

Stationary Hors D'oeuvres

Crudites with Herbed Aioli \$2.95

Assorted Domestic & Imported Cheese w/ Crackers \$3.95

Antipasto Platter \$5.95

(All Three \$10.95/person)

Hors D'oeuvres

Select 2- \$8.95/person Select 3- \$10.95/person

Select 4- \$12.95/person

Parmesan Risotto Cakes with Pesto Mayo

Beef or Chicken Satay with Peanut Sauce

Pork or Vegetable Potstickers

Beef Sliders

BBQ Pork Sliders

Caribbean Chicken Sliders

Vegetable Spring Rolls

Chicken Fingers

Swedish Meatballs

Waldorf Salad Canapes

German Potato Pancakes with Sour Cream

Cocktail Franks in a Puff Pastry

Tomato and Basil Bruschetta

Mozzarella Sticks with Marinara Sauce

Baked Goat Cheese with Apple, Walnut & Honey

Mac & Cheese Balls

Fried Ravioli with Marinara Sauce

Stuffed Mushrooms- Italian sausage, crab or vegetable

Upgrades

Salmon Cakes* \$1.95

Shrimp Cocktail* \$2.95

Coconut Shrimp with Thai Chili* \$3.50

Crispy Tuna Roll with Wasabi Mayonnaise* \$3.95

Shrimp Satay with Peanut Sauce* \$4.50

Crab Cakes with Remoulade* \$4.95

Smoked Salmon Canapes* \$5.50

Bacon Wrapped Scallops* \$7.95

Roasted Lamb Chop Lollipops* \$9.95

Dessert

(+\$6.95 per person)

Brownie Sundae with Whipped Cream,

Walnuts and Caramel Sauce

Chocolate Cake with Blackberry Whipped Cream

and Candied Pecans

Apple Crumble with Vanilla Ice Cream

Chefs Weekly Special

Add-Ons

Ice Cream Sunday Bar (+8.95)

Chocolate Fondue Fountain (+10.95)

Venetian Hour (+14.95)

BAR PACKAGES (PER PERSON)

Beer & Wine	1 hour	\$16
	2 hours	\$22
	3 hours	\$27
	4 hours	\$27
	5 hours	\$36
Beer & Wine plus Well alcohol	1 hour	\$19
	2 hours	\$24
	3 hours	\$29
	4 hours	\$34
	5 hours	\$39
Beer, Wine, plus Premium Alcohol <i>Brand Examples: Tanqueray, Absolute, Dewars, Jack Daniels, Cuervo</i>	1 hour	\$23
	2 hours	\$27
	3 hours	\$31
	4 hours	\$36
	5 hours	\$41
Beer, Wine, plus Top Shelf Alcohol	1 hour	\$28
	2 hours	\$33
	3 hours	\$39
	4 hours	\$46
	5 hours	\$52

BEER

Domestic	Bud, Bud Light, Coors Light, Michelob Ultra
Imported	Corona, Heineken, Heineken Light
Draft	Stella, Lagunitas IPA & Seasonal

WINE

Sparkling	Champagne, Prosecco
Red	Cabernet, Merlot, Pinot Nior
White	Chardonnay, Pinot Grigio, Moscato, White Zinfandel, Sauvignon Blanc, Riesling

PREMIUM TOP SHELF

Vodka	Titos	Kettle One
Gin	Tanqueray	Bombay Sapphire
Rum	Bacardi	Zacapa 23
Scotch	Dewars	Johnny Walker
Bourbon	Jack Daniels	Basil Hayden
Whiskey	Jameson	Crown Royal
Tequila	Jose Cuervo	Patron
Brandy	E&J	Hennessy
Cordials	Sambuca	Grand Marnier



EVENTS Packages

"New Paltz Hidden Gem"

2 Terwilliger Lane ■ New Paltz, NY 12561 ■ www.NovellasNY.com
(845)255-2122

8% NYS Sales Tax, 10% Service Charge & 20% Gratuity

Plated Dinner Package \$52.95/person

Salads

Mixed Greens Salad with White Balsamic Vinaigrette
Avaiator's Salad with Pecorino and Croutons
Spinach & Watercress Salad with Apple Cider Vinaigrette
Roasted Beet Salad with Goat Cheese & Red Wine Vinaigrette

Soups

Tomato and Basil Bisque
Yellow Pepper and Ginger Soup
Cream of Wild Mushroom Soup

Pasta

Penne a la Vodka
Penne a la Arabbiatta
Penne Alfredo
Orecchiette Carbonara
Penne Marinara
Rigatoni Caprese
Ricotta Ravioli with Rose Sauce

Choice of Chicken

Chicken Francese
Chicken Parmesan
Chicken Piccata
Chicken Marsala
Grilled Chicken with Mushroom Cream

