



DISPLAYS

All selections are a minimum of 25 guests per selection unless noted.

CHARCUTERIE*

Prosciutto · Craft & Imported Salumi · Spanish Olives · Roasted Almonds · Nosh-Made Artisanal Condiments · Crostini · Crackers

CHEESE & CHARCUTERIE*

Market Selection of Mild Cheeses · Prosciutto · Craft & Imported Salumi · Spanish Olives · Marinated Vegetables · Roasted Almonds · Fresh Fruit · Nosh Made & Artisanal Condiments · Crostini · Crackers

ARTISAN CHEESE DISPLAY

Market Selection of Imported and Premium Domestic Cheeses · Local Honey · Jam · Fresh Fruit · Spanish Olives · Roasted Almonds · Crostini & Crackers

MILD CHEESE DISPLAY

Market Selection of Mild Cheese · Local Honey · Jam · Fresh Fruit · Spanish Olives · Roasted Almonds · Crostini & Crackers

NOSH VEGETABLE DISPLAY GF

Raw, Pickled, Grilled & Roasted Seasonal Veggies · Pickled Carrots · Curry & Buttermilk Dip

HUMMUS & VEGGIE DISPLAY

Seasonal Raw Veggies · Traditional Hummus with Harissa & Basil Pesto Topping · Grilled Naan with Fresh Herbs, Toasted Garlic & Olive Oil

NOSH GUACAMOLE & MILD SALSA ✓ GF

Crisp Tortilla Chips with Fresh Lime · Sea Salt

SMOKED SALMON DISPLAY*

Premium Smoked Salmon · Egg Mimosa · Fine Red Onion · Capers · Bell Peppers · Cucumber · Chive Creme · Lemon · Crostini & Crackers

TOSTADA DISPLAY* GF

Fried Corn Tortilla · Chile & Citrus Marinated Steak · Charred Jalapeno · Radish · Refried Black Beans · Pico · Lettuce · Cilantro · Pickled Fresno Chiles · Crema

AVOCADO STATION* GF

Halved Avocados · Jalapeno Salsa · Mild Tomato Salsa · Shrimp Ceviche · Charred Cabbage · Corn & Black Bean Salsa · Toasted Pepitas · Cotija

FRESH FRUIT DISPLAY ✓ GF

Seasonal Sliced Fresh Fruit · Fresh Berries



SMALL BITES

All selections are a minimum of 24 pieces unless noted and sold by the dozen.

LAND

HONEY & GARLIC FRIED CHICKEN SKEWERS

Korean Honey & Garlic Sauce · Toasted Sesame Seeds · Chives

MOROCCAN CHICKEN SKEWERS GF

Harissa · Dates · Ginger & Maple Reduction

CHILI CHICKEN SKEWERS GF

Boneless Chicken Thighs · Green Chiles, Bell Pepper & Onion · Tamari, Chile Sauce, Vinegar & Sugar

SPICY CALABRIAN CHICKEN MEATBALLS

Rich Tomato Sauce · Pecorino Romano

CHICKEN & CHURRO WAFFLE BITE†

Fried Chicken · Churro Waffle · Tomatillo White Chocolate Sauce

GOURMET TOTS GF

Nosh Bacon · Jalapeno · Chives · Tillamook Cheddar · Cilantro & Lime Creme

FRIED GREEN TOMATO TOAST†

Green Tomato Crostini · Goat's Cheese Boursin · Sweet Tomato Jam · Crispy Prosciutto

BACON WRAPPED JALAPEÑO GF

Goat's Cheese · Nosh Bacon · Sweet Stonefruit Jam

BEEF BANH MI ROLL GF

Pickled Vegetables · Peppers & Cilantro · Sriracha Aioli · Wrapped with Seared Beef Tender

† Indicates item that requires Chef to be on-site to prepare.





SMALL BITES

All selections are a minimum of 24 pieces unless noted and sold by the dozen.

