



NOVELA BAR BITES



Serves Approximately 20 Guests

ARTISAN CHEESE	\$195
selection of international and domestic cheese, crostini (GF, V)	
CHARCUTERIE BOARD	\$195
chef's selection artisan cured meats, stone ground mustard, house pickles, toast (GF, DF)	
CRUDITE PLATTER	\$175
red pepper /mushroom spread, classic hummus, seasonal & pickled heirloom veggies (GF, VV, DF)	
SEAFOOD TOWER	\$250
oysters on the half shell, poached shrimp, steamed mussels, crab salad, mignonette house made hot sauce, lemon (P, DF)	

Approximately 12 Portions per Serving

CAVIAR • \$120
royal white sturgeon caviar, potato cake crème fraîche, chive (P)
WARMED ARTICHOKE DIP • \$80
artichoke hearts, spinach, cheese, crostini (V)
ARTICHOKE SKEWERS • \$75
fried artichoke hearts, yogurt sauce (V)
CHEESE CROSTINI • \$75
ricotta cheese basil pesto roasted beets on crostini (V)
PROSCIUTTO WRAP • \$90
spiced pineapple, lime, basil (GF)
CROQUETAS • \$75
seasonal vegetable croquettes (V)
QUINOA POTATO CROQUETTES • \$80
white cheddar, cilantro aioli, pickled onion (V)
DEVILED EGGS • \$80
romesco, pickled mustard seeds, chives (GF, V, DF)
PATATAS BRAVAS • \$75
smashed yukon potatoes, salsa brava garlic aioli, chive (V, DF)
SMOKED SALMON • \$95
toasted brioche, cream cheese ,chives (P, DF)
CHILE SPICED SEARED TUNA • \$95
yukon gold potato chip , mango,cilantro (P, DF)
CRAB CAKES • \$95
dungeness crab meat, peppers, romesco (P)
DUNGENESS CRAB SALAD • \$95
dungeness crab on endive leaves (GF)
CEVICHE SHOOTER • \$95
local cod, avocado, tomato, cilantro, lime (GF, P, DF)

AVOCADO TOAST • \$75
charred tomato vinaigrette (V, VV, DF)
SHRIMP TOAST • \$90
seared prawns, garlic, lemon, chile, sherry (P, DF)
HAM BOCADILLOS • \$85
serrano ham, country paté, tomato, garlic aioli dijon, baguette
VEGGIE BOCADILLOS • \$80
roasted market vegetables, goat cheese, romesco baguette (V)
CHICKEN EMPANADAS • \$85
baked dumplings filled with shredded chicken and cheese
VEGGIE EMPANADAS • \$80
baked dumplings filled with seasonal vegetables and cheese (V)
CHICKEN PINTXO • \$85
spice roasted chicken skewers, pickled pepper romesco (DF)
STEAK PINTXOS • \$90
seared ny strip steak, salsa española (GF, DF)
PORK BELLY SLIDERS • \$90
sherry glazed garlic aioli ,pickled vegetables (DF)
ALBONDIGAS • \$85
beef and pork meatballs, roasted tomato sauce (DF)
SEARED NY STRIP STEAK • \$95
avocado spread, roasted red peppers on crostini
CROQUETAS DE PAELLA • \$90
chorizo, shrimp, peas, saffron bomba rice (DF)

CARVING STATIONS

RAW BAR	\$1,500
fresh shucked oysters, ahi tartare, dungeness crab salad, poached shrimp, steamed mussels and clams, butter poached lobster tail, cocktail sauce, champagne, mignonette, lemon house made hot sauce, drawn butter <i>Serves Approximately 50 guests</i>	
WAGYU ROAST BEEF STATION	\$1,250
imperial american wagyu tenderloin, dinner rolls, horseradish cream mustard, arugula, pickled onions <i>Serves Approximately 50 guests</i>	
ARROZ CON POLLO	\$450
roasted chicken legs, spanish rice, pipian verde, pumpkin seed tapenade <i>Serves Approximately 50 guests</i>	
PATATAS BRAVAS	\$195
smashed yukon potatoes, salsa brava, garlic aioli, chive (V) <i>Serves Approximately 25 guests</i>	
FRIED BRUSSELS SPROUTS	\$195
manchego cheese, garlic aioli, cider vinaigrette <i>Serves Approximately 25 guests</i>	

DESSERT MENU • Serves 20

CREMA CATALAN	\$95	CHURROS AND HOT CHOCOLATE	\$95
spanish custard, caramelized sugar (GF, V)		house made churros tossed in cinnamon and sugar, with a cup of hot chocolate (V)	
FRUIT COBBLER	\$95	BREAD PUDDING BITES	\$95
seasonal fruit, streusel (V)		caramel sauce , whipped cream (V)	

GF : Gluten Free | V : Vegetarian
DF: Diary Free | VV : Vegan