Choice of Beef

Roasted Strip Loin with Bordelaise
Roasted Strip Loin with Brandy Mushroom Cream
Grilled Flank Steak with Fajita Peppers and Onions
Grilled Flank Steak with Chimmi Churri
Roasted Tenderloin Filet with Au Poivre Sauce

Choice of Fish

Tilapia Almandine
Herb and Panko Crusted Salmon
Roasted Salmon with Romesco Sauce
Crab Stuffed Sole with Lemon Butter

Live Stations

Whole Turkey Breast with Gravy and Sage-Cranberry Sauce
(+ \$8.95 per person)
Brown Sugar and Orange Glazed Ham with Dijon Mustard
(+\$9.95 per person)
Bacon Wrapped Pork Loin with Honey Mustard
(+\$10.95 per person)
Prime Rib with au Jus (+\$11.95 per person)
Roasted Beef Tenderloin with Au Poivre Sauce (+\$12.95 per person)

Lowest Tier \$39.95/person

Choice of Salad

Mixed Greens Salad with White Balsamic Vinaigrette
Avaiator's Salad with Pecorino and Croutons

(Choose One from Each Category)

Choice of Pasta

Penna a la Vodka
Penne a la Arabbiatta
Penne Marinara

Choice of Starch

Roasted Potatoes w Herbs
Rosemary Mashed Potatoes
Black Garlic Mashed Potatoes
Basmati Pilaf

Choice of Chicken

Chicken Parmesan
Chicken Francese
Chicken Piccata

Choice of Beef or Fish

Roasted Strip Loin Steak with Bordelaise
Roast Strip Loin with Brandy Mushroom Cream
Tilapia Filet with Grenobloise
Tilapia Almandine

Middle Tier \$49.95/person

Choice of Salad or Soup

Salads:

Mixed Greens Salad with White Balsamic Vinaigrette
Avaiator's Salad with Pecorino and Croutons
Spinach and Watercress Salad with Apple Cider Vinaigrette

Soups:

Tomato and Basil Bisque
Yellow Pepper and Ginger Soup
Cream of Wild Mushroom Soup

(Choose One from Each Category)

Choice of Pasta

Penna a la Vodka
Penne a la Arabbiatta
Penne Alfredo
Penne Marinara

Choice of Starch

Roasted Potatoes w Herbs
Rosemary Mashed Potatoes
Black Garlic Mashed Potatoes
Chipotle Mashed Potatoes
Basmati Pilaf
Au Gratin Potatoes
Raisin and Almond Cous Cous

Choice of Chicken

Chicken Francese
Chicken Parmesan
Chicken Piccata

Choice of Beef/Fish

Roasted Strip Loin Steak with Bordelaise Roast
Strip Loin with Brandy Mushroom Cream
Tilapia Filet with Grenobloise
Tilapia Almandine
Herb & Panko Crusted Salmon
Roasted Salmon w/ Romesco Sauce

Top Tier \$59.95/person

Choice of Salad or Soup

Salads:

Mixed Greens Salad with White Balsamic Vinaigrette
Avaiator's Salad with Pecorino and Croutons
Spinach and Watercress Salad with Apple Cider Vinaigrette
Roasted Beet Salad with Goat Cheese and Red Wine Vinaigrette

Soups:

Tomato and Basil Bisque
Yellow Pepper and Ginger Soup
Cream of Wild Mushroom Soup

(Choose One from Each Category)

Choice of Pasta

Penna a la Vodka
Penne a la Arabbiatta
Penne Alfredo
Rigatoni Bolognese
Orecchiette Carbonara
Penne Marinara
Rigatoni Caprese
Ricotta Ravioli w/ Rose' Sauce

Choice of Starch

Roasted Potatoes w Herbs
Rosemary Mashed Potatoes
Black Garlic Mashed Potatoes
Chipotle Mashed Potatoes
Truffle Mashed Potatoes
Basmati Pilaf
Orzo-Rice Pilaf
Au Gratin Potatoes
Smoked Gouda Au Gratin Potatoes
Raisin and Almond Cous Cous

Choice of Chicken

Chicken Francese
Chicken Parmesan
Chicken Piccata
Chicken Marsala
Grilled Chicken with Mushroom Cream

Choice of Beef

Roasted Strip Loin with Bordelaise
Roasted Strip Loin with Brandy Mushroom Cream
Grilled Flank Steak with Fajita Peppers and Onions
Grilled Flank Steak with Chimmi Churri
Roasted Tenderloin Filet with Au Poivre Sauce

Choice of Fish

Tilapia Filet with Grenobloise
Tilapia Almandine
Herb and Panko Crusted Salmon
Roasted Salmon with Romesco Sauce
Shrimp Scampi
Crab Stuffed Sole with Lemon Butter
Grilled Swordfish with Walnut and Watercress Pesto

(Substitute for Fish or Beef)

Vegetarian

Eggplant Parmesan
Grilled Vegetables with Pesto
Vegetable Lasagna