



eclectic foodstuffs
Catering Menu

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Effective April 2019

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 items 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, dietary restrictions or questions don't hesitate to ask when you place your order.

BREAKFAST - 10 person minimum

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

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

9.99 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 & dijonaise 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 & chopped tomato 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 dijonaise on a sourdough roll, Lamb Burgers - lamb pattie with mint yogurt sauce and salsa on a sourdough roll, or Salmon Burgers - spicy salmon pattie with mayonnaise and mixed greens on a sourdough roll

10.99

“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

10.99

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

11.99

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

9.99

Brown Derby Chopper

Romaine and 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 and 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 and 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 with brioche rolls	
Beef Brisket	10.99
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 that is 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

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

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

BEVERAGES

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