900
NOVECENTO

EVENT MENU

CLASSICALLY RARE
NEVER MEDIUM
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Cocktail Receptions

**Hors d’Oeuvres**

**HOT**

**Empañadas**  $24
- Hand carved steak, spinach & cheese, chicken, ham & cheese

**Entrañita Crostini** $35
- Grilled skirt steak served on a crostini with chimi sauce

**Chorizo Crostini** $24
- Grilled Argentinean sausage, herb mayo, salsa criolla

**Pulpo a La Brasa** $28
- Char-grilled octopus, whipped potatoes, smoked paprika

**Vegetable Skewers** $22
- Grilled vegetables skewers served with eggplant dip

**Picada Criolla** $29
- Tasting platter of flap meat, all natural chicken, chorizo, empanadas of your choice and chimichurri sauce

**Cold**

**Ceviche** $24
- Wild-caught white fish, leche de tigre, avocado

**Stracciatella & Prosciutto** $26
- Stracciatela cheese, cherry tomato, prosciutto

**Tomato Bruschetta** $18
- Diced tomato, garlic, basil crostini

**Carpaccio de Lomo** $26
- Herb crusted filet mignon, citrus vinaigrette, smoked eggplant aioli *

**Tartar de Salmon** $28
- Salmon, avocado, herb aioli, fennel*

**Char-Grilled Pear** $24
- Char-grilled pear, gorgonzola, prosciutto

**Perfect for Mingling**

Your choice of:

- Chicken Stroganoff / Rice $7
- Chicken Teriyaki / Rice $7
- Gnocchi / Cheese / Pink or Tomato Sauce $7
- Albóndigas (Meatballs) $8
- Beef Tenderloin Stroganoff / Rice $9
- Beef Tenderloin Teriyaki / Rice $9

**Beverage Packages Available**

See pages 11-13
COCKTAIL RECEIPTIONS

PACKAGE 1
12 bites per hors d’oeuvres
(Serves 6-8)

• Tomato Bruschettas
• Chorizo
• Empanadas
• Ceviche

Soft drinks included per 1.5 hours

75

PACKAGE 2
12 bites per hors d’oeuvres
(Serves 9-12)

• Tomato Bruschettas
• Tartar de Salmon
• Empanadas

• Chorizo
• Entrañita (Skirt steak) crostinis
• Pulpo a la Brasa

Soft drinks included per 1.5 hours

135

BEVERAGE PACKAGES AVAILABLE
See pages 11-13
**BREAKFAST**

**PLATED · 20 p/p**
A seated event where guests can choose from a pre selected menu

**INCLUDES:**
- American Coffee and Tea
- Fresh Squeezed Orange Juice
- Seasonal Fresh Fruit
- Espresso, capuccino, late · 3 p/p

Choose up to 4 items from below:

**PARFAIT**
Greek yogurt, granola, fresh berries

**EGGS ANY STYLE**
Farm fresh whole eggs, bacon

**HEARTWISE OMELETTE**
Charred broccolini, fresh egg white, homemade tzatziki

**CHORIZO SCRAMBLE**
Homemade sausage, fresh scrambled eggs, charred tomato, sliced avocado, farm-style bread (+2 supplement per person for entire party)

**STEAK & EGGS**
Filet mignon bites, shallot cream, fresh scrambled eggs, charred tomatoes, farm-style bread
(+4 supplement per person for entire party)

**NOVECENTO BENEDICT**
Poached eggs, hollandaise sauce, English muffin, skirt steak
(+4 supplement per person for entire party)

**AVOCADO TOAST**
Avocado mash, fried eggs, grilled farm-style bread

**SALMON TOAST**
Smoked salmon, capers, smoked eggplant aioli, grilled farm-style bread
(+2 supplement per person for entire party)

**STEAK TARTAR TOAST**
Filet mignon, Parmesan, fresh egg yolk, grilled farm-style bread
(+2 supplement per person for entire party)

**CROQUE 900**
Croissant, ham, fried eggs, mozzarella, béchamel

**PROVISIONES · Sides matter**
(Additional sides 1.50 each pp)
- Bacon
- French Fries
- Farm-style bread toast
- Roasted potatoes

**BEVERAGE PACKAGES AVAILABLE**
See pages 11-13
BUFFET
Try it all, choose your favorites to be served as stations.

INCLUDES:
American Coffee and Tea
Fresh Squeezed Orange Juice
Seasonal Fresh Fruit
Butter, Cream Cheese and Berry preserves
Espresso, capuccino, late - 3 p/p

