique Bread
Red and Yellow Cherry Tomatoes, Green and Black Olives, Red Wine Vinaigrette
and Fresh Basil



ENTRÉE

Chicken Marsala with Farm Mushrooms

Sliced Leg of Lamb with Rosemary and Garlic

Eggplant Parmesan with Vine-Ripened Tomatoes

Penne with Broccoli, Sun-Dried Tomatoes, Garlic and Olive Oil

Garlic Rapini



DESSERT

Tiramisu Cups with Edible Chocolate Spoons

Miniature Pistachio Crusted Cannolis

Assorted Biscotti

BEVERAGE

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Teas and Herbal Infusions

tea party

AFTERNOON TEA PARTY



PASSED COCKTAILS Sparkling Meyer
Lemonade Raspberry Mint Sweet
Green Tea Strawberry Sugar
Cane Spritzer Lime Ginger Julep
Clear Soda with Orange Ice Cubes

PASSED HOR'S DOEUVRES

Seared Tuna with Fennel Dust, Saffron Potato and Black Olive Tapenade
House Smoked Salmon on Persian Cucumber with Caviar
Grilled Fig with Honey Butter and Mizuna Leaves



FIRST COURSE

Light as a Feather Scones and Crumpets
Wild Strawberries
Golden and Red Raspberries
High Mountain Blackberries
Homemade Devonshire Cream, Apricot Marmalade, Meyer Lemon Cream and
Wild Raspberry Jam



DECADENT SWEETS

Parisienne Macarons: Raspberry, Pistachio, Lemon, Coconut, Espresso
Chocolate Frosted Crystallized Fruits & Strawberries
Earl Grey Tea Biscuits Chocolate
Stuffed Raspberries Brown
Butter Madeleine Cookies Dark
Chocolate Financiers

ASSORTED GÂTEAU

Chocolate Opera Torte
Twelve-Layer Mocha Praline Dobos Torte
Buttermilk Cake with Strawberries
Meyer Lemon Crème Filled Angel Food Cake

BEVERAGE

Freshly Brewed Regular and Decaffeinated Coffee
Assorted Teas and Herbal Infusions

BRUNCH

Organic eggs



Egg station : Egg prepared by a chef at order

Mimi omelettes, vegetarian and non vegetarian assortment
(Ratatouille goat cheeses, Spinach Florentine, Ham and gruyere)

Three Cheese Omelette pancetta, oven roasted tomato

Cured Salmon "Hash" poached egg, blood orange hollandaise

Frittata potato, leek, wild mushrooms

Huevos Rancheros 2 eggs, crisp corn tortilla, pinto beans, chipotle sauce

Lobster Benedict poached egg, cornbread, green chili hollandaise

Steak & Eggs sunny up eggs, grilled hangar steak, homemade steak sauce

SAVORIES

Traditional cobb salad

Chicory & endives salad, goat cheese and grilled pears

Mesclun salad, roasted beets, artichokes, boiled eggs

Smoked salmon, crème fraiche and accompaniments, brioche toast

Spaghetti carbonara, bacon and parmesan

Tomato soup bisque, grilled mature sandwich

Mini black angus burger caramelized onions & country bacon

Croque monsieur and madame

Dollop lemon pancake, blueberry compote

Stuffed apple- walnut cinnamon French toast, Vermont maple syrup

Honey-baked Virginia ham, sweet mustard sauce



Sweets

Fresh fruit salad, mint scented

Fruit display

Rustic fruit galette

Mini bars & cookies plates

Mini French pastries assortment

Waffle, chocolate sauce, strawberries



breakfast

CONTINENTAL BREAKFAST



CONTINENTAL BREAKFAST

Freshly Made Pastries to include:

Croissants, Pain au Chocolat, Sticky Buns,
Fruit Danish, Assorted Muffins and Breakfast Breads

