



NOVO
RESTAURANT LOUNGE

x

Region.



NOVO

RESTAURANT LOUNGE

LOCALLY SOURCED GLOBAL CUISINE

Our menu is a celebration of fresh, globally inspired cuisine rooted in the bounty of California's Central Coast. We specialize in bold, vibrant flavors from handcrafted small plates to hearty entrées.

We're thrilled to bring the flavors of Novo to Region, as their official culinary partner. This collaboration lets us share our signature dishes in an intimate setting, creating the perfect pairing of cuisine and local wine.

MENUS

CALIFORNIA CLASSIC

TASTE OF ASIA

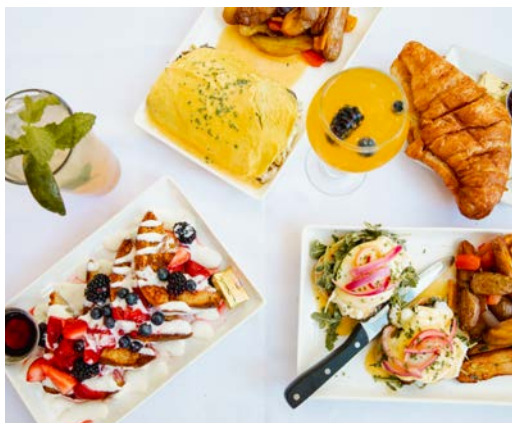
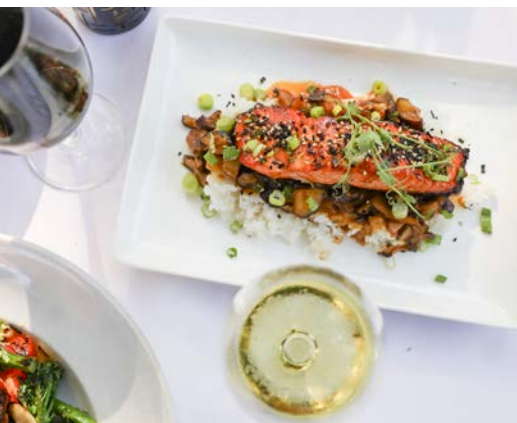
MIX AND MINGLE

PASSED APPETIZER

LUNCH EVENTS

RISE AND SHINE BRUNCH

All menus excluding the mix n' mingle appetizer menu can be served plated, family style or buffet with events of up to 30 guests. For 31 guests or more, choose between family or buffet style.



PRICING STRUCTURE

Pricing Information & FAQs

We want to make planning and budgeting for your event as simple as possible. The prices listed throughout this menu represent a typical per-person range for food and service.

What's included in the pricing?

The listed price ranges include all gratuity, service charges, and labor fees** associated with your event. The only additional costs are applicable state and local taxes.

Why is there a wide range in pricing?

Our pricing reflects the quality of our locally sourced ingredients and the dedication of the talented team who prepares and serves your event. Several factors influence your final per-person cost:

- Menu selection – More complex or premium ingredients affect pricing. Items that are especially time-intensive or costly will be noted throughout the menu with a “++”
- Service style
 - Buffet: Lower to mid-range pricing
 - Family-style: Mid-range pricing
 - Plated meals with passed hors d'oeuvres: Upper range of pricing
- Level of customization or enhancements – Luxury service elements, additional courses, or special requests may affect the final quote.

How can I get a more exact price?

Request a proposal! Just choose your preferred menu and make some general selections. We'll create a personalized quote based on your choices and event details.

Do you offer custom menus?

Yes—when possible! If there's a favorite item from our restaurant you'd love to see included or substituted, let us know. We're happy to consider special requests, and though not guaranteed we will do our best to accommodate.

Is a menu tasting included?

We don't offer formal tastings, but you're welcome to dine at our restaurant to sample most menu items. Your coordinator can help arrange a reservation and may offer a discount on your visit.

Notes

**The only additional labor fee applies to events with food purchases under \$2,000.

These events will incur an additional flat-rate labor fee of \$250 to help cover the cost of the staff required to prepare and serve your event.

Throughout the menu you will notice initials after dishes. These indicate dietary notations for that item.

KEY: GF gluten free | V vegan | VG vegetarian | S spicy | GFO gluten free option | VO vegan option | DFO | dairy free option



CALIFORNIA CLASSIC

served buffet, family style or plated (up to 30 guests) | \$105-150 per person

FIRST COURSE

(select two)

FRESH SHRIMP AVOCADO SPRING ROLLS

Rice noodles, julienned vegetables, ginger soy & chili sauces (gfo) | ++

SINGAPORE CHICKEN SATAY

Marinated & grilled skewers, house-made peanut sauce

MEZE PLATE

Roasted beet hummus, muhammara, falafel, lemon-marinated dolmas, Portuguese pickled vegetables, fresh cucumber and tomato, marinated olives, mixed nut dukkah, flatbread, olive oil (gfo, v, nuts)

BURRATA AND CHARCUTERIE

Burrata, sliced prosciutto, capocollo, tomato confit, marinated olives, mixed greens, olive toast, balsamic reduction (gfo)