CLASSIC - 15 p/p
CROISSANTS
SCRAMBLED EGGS
BACON

BUILD YOUR OWN - 18 p/p
Choose four
EGGS ANY STYLE
Farm fresh whole eggs, bacon
HEARTWISE OMELETTE
Charred broccoli, fresh egg white, homemade tzatziki

CHORIZO SCRAMBLE
Homemade sausage, fresh scrambled eggs
(+2 supplement per person for entire party)

STEAK & EGGS
Filet mignon bites, shallot cream, fresh scrambled eggs
(+4 supplement per person for entire party)

NOVECENTO BENEDICT
Poached eggs, hollandaise sauce, English muffin, skirt steak
(+4 supplement per person for entire party)

SALMON BENEDICT
Poached eggs, hollandaise sauce, English muffin, smoked salmon
(+2 supplement per person for entire party)

KALE BENEDICT
Poached eggs, crispy kale, homemade yogurt hollandaise sauce, English muffin

BACON PANCAKES
Crispy buttermilk pancakes, bacon infused maple syrup, candied bacon

FRENCH TOAST ARGENTINO
Brioche bread, condensed milk, dulce de leche sauce, whipped cream

AVOCADO TOAST
Avocado mash, fried eggs, grilled farm-style bread

SALMON TOAST
Smoked salmon, capers, smoked eggplant aioli, grilled farm-style bread
(+2 supplement per person for entire party)

STEAK TARTAR TOAST
Filet mignon, Parmesan, fresh egg yolk, grilled farm-style bread
(+2 supplement per person for entire party)

PROVISIONES - Sides matter
(Additional sides 1.50 each pp)
• Bacon
• Farm-style bread toast
• French Fries
• Roasted potatoes

BRUNCH LIBATIONS
Bottomless - 20 p/p
• Bloody
• Mimosa
• Sangria
• Sparkling Rose
• Heineken
• Mahou Draft
**LUNCH & DINNER**

**OPTION 1**  ·  28 p/p  
Room is available for 3 hours

**PRIMER TIEMPO**  —  Starters

**ENSALADA PARRILLERA**  
Romaine lettuce, cherry tomatoes, red onions, citrus vinaigrette

**SEGUNDO TIEMPO**  —  Second Course

Your choice of:

**POMODORO NOVECENTO**  
Spaghetti, tomato sauce, stracchiatella cheese, basil

**POLLO A LA PARRILLA**  
Half boneless all natural chicken. With your choice of rice, salad, French fries or mashed potato

**MILANGA DE LOMO**  
Argentinian style filet mignon milanese. With your choice of rice, salad, French fries or mashed potato

**TIEMPO EXTRA**  —  Dessert

**PANQUEQUE NOVECENTO**  
Handmade caramelized dulce de leche crepes, vanilla ice cream

**BEVERAGES**

**SODAS & ICED TEA**
**AMERICAN COFFEE OR HOT TEA**  
Menu is served with fresh bread & roasted eggplant dip

**OPTION 2**  ·  38 p/p  
Room is available for 3 hours

**PRIMER TIEMPO**  —  Starters

**ENSALADA CAESAR**  
Romaine lettuce, shaved Parmesan cheese, croutons, and home-made Caesar dressing  
Add all natural chicken · 3

**SEGUNDO TIEMPO**  —  Second Course

Your choice of:

**CALABAZA**  
Squash and smoked almond ravioli, brown butter, sage

**MILANGA DE POLLO**  
Argentinian style all natural chicken milanese. With your choice of rice, salad, French fries or mashed potato

**TIEMPO EXTRA**  —  Dessert

**PANQUEQUE NOVECENTO**  
Handmade caramelized dulce de leche crepes, vanilla ice cream

**BEVERAGES**

**SODAS & ICED TEA**
**AMERICAN COFFEE OR HOT TEA**  
Menu is served with fresh bread & roasted eggplant dip

**EMPANADAS**  
Hand carved steak, chicken, spinach & cheese, ham and cheese  
Served family style

**SALMON**  
With your choice of rice, salad, french fries or mashed potato

**VACIO**  
Grilled flap meat, chimichurri sauce. With your choice of rice, salad, French fries or mashed potato

**BEVERAGE PACKAGES AVAILABLE**  
See pages 11-13
8 NOVECENTO | EVENT MENU

**OPTION 3** · 48 p/p
Room is available for 3 hours

**PRIMER TIEMPO** – Starters
Served family style

**KALE SALAD**
Crispy kale, cherry tomatoes, quinoa, avocado, red onions, chick peas, feta cheese, cucumber, Kalamata olives, mango vinaigrette

