



*Catering &  
Banquet  
Menu:*

*\*For reservations call  
541-619-0665  
Cyndi Aire  
Catering Manager*

## **Wine Recommendations:**

~White

Oregon Blossom, Willamette Valley Vineyards NV (Oregon)  
Crisp, clean, sweet & fruity

Riesling, Moselland 2004 (Germany)  
Slightly sweet, balanced, apple, citrus, subtle mineral flavors

Chardonnay, Willamette Valley Vineyards 2003  
Full-bodied, creamy, pear, apricot, spice aromas and flavors

Pinot Gris, Willamette Valley Vineyards 2006 (Oregon)  
Alsacien style, bold, crisp, pear, melon and star fruit flavors

~Red

Egri Bikaver 2004 (Hungary)  
Rustic Hungarian red with leather, dried cherry and plum flavors

Petite Sirah, David Bruce 2005 (California)  
Blackberry, blueberry, cassis, hints of pepper, espresso and chocolate

Pinot Noir, Willamette Valley Vineyards Estate 2005 (Oregon)  
Juicy bing cherries, lavender, earth, mineral and clove leading to an elegant spicy finish.

**\*Complete Wine & Beer list available upon request and complimentary wine tasting is available.**

## **Beverages:**

- ~ Gourmet Coffee with cream & sugar (decaf or regular)
- ~ Tropical Iced Tea
- ~ Hungarian Raspberry Malva

\*In house banquets may also select beverages from our soda fountain.

## **Choice of Appetizers:**

**Spinach Artichoke Dip** ~ Spinach and artichoke hearts tossed in a creamy parmesan sauce and topped with sun dried tomato relish & served with seasoned bagel chips.

**Smoked Salmon Mousse** ~ Smoked salmon blended with cream cheese and herbs, served with garlic toast and crackers.

**Vegetable Tray** ~ A bountiful tray of vegetables served with a variety of our homemade dressings for dipping.

**Teriyaki Chicken Wings** ~ Tender marinated chicken long baked to perfection.

**Baked Brie** ~ Bite size brie wrapped in pastry dough and baked with brown sugar and pecans – fabulous!

**Farmer's Platter** ~ Tangy cabbage salad , marinated tomatoes, Papa's homemade summer sausage and Hungarian sausage, Swedish farmer's cheese, German cambazola cheese, toasted bread and our house mustard. You'll enjoy this European Medley!

**Delightful Fruit Platter** ~ A medley of fresh fruit – a luscious and colorful selection! (Seasonal)

**Gourmet Cheese Platter** ~ A delightful variety of gourmet cheeses and fruit served with crackers.

## **Salad Options:**

**Marinated Cucumber Salad** ~ perfectly seasoned and topped with sour cream

**Tossed Baby Greens** ~ with our homemade ranch dressing & our house vinaigrette

## **Entrée Choices:**

**Chicken Paprikas** ~ Tender chicken in a creamy paprika sauce served over Hungarian pearl dumplings.

**Beef Porkolt** ~ Cubed sirloin tip in a specially seasoned burgundy sauce with mushrooms served over Hungarian pearl dumplings.

**Szekely Toltott Kaposzta** ~ Mama's specially seasoned cabbage rolls made with lean ground pork & rice, topped with sour cream – Delicious! Served with fresh vegetables and parsley buttered red potatoes.

**Kolbasz** ~ Papa's own homemade lean pork sausage seasoned with a touch of garlic and Hungarian spices and served with our house mustard. Served with parsley buttered red potatoes.

**Hungarian Meatballs** ~ Lean pork meatballs seasoned and simmered in a creamy mushroom sauce and served over linguini or pearl dumplings.

**Chicken & Shrimp Villeroy** ~ Tender pieces of chicken breast and shrimp sautéed with fresh mushrooms, celery and green onions; finished in a sherry cream sauce and served over Hungarian pearl noodles.