SEA

BACON WRAPPED SHRIMP SKEWER GF

Nosh Bacon · Harissa · Golden Raisin & White Balsamic Reduction

MEXICAN SHRIMP COCKTAIL

Poached Shrimp · Chiles · Tomato · Lime · Cucumber

FIRECRACKER SHRIMP

Crisp Wonton · Sriracha · Fresh Basil · Thai Caramel Chili

MINI CRAB CAKES

Lump Crab · Citrus · Dijon · Roasted Poblano Creme

PLANCHA SHRIMP & STREET CORN GF

Plancha Seared White Shrimp · Mexican Street Corn Salad

SMOKED SALMON BITES*

Premium Smoked Salmon · Bagel Chip · Chive Creme · Red Pepper Gel · Lemon · Everything Spice

ROSEMARY GRILLED SHRIMP GF

Large White Shrimp with Rosemary & Garlic · California Peach Jam · Panchetta



VEGAN



GF GLUTEN-FREE



SMALL BITES

All selections are a minimum of 24 pieces unless noted and sold by the dozen.

VEGETARIAN

ARANCINI **GF**

Crispy Risotto · Fennel · Roasted Tomatoes · Fresh Herbs · Italian Cheeses · Arrabbiata Sauce

VEGETARIAN TATER TOTS **GF**

Tillamook Cheddar · Chives · Fire Roasted Peppers · Cilantro Lime Creme

CAPRESE SKEWERS **GF**

Ciliegine Mozzarella · Basil · Fennel Pollen · Tart Cherry & Balsamic Reduction · Olive Oil · Cherry Tomatoes

MINI GRILLED CHEESE BITE†

Gouda · Havarti · Tillamook Cheddar · Harissa · Turbinado Sugar Crust · Challah · Smoked Tomato Sauce

GRILLED PEACH WEDGE **GF**

Grilled Peach · Mascarpone · Lavender · Hot Honey

BOURSIN STUFFED ARTICHOKE FRITTERS

Marinated Artichokes · Boursin Cheese · Roasted Tomato Aioli · Sweetly Drop Peppers

MUSHROOM ECLAIR

Sautéed Mushrooms · Puff Pastry · Brie · "Seasons Micro Farm" Microgreens · Truffle

TORTILLA ESPANOLA BITES **GF**

Thin Sliced Potato · Egg · Chives · Pimenton Aioli

ZUCCHINI FRITTER

Zucchini · Roasted Tomato · Caramelized Onion · Dill Creme

SAMOSA POTATO CUP **GF**

Fingerling Potato · Sweet Peas · Chiles · Ginger · Spices · Tamarind & Cilantro Chutney

HARISSA ROASTED SQUASH SKEWERS **GF**

Roasted Butternut Squash · Harissa · Mint · Pomegranate Molasses · Toasted Pistachios

LENTIL & MUSHROOM MEATBALLS **GF**

Lentils & Barley · Tamari · Onion · Fresh Herbs · Smoked Tomato Sauce · Vegan Parmesan

GRILLED PINEAPPLE SKEWER **GF**

Grilled Pineapple · Toasted Flax Seed · Candied Ginger · Greek Yogurt

† Indicates item that requires Chef to be on-site to prepare.

VEGAN **GF** GLUTEN-FREE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Regarding the safety of these items, written information can be provided upon request.

Pricing does not include delivery, setup, disposables, applicable taxes, operational fees. Please allow 5 days before your event to place an order. Prices subject to change based on market fluctuations.



SLIDERS

All selections are a minimum of 24 pieces unless noted and sold by the dozen.

BEEF TRI TIP SLIDERS*

Thin Sliced · Dijon & Horseradish Aioli · Sunflower Shoots · Seared Onion · Tomato · Truffle · Fresh Baked Challah Bun

LEMONGRASS BRAISED SHORT RIB SLIDERS

Angus Beef Short Ribs · Boursin Cheese · Horseradish & Roasted Garlic Aioli · White Truffle · Fresh Baked Challah Bun

NOSH BURGER SLIDERS*

Ohio Ground Beef · Seared Mushrooms · Caramelized Onions · Amish Swiss · Duke's Mayo · Fresh Baked Challah Bun

CARIBBEAN JERK CHICKEN SLIDERS

Natural Chicken · Spicy Jerk Marinade · Hardwood Smoke · Scallion Aioli · Fresh Tomato with Chive & White Truffle · Fresh Baked Challah Bun

CRISPY CHICKEN SLIDERS

Southern Style Buttermilk Fried Chicken · Dijon, Lemon & Thyme Aioli · Havarti Cheese · Fresh Baked Challah Bun

VADOUVAN CURRIED CHICKEN SLIDER

Natural Chicken · French Curry · Apple Slaw · Lime Aioli · Challah Bun

KOREAN FRIED CHICKEN SLIDER

Honey, Garlic, Ginger & Gochujang · Napa Cabbage & Cleveland Kimchi Slaw · Duke's Mayo · Fresh Baked Challah Bun