Fruit Preserves and Sweet Cream Butter

Sliced Seasonal Fruit and Berries

Freshly Squeezed Orange and Grapefruit Juices

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Teas and Herbal Infusions



UPGRADED CONTINENTAL BREAKFAST

Freshly Made Pastries to include:

Croissants, Pain au Chocolat, Sticky Buns,
Fruit Danish, Assorted Muffins and Breakfast Breads

Fruit Preserves and Sweet Cream Butter

Assorted Bagels and Cream Cheese

Sliced Seasonal Fruit and Berries

Freshly Squeezed Orange and Grapefruit Juice

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Teas and Herbal Infusions



enhancement

ENHANCED CONTINENTAL BREAKFAST



ENHANCEMENTS

Granola, Berry and Yogurt Parfaits (add \$5 per person)

Individual Boxed Cereals with Regular and Skim Milk (add \$3 per person)

Individual Plain and Fruit Yogurts (add \$3 per person)

Sliced Smoked Salmon with Traditional Accompaniments (add \$6 per person)

Whole Fruit including: Bananas, Apples and Grapes (\$3 per piece)

Toasted Croissant with Scrambled Eggs, Applewood Bacon and Vermont Cheddar Cheese (add \$4 per person)

Breakfast Burrito with Scrambled Eggs and Chicken Apple Sausage Salsa Fresca and Sour Cream (add \$4 per person)

Steel Cut Oatmeal with Toppings of Brown Sugar, Toasted Walnuts, Raisins, Sliced Bananas and Seasonal Berries (add \$5 per person)



ASSORTED BREAKFAST PIZZAS

Smoked Salmon with Dill Cream and Salmon Caviar

Scrambled Egg with Leeks, Goat Cheese and Bacon

Scrambled Egg with Roasted Peppers, Onions and Vermont Cheddar Cheese



seated breakfast

CLASSIC SEATED BREAKFAST



SET ON EACH TABLE

Baskets of Freshly Made Pastries to include:

Croissants, Pain au Chocolat, Sticky Buns, Fruit Danish,

Assorted Muffins and Breakfast Breads

Fruit Preserves and Sweet Cream Butter

ENTRÉE

Corned Beef Hash Cakes “Benedict”

Poached Eggs, Sautéed Spinach and Bearnaise with Fruit Salad

Lemon and Ricotta Blintzes with Warm Wild Blueberry Compote

Heirloom Tomato, Gruyere and Parmesan Frittata with your choice of Home Fries,

Hash Browns or Cottage Fries

Pecan Waffles with Ginger-Vanilla Syrup and Caramel Whipped Crème Fraîche

Raisin Brioche French Toast with Sautéed Bananas and Cinnamon-Spice Butter

Huevos Rancheros with Fried Eggs, Salsa, Cotija Cheese and Crispy Tostada with

Fruit Salad

BEVERAGE

Freshly Squeezed Orange Juice

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Teas and Herbal Infusions

breakfast buffet

BREAKFAST BUFFET



FRESHLY MADE PASTRIES

Croissants, Pain au Chocolat, Sticky Buns, Fruit Danish, Assorted Muffins and Breakfast Breads