CHÈVRE

Warmed goat cheese & fresh thyme, tomato confit, served with crostini (gfo)

BRUSSELS SPROUTS

Flash fried brussels sprouts, goat cheese, dried cherries, balsamic reduction, crispy prosciutto (gf)

SECOND COURSE

(select one)

HOUSE SALAD

Market lettuces, cucumber, radish, pickled onion, sunflower seeds, parmesan, cranberry vinaigrette (gf)

ARUGULA SALAD

Strawberries, blueberries, goat cheese, honeyed almonds, preserved lemon-basil vinaigrette (gf)

CAESAR SALAD

Baby romaine hearts, house-made focaccia croutons, crispy capers, caesar dressing, sun-dried tomatoes, parmesan (gfo, dfo)

THIRD COURSE

(select two, three or four options)

MARY'S ORGANIC CHICKEN

Lemongrass glaze, market vegetables & roasted fingerling potatoes (gf)

KING SALMON

Ginger soy sauce marinade, market vegetables & roasted fingerling potatoes (gf)

RIBEYE

Mustard thyme demi glace, market vegetables & roasted fingerling potatoes (gf)

PAPPARDELLE

Flat cut pappardelle pasta, sun-dried tomatoes, artichoke hearts, red chili flakes, broccolini, parmesan, lemon crema

FOURTH COURSE

(optional upgrade, choose one)

CHOCOLATE TORTE

raspberry coulis and market berries (gf)

KEY LIME PIE

raspberry coulis and market berries (gf)



TASTE OF ASIA

family style, buffet or plated \$96-135 per person

FIRST COURSE

(select two)

FRESH SHRIMP AVOCADO SPRING ROLLS

Rice noodles, julienned vegetables, ginger soy & chili sauces (gfo) | ++

SINGAPORE CHICKEN SATAY

Marinated & grilled skewers, house-made peanut sauce

AHI NACHOS

ahi poké, wonton chips, cucumber relish, ginger soy, dynamite aioli, scallion, sesame seeds (gfo)

KOREAN BEEF SHORT RIBS

House-made spicy kimchi, green onion, sesame seeds (s) ++

POTATO SAMOSAS

Indian-spiced potato dumplings, bell peppers, mint chutney, raita

ROASTED TAHINI CAULIFLOWER

baharat dusted cauliflower with roasted red pepper-tahini sauce topped with chili-lime cashews

SECOND COURSE

(select one)

ASIAN NOODLE SALAD

Bean thread noodles, carrots, daikon, cilantro, fresno chili, bell pepper, toasted peanuts, arugula, sweet chili vinaigrette, ginger soy (gfo, nuts)

MIXED GREENS SALAD

strawberries, blueberries, goat cheese, honeyed almonds, preserved lemon-basil vinaigrette

THIRD COURSE

(select two or three options)

RIBEYE

Asian marinade (gf) | ++

KING SALMON

Ginger-soy marinated (gf) | ++

INCLUDED SIDES

Market vegetables & basmati rice or coconut sticky rice

THAI RED VEGETABLE CURRY

Spicy coconut milk curry with carrots, mushroom, pineapple, swiss chard, snap peas (gf)

THAI GREEN CHICKEN CURRY

Mild coconut curry, chicken, market greens (gf)

FOURTH COURSE

(optional, choose one)

CHOCOLATE TORTE

with fresh whipped cream (gf)

KEY LIME PIE

seasonal berries (gf)

MIX AND MINGLE

served buffet style with the option to pass some selections
\$56-90 per person (including all service and labor, excluding tax)

HORS D'OEUVRES

FRESH SHRIMP AVOCADO SPRING ROLLS

Rice noodles, vegetables, ginger soy, chili sauces, cilantro, mint, roasted peanuts (gfo, nuts) | ++

SINGAPORE CHICKEN SATAY

Marinated & grilled skewers, house-made peanut sauce

MEZE PLATE

Roasted beet hummus, muhammara, falafel, lemon-marinated dolmas, Portuguese pickled vegetables, fresh cucumber and tomato, marinated olives, mixed nut dukkah, flatbread, olive oil (gfo, v, nuts)

CHEESE AND CHARCUTERIE

Fresh & dried fruit, nuts (gfo)

BRUSSELS SPROUTS

Flash fried brussels sprouts, goat cheese, dried cherries, balsamic reduction, crispy prosciutto (vgo, gf)

KOREAN SHORT RIBS

House-made spicy kimchi, green onion, sesame seeds

CHÈVRE

Warmed goat cheese & fresh thyme, tomato confit, served with crostini (gfo)

BRUSSELS SPROUTS

Flash fried brussels sprouts, goat cheese, dried cherries, balsamic reduction, crispy prosciutto (gf)

AHI NACHOS

Ahi tuna, green onions, toasted sesame seeds, crispy wonton chips & dynamite sauce (gfo)

POTATO SAMOSAS

Indian-spiced potato dumplings, bell peppers, mint chutney, raita (vg)



PASSED APPETIZERS

\$2.50 - \$7 per piece | 50 piece minimum per item required
per person pricing is available and depends on the number of options selected