## **Choice of Pastries**

**Raspberry Shortbread** ~ rich & buttery filled with sweet raspberry preserves. Scrumptious!

**Lemon Bars** ~ The best you've ever tasted!

**Chocolate Chunk Brownies** ~ Semi-sweet chocolate chunks in every bite!

**Cherry Pita** ~ Tangy fruit baked in a sour cream crust.

Guest Counts of 35 and above may request a sheet cake:  
Chocolate - Hazelnut - Poppysseed

## **Linens available for rent:**

### **Something Special...**

~Add an elegant touch to your special event with steaming napkins!  
Lemon scented cloth napkins rolled & steaming hot to refresh after dinner.

50 cents per person

### **Linens:**

~White & Ivory

~ Rectangular table clothes \$9 each

~Cloth Napkins .40 cents each

### **Place Setting Rentals:**

Plates, dessert plates, flatware & water goblets available for rent for groups of 20 and below: \$1.50 per person.

**China Dinner & Tea Service** available for a guest count of 12 and below: \$3.50 per person.

### **Banquet Rooms:**

Large Room Capacity: 55 (Minimum 35)

Café Budapest: Capacity: 18 (Minimum 10)

\*Our banquet rooms are reserved free of charge for banquets approved by Cyndi; otherwise a room charge may be required.

## ~Pricing and fees~

### **1\* Star Dining \$17.95**

House Bread and Herb butter

Appetizer Choice: Teriyaki Wings or Vegetable Tray  
Salad Choice: Green or Cucumber Salad  
Entrée Choice: Chicken Paprikás or Beef Porkolt  
Dessert Choice: Lemon Bars or Chocolate Chunk Brownies

Coffee and Iced Tea

### **2\*\* Star Dining \$19.95**

House Bread and Herb Butter

2 Appetizer Choices: Teriyaki Wings, Veggie Tray or Smoked Salmon  
Mousse  
Salad Choice: Green or Cucumber Salad  
2 Entrée Choices: Chicken Paprikás, Beef Porkolt or Szekely Toltott  
Kaposzta(Cabbage Rolls)  
2 Dessert Choices: Lemon Bars, Chocolate Chunk Brownies or  
Raspberry Shortbread

Coffee and Iced Tea

### **3\*\*\*Star Dining \$21.95**

House Bread and Herb butter

3 Appetizer Choices: Teriyaki Wings, Veggie Tray, Smoked Salmon  
Mousse or Spinach Artichoke Dip  
2 Salad Choices: Green Salad, Cucumber Salad or Potato Salad  
3 Entrée Choices: Chicken Paprikás, Beef Porkolt, Szekely Toltott  
Kaposzta(Cabbage Rolls) or Meatballs  
Dessert: Assorted Pastry Platter

Coffee and Iced Tea

**4\*\*\*\* Star Dining \$24.95**

House Bread and Herb butter

- 4 Appetizer Choices: Teriyaki Wings, Veggie Tray, Smoked Salmon Mousse, Spinach Artichoke Dip or Fruit Tray  
2 Salad Choices: Green Salad, Cucumber Salad, Potato Salad or Tomato and Mozzarella  
4 Entrée Choices: Chicken Paprikás, Beef Porkolt, Szekely Toltott Kaposzta(Cabbage Rolls), Meatballs or Kolbasz and Red Cabbage  
Dessert: Assorted Pastry Tray or Half Sheet Cake: White w/white or chocolate or Chocolate w/white or chocolate and raspberry or apricot filling

Coffee and Malna or Iced Tea

**5\*\*\*\*\*Star Dining \$26.95**

House Bread and Herb butter

- 5 Appetizer Choices: Teriyaki Wings, Veggie Tray, Smoked Salmon Mousse, Spinach Artichoke Dip, Fruit Tray, Cheese tray or Farmers Platter  
2 Salad Choices: Green Salad, Cucumber Salad, Potato Salad or Tomato and Mozzarella  
5 Entrée Choices: Chicken Paprikás, Beef Porkolt, Szekely Toltott Kaposzta(Cabbage Rolls), Meatballs, Kolbasz and Red Cabbage or Chicken and Shrimp Villeroi  
Dessert: Assorted Pastry Tray or Half Sheet Cake: White w/white or chocolate or Chocolate w/white or chocolate and raspberry or apricot filling

