

# NOBHILL TAVERN WEDDING MENU

## CHOICE OF

**MARKET SALAD**  
SEASONAL GARNISH

**SOUP DU JOUR**  
SEASONAL GARNISH

## 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**

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# NOBHILL TAVERN

## MENU I

### CHOICE OF

**NEW ENGLAND CRAB & LOBSTER ROLLS**  
CRÈME FRAICHE, MICRO CELERY

**CLASSIC CAESAR SALAD**  
WHITE ANCHOVY, GARLIC CROUTON

**SOUP DU JOUR**  
SEASONAL GARNISH

### 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**  
CAMELIZED BANANAS AND CHOCOLATE SAUCE

**\$75**

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# 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

**SOUP DU JOUR**  
SEASONAL GARNISH

### CHOICE OF

**ALASKAN HALIBUT**  
BLACK CALYPSO BEANS, SPANISH CHORIZO  
TOMATO & CHAYOTE VINAIGRETTE

**SHELTON FARMS CHICKEN BREAST**  
MACARONI & CHEESE

**GRILLED BEEF SHORT RIBS**  
PEAS & CARROTS, NATURAL JUS

### DESSERT

**MAPLE CRÈME BRÛLÉE**

**\$95**

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# 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**  
SEASONAL GARNISH

**TOMATO FONDUE**  
GARLIC BREAD GRILLED CHEESE

### SERVED FAMILY STYLE

**SHELTON FARMS CHICKEN BREAST**  
TRUFFLED MACARONI & CHEESE

**GRILLED NEW YORK STEAK**  
WATERCRESS, ONION SAUCE

**ALASKAN HALIBUT**  
BLACK CALYPSO BEANS, SPANISH CHORIZO  
TOMATO & CHAYOTE VINAIGRETTE

### DESSERT

**MAPLE CREME BRULEE**

**PECAN PRALINE SUNDAE**  
CAMELIZED BANANAS AND CHOCOLATE SAUCE

**\$ 1 0 5**

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# 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

##### **SOUP DU JOUR**

SEASONAL GARNISH

\$4.00/PC

#### SERVED FAMILY STYLE

##### **ICE COLD SHELLFISH PLATTERS**

TRADITIONAL SAUCES

\$12.00/PERSON

##### **CHARCUTERIE SAMPLER**

PARKER HOUSE ROLL

\$6.00/PERSON

##### **TOMATO FONDUE**

GARLIC BREAD GRILLED CHEESE

\$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

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