



eclectic foodstuffs
Catering Menu

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Effective August 2012

PLACING YOUR ORDER

For your convenience you can call (919.383.4747) or fax (919.383.4340) your order. Faxed orders will be confirmed with a phone call.

We suggest 48 hours advance notice to accommodate your order. We will try to accommodate all orders placed after that time based on availability. A minimum of 20 guests is required for all hot item orders and 10 guests for all cold item orders. Orders with both hot and cold require a 20 guest minimum.

NOSH accepts: MasterCard, Visa, American Express, Cash and Business Checks

NOSH has a 24 hour cancellation policy on all orders. Orders cancelled within 24 hours of delivery time may be subject to full charges. To cancel an order you must call NOSH 919.383.4747 and speak to a member of management.

From time to time NOSH delivers to meeting facilities that assess a venue charge for off site caterers. If this type of facility is used NOSH will include the venue charge in the total invoice for services.

Nosh food is served in disposable containers unless otherwise arranged. A tableware charge of \$1 is added for each person per order. We are happy to coordinate with rental companies for serving pieces.

DELIVERY

Delivery times are scheduled every 20-30 minutes. There is no charge for delivery within 7 miles of NOSH. Standard delivery charge for Raleigh is \$20 and Chapel Hill is \$15. When you place your order you will be notified of any delivery charges.

INCLEMENT WEATHER POLICY

NOSH's inclement weather policy will be activated whenever severe weather conditions arise. We utilize WRAL, News Channel 14, and NBC17 severe weather alert systems. NOSH personnel will contact all affected clients in the case of business closure 6-8 hours prior to delivery, if possible.

DELICIOUS IDEAS

Our catering menu features a selection of foods appropriate for many occasions, however, if you have additional ideas or questions don't hesitate to ask when you place your order.

BREAKFAST - 10 person minimum

Bagel Platter Assorted bagels served with cream cheese, butter & jelly.	3.00
Muffin/Scone Platter Assorted muffins or Scones served with butter & jelly. Flavors change daily.	3.25
Bagel & Muffin Platter An assortment of bagels and freshly baked muffins served with cream cheese, butter & jelly.	3.25
Bagel, Biscuit & Muffin Platter An assortment of bagels, buttermilk biscuits, and freshly baked muffins served with cream cheese, butter & jelly.	3.75
Assorted Breakfast Breads Platter An assortment of bagels, buttermilk biscuits, freshly baked muffins, scones, cinnamon rolls served with cream cheese, butter & jelly.	4.95
Biscuit Boxes: Box of 5 biscuits 3 Bacon, Egg & Cheese & 2 Egg & Cheese 3 Egg & Cheese & 2 Tomato & Cheese 3 Crunchy Chicken & 2 Crunchy Chicken & Cheese	19.50 for 5 15.50 for 5 21.95 for 5
Donuts NOSH made donuts by the dozen	15.00
NOSH Buttermilk Flapjacks Banana, Blueberry, Pumpkin, Vegan, Chocolate Chip or Original	6.99
Ron's Sausage and Gravy Pork or Turkey Sausage, breakfast potatoes and mini biscuits	7.99
Md's Breakfast Seasonal fresh fruit salad with vanilla yogurt topped with granola and a platter of assorted muffins/scones/donuts.	7.99
Shoaf's Toast French toast stuffed with peanut butter, banana & honey	7.99
Rocket's Breakfast Eggs any style served with bacon & your choice of taters or fruit or grits and bagel or a biscuit	8.99
Breakfast Casseroles Maple Pepper Bacon or Sausage with Tomato and Cheese Peppers, Onions, Asiago, and Roasted Red Pepper Sauce	24.95 serves 6-8
Quiche Maple Pepper Bacon, your choice of Cheese and Tomato Tomato, Spinach, Mushrooms and your choice of cheese	16.99 serves 6-8

BOXED LUNCHES – 10 person minimum

Includes choice of sandwich or wrap, a side of pasta salad, potato salad, veggie slaw, curried couscous, or chips & a yummy cookie

9.29 each

Sandwich Selections

Freddie's Egg Salad

With lettuce & tomato on rustic wheat

Missy's Tuna Salad

With mixed greens & mayo on dill bread

Mary Ellen's Chicken Salad

With lettuce & green goddess dressing on Sun-dried Tomato Bread

The deLuca

Roasted turkey, ham, havarti, lettuce, tomato & Russian on Brioche

Faye's Turkey

Roasted turkey with Swiss, lettuce, tomato & creamy peppercorn on rustic wheat

Kem's Hammer

Ham, havarti, lettuce & Dijonnaise on marble rye

Buckster's Beef

Herb tortilla filled with sliced beef, cheddar, sautéed peppers, caramelized onions, mesclun greens & chipotle ranch