Coffee and Malna or Iced Tea

Platted Service or Buffet available

## **Delivery & Service Options:**

1. **Preferred Service:** A Server delivers your meal, sets it up and returns for the items after the event: 18% service fee
2. **Deluxe Service:** A Server delivers your meal, sets it up and serves your meal, then takes the catering items upon departure: 18% service fee & a server fee  
\*Server's wage is \$10 per hour per server.
3. **Luxury Service:** A Server delivers your meal, sets up, serves your meal, cleans up & rinses and stacks rented dishes and takes all catering items away: 18% service fee, server wage and clean up fee.

\*Clean up fee is \$200 for 200-101 guests/ \$100 for 100-51 guests/ \$50 for 50 or less.

### **Transport fees:**

Albany: none  
Corvallis/Lebanon: \$25  
Salem/Brownsville: \$40  
Portland/Eugene: \$60

### **Light Breakfast Menu:**

~House Baked Cinnamon Rolls

~Vanilla Yogurt Parfaits with berries & granola

~Fresh Fruit Platter

~Fruit Juice: Orange

~Gourmet Coffee Service

Price per person: \$10.95

+ 18% Service fee

### **Hearty Breakfast Menu:**

~House Baked Cinnamon Rolls

~Breakfast Quiche

~Buttermilk Biscuits & Country Gravy

~Apple Wood Smoked Bacon

~Fresh Fruit Platter

~Fruit Juice: Orange

~Gourmet Coffee Service

Price per person: \$14.95  
+ 18% Service fee

## **All Day Celebration or Office Meeting:**

### **Light Breakfast Menu:**

- ~House Baked Cinnamon Rolls
- ~Breakfast Quiche
- ~Fresh Fruit Platter
- ~Fruit Juice: Orange, Apple & Cranberry
- ~Gourmet Coffee Service

### **Mid- Morning Snack & Beverage Refresher:**

- ~Vanilla Yogurt Parfaits with berries & granola
- ~Chilled Water Bottles

### **Lunch Menu:**

- ~Assorted house baked bread & butter
- ~Chicken Paprikas ~ Tender chicken in a creamy paprika sauce served over Hungarian pearl dumplings with fresh vegetables.
- ~Assorted fresh baked Pastries
- ~Chilled Water Bottles & Iced Tea

### **Afternoon Snack & Beverage Refresher:**

- ~Delightful Fruit & Cheese Tray with Whole Grain Crackers
- ~Fresh Coffee Service
- ~Chilled Water Bottles & Soda

Price per person: \$24.95  
+ 18% Service fee

## **Special Events and Themes:**

### **Tea Parties!**

(A lovely choice for holidays, birthdays & bridal/baby showers)

- Afternoon Tea: \$16.95 per person
- High Tea (Traditionally 6pm): \$21.95

Enjoy this delightful event filled with finger sandwiches, scones, Devonshire cream, savories and pastries!

\*For a complete menu and details contact Cyndi.

### **Appetizer & Dessert Events:**

(Catered event or Café Budapest only)

- 3 Star\*\*\* \$9.95 per person
- 2 Appetizers
- 2 Desserts
- 1 Beverage (Coffee Service or Malna Punch)

\*A guest count of 35 and above is requested for this special price.

