**COCKTAIL RECEPTIONS**
- HORS D’OEUVRES
- PACKAGES

**BREAKFAST**
- PLATED
- BUFFET
- BUILD YOUR OWN

**LUNCH AND DINNER MENU**
- OPTION 1
- OPTION 2
- OPTION 3
- OPTION 4

**KIDS MENU**

**BEVERAGE PACKAGES**
- LIQUOR PACKAGES
- WINE PACKAGES
- BEVERAGE DETAILS

**EVENT GUIDELINES**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*
COCKTAIL RECEPTIONS
HORS D’OEUVRES

HOT

EMPANADAS · 24
Hand carved steak, spinach & cheese, chicken, ham & cheese

ENTRÄNIITA CROSTINIS · 35
Grilled skirt steak served on a crostini with chimi sauce

CHORIZO CROSTINIS · 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 fp meat, all natural chicken, chorizo, empanadas of your choice and chimichurri sauce

CAZUELTAS
SMALL TASTING DISHES
Your choice of:
Chicken Stroganoff / Rice · 7
Chicken Teriyaki / Rice · 7
Gnocchi / Cheese / Pink or Tomato Sauce · 7

COLD

CEVICHE · 24
Wild-caught white fish, leche de tigre, avocado

STRACCIATELLA & PROSCIUTTO · 26
Straciatella 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 RECEPTIONS

PACKAGE 1
12 bites per hors d’oeuvres

INCLUDES 4 HORS D’OEUVRES PER PERSON

- Tomato Bruschettas
- Chorizo
- Empanadas
- Ceviche

Soft drinks included per 1.5 hours

75  (Serves 6-8)

PACKAGE 2
12 bites per hors d’oeuvres

INCLUDES 6 HORS D’OEUVRES PER PERSON

- Tomato Bruschettas
- Tartar de Salmon
- Empanadas
- Chorizo
- Entrañita (Skirt steak) crostinis
- Pulpo a la Brasa

Soft drinks included per 1.5 hours

135  (Serves 9-12)

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, Cappuccino, Latte · 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

**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)

**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)

**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, Cappuccino, Latte - 3 p/p

CLASSIC - 15 p/p
CROQUISANTS
SCRAMBLED EGGS
BACON

BUILD YOUR OWN - 18 p/p
Choose four
Eggs Any Style
Farm fresh whole eggs, bacon
Heartwise Omelette
Charred broccolini, 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 LIBRATIONS
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, stracciatella 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

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

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

BEVERAGE PACKAGES AVAILABLE
See pages 11-13
**OPTION 3**  ·  48 p/p
Room is available for 3 hours

PRIMERA 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

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

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

ENTRÁNA
Grilled skirt steak. Choose one side from the options below

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

SECONDO TIEMPO  – Second Course

Your choice of:

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

**POLLO A LA PARRILLA**
Half boneless all natural chicken. Choose one side from the option below

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

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

**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

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
OPTION 4  ·  $8 p/p
Room is available for 3 hours

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
Your choice of:

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

LOMO
Filet mignon. Choose one side from the options below

OJO DE BIFE
Ribeye. 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
Your choice of:

KEY LIME PIE
Served with fresh whipped cream

CHEESECAKE
New York Style cheesecake

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
**COPA DE HELADO**
Chocolate, vanilla, dulce de leche, or banana split

**PANQUEQUE DE DULCE DE LECHE**
Caramelized warm crêpe, dulce de leche, whipped cream

**MILANGA**
Choice of Pasta
Spaghetti, gnocchi, or gluten free rigatoni
Choice of Sauce
Parmesan, tomato or pink sauce

**DESSERT**
Your choice of:

**KIDS PASTA**
Choice of Pasta
Spaghetti, gnocchi, or gluten free rigatoni
Choice of Sauce
Parmesan, tomato or pink sauce

**MILANGA**
Choose Pan-seared or traditional
Filet or All Natural Chicken
French fries or mashed potatoes

**KIDS STEAK**
French fries or mashed potatoes

**DESSERT**
Your choice of:

10

**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:

**COPA DE HELADO**
Chocolate, vanilla, dulce de leche, or banana split

**PANQUEQUE DE DULCE DE LECHE**
Caramelized warm crêpe, dulce de leche, whipped cream

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>
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<tr>
<td>100+ tickets</td>
<td>5</td>
<td>6</td>
<td>7</td>
<td>9</td>
</tr>
</tbody>
</table>

*NOVECENTO | EVENT MENU 11*
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

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

**WINE - Premium**
- Chardonnay
- Sauvignon Blanc
- Sparkling

**LIQUOR - House**

**LIQUOR - Premium**

**VODKA**
- Stoli

**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
- Buccaneers
- Glenlivet 12

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

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

**LIQUOR - House**

**LIQUOR - Premium**

**VODKA**
- Stoli

**RUM**
- Flor de Caña 4 años

**GIN**
- New Amsterdam

**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
- Buccaneers
- Glenlivet 12
ROOMS CAPACITY

- Outdoor Terrace - 50 guests
- Wine Lounge - 50 guests – cannot be enclosed privately
- Private Dining Room
  - Malbec Room: 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.
2ND FLOOR MAIN DINING AREA

Pictures 1

MALBEC ROOM

Picture 2
CLASSICALLY RARE, NEVER MEDIUM, ALWAYS WELL DONE