

NOBHILL TAVERN WEDDING MENU

CHOICE OF

MARKET SALAD
SEASONAL GARNISH

CREAM OF POTATO SOUP
BLACK TRUFFLE

CHOICE OF

GRILLED BEEF SHORT RIB
PEAS & CARROTS, NATURAL JUS

SHELTON FARMS CHICKEN BREAST
TRUFFLED MACARONI & CHEESE

SCOTTISH SALMON
POTATO SALAD, GARLIC SAUSAGE
MUSTARD SAUCE

DESSERT

CUSTOM WEDDING CAKE

\$65

NOBHILL TAVERN

MENU I

CHOICE OF

NEW ENGLAND CRAB & LOBSTER ROLLS
CRÈME FRAICHE, MICRO CELERY

CLASSIC CAESAR SALAD
WHITE ANCHOVY, GARLIC CROUTON

CREAM OF POTATO SOUP
BLACK TRUFFLE

CHOICE OF

SCOTTISH SALMON
POTATO SALAD, GARLIC SAUSAGE
MUSTARD SAUCE

SHELTON FARMS CHICKEN BREAST
TRUFFLED MACARONI & CHEESE

GRILLED NEW YORK STEAK
WATERCRESS, ONION SAUCE

DESSERT

PEGAN PRALINE SUNDAE
CARAMELIZED BANANAS AND CHOCOLATE SAUCE

\$75

NOBHILL TAVERN



ERFURTER-BAUMASCHINEN-BAUGERÄTE
VERKAUF - SERVICE - VERMIETUNG

CHOICE OF

NEW ENGLAND CRAB & LOBSTER ROLLS
CRÈME FRAICHE, MICRO CELERY

CLASSIC CAESAR SALAD
WHITE ANCHOVY, GARLIC CROUTON

CREAM OF POTATO SOUP
BLACK TRUFFLE

CHOICE OF

SCOTTISH SALMON
POTATO SALAD, GARLIC SAUSAGE
MUSTARD SAUCE

SHELTON FARMS CHICKEN BREAST
TRUFFLED MACARONI & CHEESE

GRILLED NEW YORK STEAK
WATERCRESS, ONION SAUCE

DESSERT

PECAN PRALINE SUNDAE
CARAMELIZED BANANAS AND CHOCOLATE SAUCE

\$75

NOBHILL TAVERN

MENU II

CHOICE OF

BBQ PULLED PORK FINGER SANDWICHES
COLESLAW, JALAPENO

NEW ENGLAND CRAB & LOBSTER ROLLS
CRÈME FRAICHE, MICRO CELERY

BEER BATTERED SHRIMP
AVOCADO LIME PUREE, PLANTAINS

CHOICE OF

MARKET SALAD
SEASONAL GARNISH

CREAM OF POTATO SOUP
BLACK TRUFFLE

CHOICE OF

WHITE STURGEON
CELERY ROOT, MELTED ONION, RED WINE JUS

SHELTON FARMS CHICKEN BREAST
MACARONI & CHEESE

GRILLED BEEF SHORT RIBS
PEAS & GARROTS, NATURAL JUS

DESSERT

MAPLE CRÈME BRÛLÉE

\$95

NOBHILL TAVERN

MENU III

SERVED FAMILY STYLE

ICE COLD SHELLFISH PLATTERS
TRADITIONAL SAUCES

SERVED FAMILY STYLE

CHARCUTERIE SAMPLER
PARKER HOUSE ROLLS, CORNICHONS, MUSTARD

MARKET SALAD
SHAVED FENNEL, CITRUS, BLACK OLIVE

CLASSIC CHEESE FONDUE
SAN FRANCISCO SOURDOUGH

SERVED FAMILY STYLE

SHELTON FARMS CHICKEN BREAST
TRUFFLED MACARONI & CHEESE

GRILLED NEW YORK STEAK
WATERCRESS, ONION SAUCE

WHITE STURGEON
CELERY ROOT, MELTED ONION, RED WINE JUS

DESSERT

MAPLE CREME BRULEE

PECAN PRALINE SUNDAE
CARMELIZED BANANAS AND CHOCOLATE SAUCE

\$ 1 0 5

NOBHILL TAVERN

MENU

SUPPLEMENTS

AVAILABLE BY THE PIECE

MAINE CRAB & LOBSTER ROLLS

CRÈME FRAICHE, MICRO CELERY

\$5.00/PC

BBQ PULLED PORK FINGER SANDWICHES

COLESLAW, JALAPENO

\$4.00/PC

CREAM OF POTATO SOUP

BLACK TRUFFLE

\$4.00/PC

SERVED FAMILY STYLE

ICE COLD SHELLFISH PLATTERS

TRADITIONAL SAUCES

\$12.00/PERSON

CHARCUTERIE SAMPLER

PARKER HOUSE ROLL

\$6.00/PERSON

CLASSIC CHEESE FONDUE

SAN FRANCISCO SOURDOUGH

\$2.50/PERSON

ENTRÉE ADDITIONS

BUTTER POACHED MAINE LOBSTER TAIL

\$25.00/PERSON

SEARED HUDSON VALLEY FOIE GRAS

\$25.00/PERSON

SIDES

EACH ORDER SERVES 4 PPL

FRENCH FRIES WITH TRUFFLE AIOLI

\$8.00

HORSERADISH WHIPPED POTATOES

\$8.00

SAUTEED MUSHROOMS

\$12.00

TRUFFLED MACARONI & CHEESE

\$12.00