- 4 Star\*\*\*\* \$12.95 per person
- 3 Appetizers
- 3 Desserts
- 2 Beverage (Coffee Service & Malna Punch)

- 5 Star\*\*\*\*\* \$15.95 per person
- 4 Appetizers
- 4 Desserts
- 2 Beverages (Coffee Service & Malna Punch)

### **Simple Post Event Meal:**

- ~Sliced ham, turkey or roast beef
- ~Cheese Platter with a variety of choices
- ~Homemade bread or rolls

- ~Condiments for sandwich making
- ~Decorative vegetable tray
- ~Assorted fresh baked Pastries
- ~Coffee & Raspberry Punch

\$12.95 per person - 18% Service fee

\*This is a catered event only and a guest count of 35 and above is requested for this special price.

### ~**Italian Menu**~

#### **Bread**

Assorted house baked bread with garlic herb and olive oil for dipping

#### **Appetizer**

Antipasti Plate: Salami and sausage sliced thin with gourmet cheeses, olives, marinated tomatoes with crackers & hard bread.

#### **Salad**

Cherry tomatoes sliced and tossed with pesto and cubed mozzarella cheese.

#### **Entrées**

Homemade Lasagna (Meat or Vegetarian)

Linguini with our marinara sauce & our homemade meatballs

#### **Dessert**

Our delicious tiramisu made in house by our pastry chefs

#### **Beverages**

Raspberry Italian Soda

Gourmet Coffee Service

Price per person: \$18.95+ 18% Service fee

### ~**Traditional American Menu**~

#### **Bread**

Fresh Baked Rolls & butter

#### **Appetizer**

Bountiful Vegetable tray with homemade dressing

#### **Salad**

Tossed greens with our dill ranch and honey mustard dressing

#### **Entrée**

Honey Glazed Ham or Roast Turkey Breast

#### **Accompaniments:**

Mashed Potatoes & Gravy

Green Beans with caramelized onions

**Dessert**

Homemade brownies

**Beverages**

Iced Tea & Coffee Service

Price per person: \$18.95 + 18% Service fee

**~Hawaiian Style~**

**Appetizer**

Pineapple Sweet & Sour Meatballs

**Salad**

Traditional Hawaii Macaroni Salad

**Entrée**

Kahlua Pork or Baked Ham

**Accompaniments**

Coconut Rice

Luscious Fruit Platter

**Dessert**

Haupia (Coconut Pudding)

**Beverage**

Tropical Iced Tea

Price per person: \$18.95

+ 18% Service fee

**~Asian Style~**

**Appetizer**

Tender Teriyaki Wings slow cooked to perfection

**Salad**

Cool Cucumber Salad in a light marinade

**Entrée**

Thai Red Curry Chicken Breast

**Accompaniments**

Coconut Rice

**Dessert**

Almond Cookies  
Colorful Fresh Fruit Medley  
**Beverage**  
Iced Green Tea

Price per person: \$18.95  
+ 18% Service fee

**Payment information regarding Catering & Banquets:**

- We accept cash or check payments (no credit cards) for all catering events due no later than the day of the event. A deposit may be requested to save your date.
- All in house banquets or all inclusive banquets require payment by 1 check; separate checks are not available for banquets.
- 24 hour prepayment is requested for banquets and we *do* accept credit cards for in house events. Wine & beer tabs do not need to be prepaid and can be billed to individuals if requested.
- A credit card # is required to reserve our banquet room and a minimum of 35 guests is required to reserve the private banquet room on a Friday or Saturday evening. We do not reserve the private banquet room on major holidays.
- An 18% Gratuity/Service fee will be added to all banquet and catering events.
- Please contact Cyndi directly with all of your catering questions and arrangements at 541-619-0665 or by email: [novakscatering@msn.com](mailto:novakscatering@msn.com)

**Helpful Information:**

- All Catering and banquet events are served buffet style unless special arrangements have been made.
- Our china and place setting rentals are limited at this time; please ask for rental references if needed.
- Our minimum guest count for catering is 10.

Thanks so much for choosing Novak's to cater your special event!  
Cyndi Alire ~ Catering Manager  
Cyndi's Cell # 541-619-0665