Paula Rocks

Horseradish-marinated grilled chicken with mesclun greens & creamy peppercorn dressing in a tomato wrap

The Gonzalo

A vegetarian wrap with hummus, sautéed peppers, caramelized onions, mesclun greens & shaved Parmesan in an herb tortilla

Turkey BLT

Turkey, crumbled bacon, mixed greens and chopped tomato all in a chipotle sauce in a tomato tortilla

PLATTERS – 10 Person Minimum

Sandwich & Wrap Platter

Select any of our cold sandwiches & wraps. We'll cut them in half and arrange them on a platter.

7.99

Hot Sandwiches

Your choice of : Owney's Crunchy Chicken - Buttermilk Brined, Crunchy Chicken with Veggie Slaw and Dijonnaise on a Sourdough Roll, Lamb Burgers - Lamb patty with mint yogurt sauce and salsa on a Sourdough Roll, or Salmon Burgers - Spicy Salmon patty with mayonnaise and mixed greens on a Sourdough Roll

9.99

“Try” NOSHER

Pick three salads - one entrée & two sides (listed below). The salads will be presented buffet style in large serving bowls. Accompanied by our delicious homemade crackers.

Entrée salads: chicken or tuna salad

9.99

Side salads: egg salad, pasta salad, potato salad, veggie slaw, curried couscous, fruit salad or the Rocket salad

Meat and Salad Platter

The Nosh make-your-own-sandwich platter includes sliced turkey & ham, chicken salad, tuna salad, egg salad, Swiss, havarti & white cheddar. Accompanied by lettuce, tomato, onion, an assortment of locally made breads & Nosh-made condiments.

9.29

BY THE POUND 2 lb minimum

South of Here

Romaine, white cheddar, red onions & tortilla strips with chipotle ranch

7.99

Rocket

Mesclun greens, shaved Parmesan & croutons with balsamic vinaigrette

7.99

Lancie's Leaves

Romaine & mesclun greens with sliced crunchy chicken, asiago cheese, red onions & choice of dressing

9.99

Brown Derby Chopper

Romaine & mesclun greens, blue cheese, cheddar, hard-boiled eggs, bacon, tomato & walnuts with choice of dressing

9.99

Missy's Tuna Salad

Tuna dressed with fresh lemon, dill, celery and mayonnaise

8.99

Mary Ellen's Chicken Salad

roasted chicken, celery & green goddess dressing

9.99

Freddie's Egg Salad

Local eggs tossed with mayo and mustard

7.99

Pimento Cheese

Nosh made with cheddar cheese roasted red peppers and cayenne

7.99

Pasta Salad

Penne pasta tossed in an orange vinaigrette and field greens topped with shaved parmesan

7.99

Red Potato Salad

NC Red potatoes tossed in a light dijonnaise with celery

6.99

Veggie Slaw cabbage & carrots with dijonnaise	6.99
Seasonal Fruit Salad	7.99
Mediterranean Slaw Red and green cabbage, carrots, rosemary, thyme and oregano with crumbled feta	7.99
Curried Couscous with carrots, currants & almonds	8.99
Potato Gratin Sliced red potatoes layered with our NOSH made gruyere cheese sauce	8.99
Mac-n-Cheese Classic flavor or try our Pimento Cheese version	8.99
Roasted Vegetables A medley of seasonal vegetables roasted with thyme and rosemary	8.99
Grilled Potato Salad Sliced grilled red potatoes tossed in our green goddess dressing	8.99
Roasted Asparagus Lightly grilled with lemon juice and olive oil	8.99
Ravioli Choice of Buffalo mozzarella, Porcini and Truffle or Pumpkin tossed in a light sauce	7.99
Smashed Potatoes NC Red potatoes smashed with butter and cream	7.99

