



Novelle™

ESSENTIAL SIT DOWN PACKAGE

A COMPLETE CATERING EXPERIENCE DESIGNED
FOR COMFORT, CONVENIENCE, AND VALUE

\$2,500 +tax

BASE PACKAGE COVERS UP TO 40 GUESTS

ADDITIONAL GUESTS: \$60 PP

INCLUDES

Full Venue Rental and Waitstaff.

Black Linen, White Cloth Napkins, White China,
Silver Cutlery, Water & Wine Glasses.

In-house Centerpieces, Candelabras, Logo Projection,
Sound System (Speakers), Uplights, Podium, and Mechtiza.
(Pin Spots +250, More upgrades available)

In-House Event Styling: We utilize our beautiful in-house
inventory (decor, layout, linen) at no charge for effortless
planning

Catered by

**SAMUEL™
CATERERS**



TABLE SETTING

House Bread with Infused Olive Oil, Soda & Water,
Creamy Cole Slaw, Sour Pickles & Olives

APPETIZER (Choose 1)

Creamy Caesar

Topped With Grilled Chicken | Cubed Deli | Oyster Steak Cubes

Nish Nosh Salad

Topped With Grilled Chicken | Cubed Deli | Oyster Steak Cubes

Pulled Brisket Spring Roll +5

Potato Pastrami Bundle +5

Asian crispy beef on a bed of basmati rice +5

Korean Popcorn Chicken +5

Sushi Salad +5

FAMILY STYLE PLATTER +\$5 pp

Pulled Brisket Sliders

Chicken & Waffle

Reuben Tostada

Hot & Spicy Popcorn Chicken

Loaded Nachos

Pulled Brisket Tacos

Chummus Basar

SOUP (Choose 1)

Mushroom Barley

Hearty Vegetable

Cream of Zucchini

Cream of Chicken

Chicken Matzo Ball +1

Vegetable Meat Soup +3

Mushroom Barley Meat Soup +3

CHICKEN ENTRÉE (Choose 1)

Grilled Marinated Chicken

Choice of Dark or White Chicken, Fresh Herbs, Garlic, Pan Jus

Honey Mustard Baby Chicken

Choice of Dark or White Chicken, Honey Mustard Glaze, Fresh Herbs

Crispy Breaded Chicken Breast

Chicken Marsala

MEAT (DUET) ENTRÉE

Beef Roulade Wild Mushroom +6

Beef Roulade Caramelized Onion Jus +6

Garlic Herb Chuck Steak +10

Sweet Onion Chuck Steak +10

Shaved Prime Rib +18

BBQ Braised Short Ribs +22

Grilled Boneless Rib Eye +26

SIDES (1 Starch & 1 Vegetable)

Whipped Mashed Potatoes

Roasted Yukon Potatoes

Truffle Fries

Mushroom Rice

Garlic Haricot Vert

Julienne Vegetables

DESSERT (Choose 1)

Warm Choc. Fudge Brownies W/ Vanilla Fudge

Apple Cobbler Topped W/ Caramel Fudge

Fried Oreos Topped W/ Vanilla Fudge +4

Cinnamon Churros & Vanilla Ice Cream +4



This menu is exclusive to Novelle. Samuel Caterers also provides full-service catering at venues throughout New Jersey and beyond. Call 646-267-4421 for details.