*Add Shrimp · 5*

**CARPACCIO**
Herb crusted filet mignon, citrus vinaigrette, olive oil, smoked eggplant aioli*

**CALAMARES**
Crispy calamari rings, homemade tartar sauce and marinara

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**SEGUNDO TIEMPO** – Second Course
Your choice of:

**FUNGHI**
Mushroom and ricotta ravioli, creamy truffle sauce

**SALMON**
Grilled salmon. Choose one side from the options below

**ENTRANA**
Grilled skirt steak. Choose one side from the options below

**PROVISIONES** – Sides matter

- Jasmine rice · Salad
- French fries · Mashed potato
- Charred broccolini · Sautéed vegetables
- Sautéed spinach · Shrooms

**TIEMPO EXTRA** – Dessert
Your choice of:

**KEY LIME PIE**
Served with fresh whipped cream

**PANQUEQUE NOVECENTO**
Handmade caramelized dulce de leche crepes, vanilla ice cream

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**BEVERAGES**

**SODAS & ICED TEA**

**AMERICAN COFFEE OR HOT TEA**
Menu is served with fresh bread & roasted eggplant dip

**BEVERAGE PACKAGES AVAILABLE**
See pages 11-13
Menu is served with fresh bread & roasted eggplant dip

**SODAS & ICED TEA**
**AMERICAN COFFEE OR HOT TEA**
Menu is served with fresh bread & roasted eggplant dip

**PRIMER TIEMPO** — Starters
Served family style

**GORGONZOLA & PERAS**
Mixed greens, char-grilled pears, candied walnuts, gorgonzola cheese, house-made vinaigrette

**PULPO A LA BRASA**
Char-grilled octopus, whipped potatoes, smoked paprika*

**STRACCIATELLA**
Stracciatella cheese, cherry tomatoes
*Add prosciutto · 2

**SEGUNDO TIEMPO** — Second Course

**Gnocchi Gratinado**
Ricotta gnocchi, Parmesan sauce, au gratin

**Risotto de Mariscos**
Calamari, octopus, paprika, arborio rice, Parmesan

**Branzino**
European bass. Choose one side from the options below

**Provisiones** — Sides matter
- Jasmine rice
- French fries
- Salad
- Mashed potato
- Charred broccolini
- Sautéed spinach
- Sautéed vegetables
- Shrooms

**Tiempo Extra** — Dessert

**Key Lime Pie**
Served with fresh whipped cream

**Cheesecake**
New York Style cheesecake

**BEVERAGES**

**Beverage Packages Available**
See pages 11-13

**Option 4 · 58 p/p**
Room is available for 3 hours

**Your choice of:**

**Your choice of:**

**EVENT MENU**

**Provisiones**
# KIDS MENU

Kids Menu Available for children under 12
Please notify us any food allergies
- 15 per child

## SEGUNDO TIEMPO – Second Course

Your choice of:

<table>
<thead>
<tr>
<th>KIDS PASTA</th>
<th>MILANGA</th>
<th>KIDS STEAK</th>
</tr>
</thead>
</table>
| **Choice of Pasta**
  Spaghetti, gnocchi, or gluten free rigatoni
  Choice of Sauce
  Parmesan, tomato or pink sauce | **Choose Pan-seared or traditional**
  Filet or All Natural Chicken
  French fries or mashed potatoes | French fries or mashed potatoes |

## DESSERT

Your choice of:

<table>
<thead>
<tr>
<th>COPA DE HELADO</th>
<th>PANQUEQUE DE DULCE DE LECHE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chocolate, vanilla, dulce de leche, or banana split</td>
<td>Caramelized warm crêpe, dulce de leche, whipped cream</td>
</tr>
</tbody>
</table>

Soft drinks and sodas included
**BEVERAGE PACKAGES**

**OPEN BAR**

**BEER & WINE - House**  
(Choose 3 wine varietals)  
Unlimited house wine, sparkling and house beer  
See page 14 for details  
Price per person per hour  
Includes soft drinks and sodas  
1st Hour · 12  
2nd Hour · 10  
3rd Hour · 8  
Each additional hour · 6

**BEER & WINE - Premium**  
(Choose 3 wine varietals)  
Add 3 per person per hour  
Unlimited premium wine, sparkling and beer  
See page 14 for details

**LIQUOR - House Selection**  
(Choose 3 wine varietals)  
Beer and wine house selection, house liquor selection  
See page 14 for details  
Price per person per hour  
Includes soft drinks and sodas  
1st Hour · 18  
2nd Hour · 12  
3rd Hour · 10  
Each additional hour · 8

**LIQUOR - Premium Selection**  
(Choose 3 wine varietals)  
Add 5 per person per hour  
Beer and wine premium selection, unlimited liquor premium selection  
See page 14 for details