COCKTAIL HOUR UPGRADES

(select two)

SINGAPORE CHICKEN SATAY SKEWERS

marinated & grilled skewers with house-made peanut sauce

AHI NACHO BITES

ahi tuna, green onions, toasted sesame seeds, crispy wonton chips & dynamite sauce (gfo)

POTATO SAMOSAS

indian-spiced potato dumplings, bell peppers, mint chutney, raita (vg)

CHEVRE

warmed goat cheese with thyme served on toasted crostini with tomato confit (gfo)

BRUSSELS SPROUT SKEWER

flash fried brussels sprouts, whipped goat cheese, cherry balsamic gastrique (vgo, gf)

PRAWN RED CURRY CUP

coconut milk thai style red curry with prawn and pineapple

SALMON BISQUE SHOOTERS

small cups of our famous salmon bisque with fresh dill

CAPRESE CROSTINI (AVAILABLE JUNE-OCTOBER)

whipped burrata, cherry tomatoes, house pesto, balsamic reduction, olive oil (gfo)

BEET & BURRATA (AVAILABLE OCTOBER-MAY)

roasted beets with whipped burrata, mint, balsamic vinaigrette, salted lemon zest (gf)



LUNCH EVENTS

served family style or buffet | \$70-85 per person

FIRST COURSE

(select two)

FRESH SHRIMP AVOCADO SPRING ROLLS

Rice noodles, julienned vegetables, ginger soy & chili sauces (gfo) | ++

MEZE PLATE

Roasted beet hummus, muhammara, falafel, lemon-marinated dolmas, Portuguese pickled vegetables, fresh cucumber and tomato, marinated olives, mixed nut dukkah, flatbread, olive oil (gfo, v, nuts)

AHI NACHOS

Tuna, green onions, toasted sesame seeds, crispy wonton chips & dynamite sauce
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SINGAPORE CHICKEN SATAY

Marinated & grilled skewers, house-made peanut sauce

SECOND COURSE

(choose one salad and three sandwiches)

MARKET SALAD

Strawberries, blueberries, goat cheese, honeyed almonds, preserved lemon-basil vinaigrette (gf, nuts)

FALAFEL WRAP

falafel, roasted beet hummus, pickled vegetables, lettuce, red onion, vine-ripened tomatoes, cilantro, fresh harissa, raita, naan (gfo)

BLTA ON COUNTRY SOURDOUGH

Bacon, lettuce, tomato, avocado & mayonnaise

CAESAR SALAD

Baby romaine hearts, house-made focaccia croutons, crispy capers, caesar dressing, sun-dried tomatoes, parmesan (gfo, dfo)

PEPPERED TURKEY AND AVOCADO ON CROISSANT

Jarlsberg cheese, red onion, lettuce, vine-ripened tomatoes, chipotle aioli (s)

CHICKEN BÁHN MÌ

Marinated grilled chicken thigh, pickled carrots and daikon, cucumber, mint, cilantro, and sriracha aioli on a toasted baguette (v, gfo, s)

THIRD COURSE

(optional, choose one)

CHOCOLATE TORTE

fresh whipped cream (gf)

KEY LIME PIE

seasonal berries (gf)



RISE AND SHINE BRUNCH

served family style or buffet style | \$70-85 per person

FIRST COURSE

(select two)

FRESH FRUIT PLATTER

Seasonal fresh fruit, plain yogurt & granola (gfo)

MEZE PLATTER

Roasted beet hummus, muhammara, falafel, lemon-marinated dolmas, Portuguese pickled vegetables, fresh cucumber and tomato, marinated olives, mixed nut dukkah, flatbread, olive oil (gfo, vegan, contains nuts)

BURRATA & CHARCUTERIE

Burrata, sliced prosciutto and capocollo, cherry tomatoes, spiced nuts, marinated olives, mixed greens, toasted olive bread, balsamic reduction (gfo, contains nuts)

FRESH SHRIMP AVOCADO SPRING ROLLS

Rice noodles, vegetables, ginger soy, chili sauce, cilantro, mint, and peanuts (gfo, contains nuts)

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SECOND COURSE

(select two)

PEPPERED TURKEY & AVOCADO

Jarlsberg cheese, red onion, lettuce, vine-ripened tomatoes, chipotle aioli on croissant

BLTA

Bacon, lettuce, vine-ripened tomatoes, avocado, mayonnaise on sourdough

SALMON SALAD

baby spinach, watermelon, cucumber, mint, toasted hazelnuts, blue cheese, grilled lemon, balsamic vinaigrette (gf, contains nuts)

HOUSE SALAD

Mixed market lettuces, cucumber, shaved radish, pickled onion, sunflower seeds, parmesan, cranberry vinaigrette (gf, contains nuts)

CAPOCOLLO BENEDICT

English muffin, poached eggs, capocollo & fresh hollandaise (contains nuts in english muffin-almond flour)

BRIOCHE FRENCH TOAST

Varies seasonally, but typically with maple syrup and berries

SIDES

(select two)

**BREAKFAST POTATOES, BACON, SAUSAGE
OR FRESH FRUIT WITH YOGURT & GRANOLA**