NIBBLES 10 person minimum

Fruit Kabobs Seasonal Fruits arranged on skewers served with a strawberry dipping sauce	8.99
Crab Cakes Maryland style with red peppers and a chipotle aioli	Market Price
Fried Green Tomatoes Served with goat cheese and a roasted red pepper sauce	6.99
Cocktail Shrimp 21/25 served with NOSH made cocktail sauce	Market Price
Osso Buco Chicken with your choice of sauce: BBQ, Soy Ginger, teriyaki	7.99
Box of NOSH made chips serves 10	15.00
Box of chips with Ranch serves 10	18.00
Trio of Dips and Chips or Crackers serves 2-4	8.99
Dips	8oz 3.99
Roasted Red Pepper (contains nuts) Caramelized Onion, Hummus, and Ranch	16oz 7.99

ENTREES

Meat Loaf	7.99
A Zesty version of mom's classic infused with our house made marinara with a Portobello mushroom gravy	
Lasagna	7.99
Tender noodles layered with NOSH-made sauce, mozzarella, parmesan and ricotta. Your choice of meat or veggie	
Spaghetti and Meat Balls	8.99
Penne pasta with pork and beef blended meatballs with a touch of fresh herbs and spices served with NOSH-made sauce	
Beef Tenderloin	Market price
Coffee and Red Wine Marinated beef served with roasted onions and peppers and Brioche Rolls	
Beef Brisket	9.99
Spice rubbed meat slow roasted for 6 hours in red wine with caramelized onions	
Chicken Pot Pie	8.99
Chunks of chicken, carrots and mushrooms cooked in a creamy Dijon sauce and topped with NOSH made buttermilk biscuits	
Enchilada Casserole	8.99 meat 7.99 veggie
Individually rolled Enchiladas smothered with our NOSH-made enchilada sauce and cheese. Your Choice of: Smoked Pork, Southwestern Chicken, Roasted Veggies	
Pesto Roasted Chicken	9.99
Grilled chicken breast marinated in fresh pesto topped with roasted tomatoes	
Stuffed Chicken Breast	10.99
Gruyere and ham rolled inside a chicken breast lightly breaded, topped with shaved parmesan	
Applewood Hickory Smoked Pork Shoulder	9.99
Slow pit cooked to perfection with Ron's homemade BBQ sauce	
Ribs	12.99
NOSH-smoked pork spare ribs flavored with Ron's BBQ sauce	
Gumbo	12.99
Okra, andouille sausage, and shrimp cooked in a Louisiana style tomato sauce. Served with rice	
Shrimp and Grits	12.99
Ron's cheesy grits, maple pepper bacon, and green onions topped with 21/25 shrimp	
Vegetable Tagine	8.99
Butternut Squash, carrots, garbanzo beans combined seasoned cinnamon, cumin and paprika served over couscous	
Polenta	7.99
Creamy asiago cheese polenta layered with marinara	

SOUPS 10 person minimum

Chili – Beef or Veggie	3.99 includes NOSH made crackers, bowls and spoons
Shrimp Bisque	
Zucchini Parmesan	
Tomato Basil	
Butternut Squash (seasonal)	
French Onion	
Chicken Corn Chowder	
Tomato Gorgonzola	
Green Goddess	
Black Bean	

From the Bakery

Really Yummy Cookies	16.50 doz
Swiss Chocolate, Oatmeal Walnut-Raisin & White Chocolate Macadamia Nut	
Rich Chocolate Brownies	13.00 doz bite sized
Delicious fudgy brownies with sweet and unsweet chocolate with a touch of coffee and walnuts	27.00 doz large
Decadent Cupcakes	
Red Velvet	15.00 doz bite sized 24.00 doz large
Vanilla	
Double Chocolate	
Carrot	
Decadent Cakes (serves 12-14, 48 hours advanced ordering required)	
Double Chocolate	38.00
Red Velvet	
Carrot	
Coconut	
Raspberry-Strawberry	
German Chocolate	
Pies (serves 6-8)	
Apple	24.00
Triple Berry	
Key Lime	
Chocolate Peanut butter	28.00
Pecan	
Oreo Cheesecake	32.00
Pumpkin Cheesecake	
Brioche Rolls by the dozen	15.00
Biscuits	
Buttermilk or Sweet Potato by the dozen	12.00
Crackers serves 10	12.00

BEVERAGES

Coffee Service	17.99
One pot serves 8-10 people. Includes sweeteners, half- &-half, cups & stirrers.	
Juice	11.00 gallon
Apple, Orange, or Cranberry. Includes cups.	
Bottled Beverages	2.79
Orangina & Boylans Sodas	
Water	1.50
Izze Sparkling Juices	1.75
Iced Tea	7.99 gallon
(sweetened or unsweetened)	
Lemonade	8.99 gallon
Bags of ice	2.00