*Shots not included

**DRINK TICKET PACKAGES**

<table>
<thead>
<tr>
<th>DRINK TICKETS</th>
<th>BEER &amp; WINE HOUSE</th>
<th>BEER &amp; WINE PREMIUM</th>
<th>LIQUOR HOUSE</th>
<th>LIQUOR PREMIUM</th>
</tr>
</thead>
<tbody>
<tr>
<td>50-99 tickets</td>
<td>6</td>
<td>7</td>
<td>8</td>
<td>10</td>
</tr>
<tr>
<td>100+ tickets</td>
<td>5</td>
<td>6</td>
<td>7</td>
<td>9</td>
</tr>
</tbody>
</table>

*ADDITIONAL BAR PACKAGE OPTIONS*
WINE PACKAGES

HOUSE WINE SELECTION

1/2 BOTTLE OF WINE PER PERSON
Add 15 p/p

1 GLASS OF WINE PER PERSON
Add 8 p/p

WINE SELECTION
House White & Red

PREMIUM WINE SELECTION

1/2 BOTTLE OF WINE PER PERSON
Add 20 p/p

1 GLASS OF WINE PER PERSON
Add 12 p/p
BEVERAGE DETAILS

**BEER - House**
- Quilmes
- Peroni
- Stela Artois
- Corona Light
- Heineken

**BEER - Premium**
- Rotating craft beers

**LIQUOR - House**
- Malbec
- Cabernet Sauvignon
- Rose

**LIQUOR - Premium**
- Chardonnay
- Sauvignon Blanc
- Sparkling

**WINE - House**
- Malbec
- Cabernet Sauvignon
- Rose

**WINE - Premium**
- Malbec
- Cabernet Sauvignon
- Rose

**VODKA**
- Stoli
- Titos
- Kettle

**RUM**
- Brugal
- Diplomatico
- Santa Teresa 1796
- Zacapa 23

**GIN**
- Beefeater
- Hendrick’s

**TEQUILA**
- Herradura Silver
- Milagro Reposado
- Don Julio Añejo

**SCOTCH & WHISKEY**
- Old Forrester
- Redemption Rye
- Dewar’s White
- Buffalo Trace Bourbon
- Jack Daniels
- Bulleit Rye
- JW Black Label
- Monkey Shoulder
- Crown Royal
- Makers Mark
- Old Parr
- Jameson
- Buccanans
- Glenlivet 12

**VODKA**
- Stoli
- Flor de Caña 4 años
- New Amsterdam

**RUM**
- Old Forrester
- Dewar’s White
- Buffalo Trace Bourbon

**TEQUILA**
- Herradura Silver
- Milagro Reposado
- Don Julio Añejo

**GGIN**
- New Amsterdam
ROOMS CAPACITY
* Terrace Area - Seats up to 40 guests
* Private Dining Rooms
    - Malbec Room: seats up to 50 guests.
    - Malbec room 2: seats up to 22 guests.
* Main Dining Room 1 - Seats up to 40 guests.
* Main Dining Room 2 - Seats up to 25 guests.

MENU
We are happy to assist you in planning a menu tailored to your needs and liking. For your convenience we have already prepared some options featuring our signature dishes.

If you have any dietary needs please let us know in advance so we can try to accommodate.

BEVERAGES
We can offer various alternatives for your event including drink tickets, open bar, wine packages, cocktail pitchers.

Wines must be selected in advance to ensure proper quantities and serving temperatures.

Novecento reserves the right to refuse service to inebriated guests.

Corkage fee $35 per wine bottle.

CHILDREN’S MENU
A special menu is available for kids from ages 2 to 12.

SERVICES
Your Event Coordinator will gladly assist you to fulfill all your needs in order to make your event a success.

* Wireless Internet access (WI-FI)
* Audio-visual equipment - screen and projector
* Speaker and microphone
* Valet parking service
* Florist available upon request
* Personal menus printing
* DJ services available per request, charges are based on length of event.

PRICING
Exclusive of fees. For your convenience 18% gratuity will be included.

LENGTH OF EVENT
The event space will be available for 3 hours.

RESERVATIONS
Your event will be guaranteed once we receive a signed credit card authorization form or the signed Banquet Event Order (BEO) to make effective the payment of the required deposit. Please note our cancellation policies. A final head count will be necessary in writing 48 business hours prior to the event.

PARKING
* Street and valet parking available.
MALBEC ROOM 1
Pictures 1

MALBEC ROOM 2
Picture 2
CLASSICALLY RARE, NEVER MEDIUM, ALWAYS WELL DONE