



Nova Destinations

Event Catering Menu

The Warm Harvest Menu

Green Salad with Lemon Shallot Vinaigrette

A crisp bouquet of seasonal field greens tossed in a bright citrus shallot vinaigrette, finished with shaved parmesan and toasted sunflower seeds.

Stone Fired Flatbreads (Pick Two)

Served on wooden peels for a rustic winery presentation.

The Forager

Roasted wild mushrooms • Goat cheese • Caramelized onions • Truffle oil

The Italian

Spicy capicola • Mozzarella • Hot honey • Fresh arugula

The Classic

Vine ripened tomatoes • Fresh basil • Mozzarella • Balsamic glaze

The Pasta Station

Presented in heated chafing dishes for easy self service.

Baked Rigatoni Bolognese

Rich meat sauce • Melted provolone • Parmesan

Creamy Pesto Fusilli (V)

Basil pesto cream • Sun dried tomatoes • Toasted pine nuts

Garlic Focaccia

Warm • Herb crusted • Perfect for savoring every last bite

Savory Small Bites

Bruschetta

Crustini • Basil • Tomato • Onion • Balsamic

Italian Meatballs

Simmered in pomodoro sauce • Cocktail pick service

Dessert Selection

Espresso Infused Ganache Tartlets

Dense dark chocolate ganache • Concentrated espresso finish

Lemon Curd and Mint Tarts

Velvet smooth chilled citrus cream • Bright herbal lift

Lavender Infused Honey Panna Cotta

Silky Italian custard • Delicate lavender • Wild flower honey

| Tier | Price Per Person | Includes |
|---------------|------------------|---|
| Essential | \$35 | Flatbreads, 1 Pasta, Salad, and Focaccia |
| Premier | \$50 | Full menu (Apps, Flatbreads, 2 Pastas, and Dessert) |
| All Inclusive | \$75 to \$95+ | Full menu + Wine Service + Premium staffing & rentals |

Nova Destinations • Craft Drinks • Memorable Experiences • Beautiful Gatherings