



The NoHo Arts Buffet Menu

The NoHo Arts Buffet begins with selected appetizers that are tray passed to your Guests. Once your reception has ended Guests are invited to select from the following menu items buffet style.

House-made Focaccia is presented to each table for Guests to enjoy.

Selected Tray Passed Appetizers

Jumbo Prawns with House-made Cocktail Sauce & Freshly Grated Horseradish

Mini Wild Mushroom Tarts

Beef Tenderloin Crostini with Horseradish Cream & Caramelized Onions

Buffet Style Service

Caesar

*Crisp Hearts of Romaine, House-made Garlic Croutons
Parmesan Cheese, Caesar Dressing*

Entrees

Simply Grilled Fresh King Salmon w/ Lemon Caper Sauce

Braised Short Ribs w/ Red Wine/Port Reduction

Capellini Pomodoro w/ Freshly Grated Parmesan

Chicken Madeira w/ Sautéed Mushrooms

Sides

Garlic Mashed Potatoes

Fresh Seasonal Vegetables

Desserts

Chocolate Peanut Butter Decadent Bites with Fresh Whipped Cream

Soledad Farms Organic Goat Cheese Squares & Fresh Berry Coulis

*The NoHo Arts Buffet is \$75.00 Per Guest with a 25 Guest Minimum
not Including Tax and Service Fee.*

*We Also Can Accommodate a Hosted or No Host Bar or you can select from our
specialty Hand Crafted Cocktail list for your event.*

*Our Wine List is also available for pre-selected bottle service.
Our Sommelier, Don Adams can help to ensure the perfect bottles are selected within the
price range you desire.*