

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

## CONTEMPORARY 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 BlackOlive 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

Parisiennne Macaroons: 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

Sky 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



# beverage

## 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, Johannesburg 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



# Beverage

## 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

Clos 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 Series, 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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PREMIERE COLLECTION

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