Fruit Preserves and Sweet Cream Butter

ENTRÉE

Sliced Seasonal Fresh Fruits and Berries

Scrambled Eggs with Fresh Herbs

Breakfast Potatoes

Applewood Smoked Bacon

Old-Style Buttermilk Pancakes with Wild Huckleberries and Vermont Maple Syrup



BEVERAGE

Freshly Squeezed Orange and Grapefruit Juice

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Teas and Herbal Infusions



snack break

SNACK & BREAK SELECTIONS



MORNING BREAKS

Plain and Fruit Flavored Yogurts

Fresh Whole Fruit

Sliced Breakfast Breads

Cinnamon Swirl,
Lemon-Poppyseed and
Banana Nut

Assorted Granola and Power Bars

Fruit Skewers with Yogurt Dip

Pre-Blended Fruit Smoothies

Mixed Berries,
Strawberry-Banana and
Peach-Mango

Miniature Bagels

Smoked Salmon and
Cream Cheese

AFTERNOON BREAKS

Assorted Sandwiches

Vegetable Crudités with Roquefort Dip

Seasoned Mixed Nuts

Imported and Domestic Cheese Display

Chips, Salsa and Guacamole

Root Vegetable Chips

Granny Smith Apples Sliced

Peanut Butter and
Caramel Dipping Sauces

Jumbo Cookies

Chocolate Chip, Lemon-Ginger,
White Chocolate and Dried Cherries,
Chocolate-Chunk, Peanut Butter,
Oatmeal Raisin or Biscotti

Brownies and Blondies

Lemon Bars and Pecan Bars

Jumbo Pretzels with Assorted Mustards

beverages

BAR PACKAGES



SOFT DRINKS

BEER & WINE

PREMIUM BAR

Skyy Vodka
Gilbey's Gin
Cruzan Rum
Jim Beam Bourbon
Johnny Walker Red Scotch
Seagram's Seven Crown Whiskey
Sauza Tequila

Sparkling Wine
House Chardonnay
House Cabernet Sauvignon
Budweiser and Bud Light Beer
Heineken and Amstel Light Beer

Soft Drinks
Still and Sparkling Water
Fruit Juice



PLATINUM BAR

Absolut Vodka
Tanqueray Gin
Pyrat Rum
Makers Mark Bourbon
Johnny Walker Black Scotch
Crown Royal Canadian Whiskey
Patrón Silver Tequila

Champagne
House Chardonnay
House Cabernet Sauvignon
Budweiser and Bud Light Beer
Heineken and Amstel Light Beer

