



Novelle™

SHABBOS EXPERIENCE

\$4,000
per meal +tax

BASE PACKAGE COVERS UP TO 60 GUESTS
ADDITIONAL GUESTS: \$60 ADULT / \$40 CHILD

INCLUDES

Waitstaff, kitchen staff, and hashgacha.
Standard Linen, Cloth Napkins, White China,
Standard Cutlery, Water & Wine Glasses.

NOVELLE VENUE RENTAL: \$750 (2 MEALS)

INCLUDES

In-house Centerpieces, Candelabras, Logo Projection,
Uplights, Podium, and Mechitza. (Pin Spots +200,
Additional upgrades available)

In-House Event Styling: We utilize our beautiful in-house
inventory (decor, layout, linen) at no charge for effortless
planning. (Customized Full-Service Party Planning
available with a 10% coordination fee)

Catered by

**SAMUEL™
CATERERS**
ESTD 1993

FRIDAY NIGHT

TABLE SETTING

Fine Bone China, Standard Utensils
Water & Wine Glasses, White Linen Cloth, Cloth
Napkins, Grape Juice, Soda & Water, Pickles, Olives
Chrain, Mayo, Individual Heimisha Challah Rolls

Large Seudah Challah
Sourdough Upgrade Available

SALADS

(Choice of 2 on table)

Creamy Cole Slaw, Cucumber Salad
Tomato Salad, Israeli Salad
Pasta Salad, Red Skin Potato Salad

DIPS

(Choice of 3. Served individual per person)

Matbucha, Dill Dip, Onion Dip
Red Pepper Dip, Tomato Dip, Techina
Baba Ghanoush, Olive Dip, Garlic Confit
Scallion Dip, Pickle Dip

APPETIZER

A Duet of Gefilte Fish with

(Choose 1)

Teriyaki Salmon
Sweet & Sour Poached Salmon
Morrocan Salmon
garnished with:

SECOND COURSE

Homemade Chicken Soup
Matza Ball, Angel Hair
Family-Style Radish & Chickpeas

EN TRÉE

(Choose 1)

Baby Chicken Capon with Rice & Pastrami
Baby Chicken Capon with Kishke
Grilled Marinated Baby Chicken

upgrades:

Sliced Brisket in Gravy +10, Braised French Roast +12
Boneless Short Rib +22 | Prime Rib Au Jus +16

SIDES

(Choose 2)

Potato Kugel, Yerushalmi Kugel
Sweet Noodle Kugel, Broccoli Kugel
Roasted Red Skin Potatoes
Roasted Sweet & Reg. Potatoes
Bowties with Sautéed Cabbage
Farfel with Sautéed Mushrooms
Spinach or Vegetable Couscous
Orzo with Vegetables
White Rice with Mushrooms

(Choose 1)

Hari Covert, String Bean Almandine
Grilled Vegetables, Vegetable Tower

DESSERT

(Choose 1)

Apple Cobbler served with Vanilla Fudge
Chocolate Soufflé served with Vanilla Fudge
Upgrades available.

KIDS MENU

(Min 8 kids, Seated at separate table)

Gefilte Fish, Chrein
Chicken Soup, Matza Balls, Angel Hair
Schnitzel, Potato Kugel, Franks N Blanks
Molten Lava, Vanilla Fudge

SHABBOS LUNCH

TABLE SETTING

Fine Bone China, Standard Utensils
Water & Wine Glasses, White Linen Cloth, Cloth
Napkins, Grape Juice, Soda & Water, Pickles, Olives
Chrain, Mayo, Individual Heimisha Challah Rolls

SALADS

(Choice of 2 on table)

Creamy Cole Slaw, Cucumber Salad
Tomato Salad, Israeli Salad
Pasta Salad, Red Skin Potato Salad

DIPS

(Choice of 2 on table)

Matbucha, Dill Dip, Onion Dip
Red Pepper Dip, Tomato Dip, Techina
Baba Ghanoush, Olive Dip, Garlic Confit
Scallion Dip, Pickle Dip

APPETIZER

A Duet of Gefilte Fish with

(Choose 1)

Teriyaki Salmon
Sweet & Sour Poached Salmon
Morrocan Salmon
Seared Tuna +8
Sushi Salad +8
Cured Salmon Platters \$69 per platter

SECOND COURSE

Eggs Salad w/ choice of
Onions, Fried Onions, or Mayo

Served with:

A Flatbread and Caesar Salad

(choose 1)

Chopped Liver, Sauteed Liver
Chopped & sautéed liver combo +2

EN TRÉE

Individual Crock of Heimish Flanken Chulent
Topped with Kishke, Deli Roll

(Choose 2)

Potato Kugel, Yerushalmi Kugel
Sweet Lukshin Kugel, Salt & Pepper Kugel

Upgrades:

Hot Pastrami +10, Boneless Ribs +10,
Loaded Nachos +49 per tray
Meat Boards, Onion Kugel, Prime Rib +16

DESSERT

(Choose 1)

Mango Ices Tower, Salted Caramel Tower
Cookies n' Cream Tower, Tropical Tower Crunchy
Snicker +6, S'mores Bar +6
Strawberry Angel Wedge +6

KIDS MENU

(Min 8 kids, Seated at separate table)

Gefilte Fish, Chrein
Egg Salad, Garden Salad
Chulent, Schnitzel, Potato Kugel
Deli Roll, Fruit Sorbet