Soft Drinks
Still and Sparkling Water
Fruit Juice



WINE SELECTIONS



SPARKLING WINES

Listed from light to full-bodied

Domaine Ste. Michelle, Extra Dry, Columbia Valley,

NV Gloria Ferrer, Brut, Sonoma County, NV

Montaudon, Rose, Champagne, Grande, NV

Laurent-Perrier, Brut, Champagne, Nature

Ultra, NV Veuve Clicquot, Champagne, Yellow

Label, NV

Laurent-Perrier, Champagne, Grand Siecle Exceptionnellement Millesime, 1999

Gosset, Rose, Champagne, Grand,

NV Dom Perignon,

Champagne, 1999



RIESLING

Listed from sweetest to least sweet

Chateau St. Jean, Johannesberg Riesling, Sonoma County, 2006

Saint M (Dr. Loosen for Ch. Ste. Michelle), Riesling, Pfalz, Qba, 2006

PINOT GRIGIO

Cavit, Pinot Grigio, Delle Venezie, 2006

Francis Coppola, Pinot Grigio, Blanco, California, 2006

SAUVIGNON BLANC

Rodney Strong, Sauvignon Blanc, Charlotte's Home, Sonoma County, 2006

Château St. Jean, Fume Blanc, Sonoma County, 2006

Francis Coppola, Sauvignon Blanc, Diamond, Napa Valley, 2006

CHARDONNAY

Listed from light to full-bodied

Château St. Jean, Chardonnay, Sonoma County, 2006

Clos du Bois, Chardonnay, Reserve, Alexander Valley, 2006

Estancia, Chardonnay, Pinnacles, Monterey, 2006

Francis Coppola, Chardonnay, Gold Label Diamond Series, California, 2006

Markham, Chardonnay, Napa Valley, 2005

Chateau Ste. Michelle, Chardonnay, Indian Wells Vineyard, Columbia Valley, 2006

Rodney Strong, Chardonnay, Chalk Hill, 2005

Ferrari-Carano, Chardonnay, Alexander Valley, 2005

Gloria Ferrer, Chardonnay, Carneros, 2005

Chateau Ste. Michelle, Chardonnay, Canoe Ridge Vineyard, Columbia Valley, 2006

WINE SELECTIONS



PINOT NOIR

Listed from light to full-bodied

Gloria Ferrer, Pinot Noir, Sonoma Valley, 2005

Rodney Strong, Pinot Noir, Russian River Valley, 2006

Francis Coppola, Pinot Noir, Diamond Series Silver Label, Monterey County, 2006

Steele, Pinot Noir, Bien Nacido Vineyard, Santa Maria Valley, 2005

Wild Horse, Pinot Noir, Cheval Sauvage Ashley Vineyard, Santa Rita Hills, 2004

Taz, Pinot Noir, Cuyama River, Santa Rita Hills, 2005

MERLOT

Listed from light to full-bodied

Estancia, Merlot, California, 2004

Close du Bois, Merlot, Sonoma County, 2004

Francis Coppola, Merlot, Blue Label Diamond Series, California, 2004

Markham, Merlot, Napa Valley, 2004

Rodney Strong, Merlot, Sonoma County, 2004

Château St. Jean, Merlot, Californie, 2004

Franciscan Oakville Estate, Merlot, Napa Valley, 2004

North Star, Merlot, Walla Walla Valley, 2003

Stella Maris, Columbia Valley, 2003

CABERNET

Listed from light to full-bodied

Rodney Strong, Cabernet Sauvignon, Sonoma County, 2004

Château St. Jean, Cabernet Sauvignon, Sonoma County, 2005

Estancia, Cabernet Sauvignon, Californie, 2005

Francis Coppola, Claret, Black Label Diamond Séries, California, 2005

Clos du Bois, Cabernet Sauvignon, Reserve, Alexander Valley, 2005

Château Ste. Michelle, Cabernet Sauvignon, Cold Creek Vineyard, Columbia Valley, 2004

Markham, Cabernet Sauvignon, Napa Valley, 2002

Clos du Bois, Cabernet Blend, Marston Vineyard, Alexander Valley, 2004

Chimney Rock Winery, Cabernet Sauvignon, Stags Leap District, 2005

Mount Veeder Winery, Cabernet Sauvignon, Napa Valley, 2004

Beringer, Cabernet Sauvignon, Private Reserve, Napa Valley, 2004

Event planning

Planning Your Event with Nova Catering – It's Whatever You Want

Our award-winning chefs bring a superior level of creativity and invention to the kitchen. These menus are meant to be a jumping off point to start our discussion regarding your event. Our experienced and professional catering team is more than happy to modify these menus or create something completely unique based on your needs and preferences. Please note that certain items may not be available due to factors such as seasonality of produce or depleted Wine inventories. Not to worry, we will recommend suitable substitutions so you and your guests will enjoy the season's most magnificent flavors and the finest tastes available.

WELL™ Nova Catering Commitment to the Environment

We strive to give our customers the freshest, organic and humanely-raised food, the most delicious, innovative tastes and the best in genuine hospitality. This includes our commitment to provide cage-free/crate-free, certified organic, free range, local, natural and sustainable ingredients whenever possible.

Equipment

The following equipment is supplied by Nova Catering:

- Buffet/Reception: White china plates, flatware, buffet tables, house linens, buffet equipment and small wares, all cocktail tables and chairs
- Seated Dinner: White starter/salad plates, entrée plates, dessert plates, coffee cups, saucers, flatware wine glass and water glass all dinner tables and chairs,
- Bar Service: Bar tables, house linens, bar fruit including lemons, limes, olives and cherries, ice, wine glasses and all purpose glasses

Additional equipment may be required to execute your individual menu and event. In addition, we are happy to arrange for specialty linens, tabletop equipment and floral arrangements to express your unique style. Your catering manager will consult with you on the specific details of your event and provide you with an estimate for rental equipment when needed.

Labor Guidelines

All service staff is billed per hour. 5 hrs minimum

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.NOVA CATERING
+ EVENTS

PREMIERE COLLECTION

360° CATERING+EVENTS