KENTUCKY HOT BROWN SLIDERS

Oven Roasted Turkey · Nosh Bacon · Pimento Cheese · Sliced Tomato · Fresh Baked Challah Bun

MUFFALETTA SLIDERS

Natural Cure Ham · Mortadella · Sopressata · Pickled Veggies · Olive Tapenade · Duke's Mayo · Provolone · Focaccia

CUBAN SLIDERS

Smoked Pulled Pork · Natural Cure Ham · Dijon · Pickles · Amish Swiss · Fresh Baked Cuban Roll

SMOKED PULLED PORK SLIDERS

Nosh Pork Rub · Molasses BBQ · Tillamook Cheddar · Chipotle Infused Vinegar · Jalapeno Aioli · Fresh Baked Challah Bun

MINI LOBSTER ROLL

Marinated Lobster · Celery · Lemon · Duke's Mayo · Chives · Buttered Challah Roll

ARTICHOKE & HAVARTI PANINI

Artichoke Hearts · Roasted Tomatoes · Creamy Havarti · Baby Arugula · White Truffle · Basil Aioli · Focaccia

CAPRESE PANINI

Soft Mozzarella · Fresh Tomatoes · Basil Aioli · Fennel Pollen · Baby Arugula · Olive Oil · Aged Balsamic Tart Cherry Reduction · Focaccia

VEGETABLE PANINI

Artichokes · Smashed Beets · Asparagus · Roasted Tomatoes · Havarti · Baby Arugula · White Truffle · Focaccia

ROASTED PORTABELLA PANINI

Marinated Roasted Portabella Mushrooms · Goat's Cheese Spread · Fire Roasted Peppers · Roasted Tomato Aioli · Spinach · Focaccia





SALADS

All selections are a minimum of 20 guests per selection unless noted.

YEAR-ROUND

BABY BEET SALAD GF

Roasted Baby Beets · Shaved Fennel · Carrots · Buttermilk Blue Cheese · Candied Pecans · Citrus · “Free Leafy Greens” Lettuce · Nosh Bacon · Roasted Shallot Vinaigrette

GARDEN & GREENS SALAD GF

Celery · Carrots · Fennel · Cucumber · Sweet Peppers · Tomatoes · Kalamata Olives · Feta · “Free Leafy Greens” Lettuce · Roasted Lemon & Oregano Vinaigrette

UDON NOODLE SALAD

Japanese Noodles · Celery · Carrots · Pickled Shiitake Mushrooms · Edamame · Radish · Sesame Roasted Peanuts · Baby Arugula & Spinach · Tamari & Mint Vinaigrette

NDUJA CAESAR

Romaine Hearts · Challah Croutons · Lemon · Parmesan · Nduja Caesar Dressing · “Seasons Micro Farm” Sunflower Shoots

SHAVED VEGGIE SALAD GF

Carrots · Cucumber · Squashes · Radish · Fennel · Goat’s Cheese · Champagne & Honey Vinaigrette

SEASONAL

HEIRLOOM TOMATO SALAD GF

(July - Early October)
Marinated Local Tomatoes · Shaved Squash & Zucchini · Basil · Cucumber · Toasted Almonds · Shaved Manchego · “Free Leafy Greens” Lettuce · Banyuls Vinegar · Chives · Olive Oil

HONEYCRISP APPLE SALAD

(September - November)
Local Honeycrisp Apples · Dried Tart Cherries · Shaved Fennel · Celery · Manchego · Granola · “Free Leafy Greens” Lettuce · Sherry & Maple Vinaigrette

CITRUS & STRAWBERRY SALAD GF

(March - June)
Seasonal Citrus · Fresh Cut Strawberries · Shaved Red Onion · Toasted Almonds · Queso Fresco · Crisp Shallot · Baby Spinach · “Free Leafy Greens” Lettuce · Roasted Lemon & Oregano Vinaigrette

BERRY SALAD GF

(May - July)
Verjus Marinated Berries · Shaved Manchego · Fennel · Macadamia Nuts · “Free Leafy Greens” Lettuce · Lavender Vinaigrette



ENTRÉES

All selections are a minimum of 20 guests per selection unless noted.

CHICKEN

FENNEL POLLEN SEARED CHICKEN GF

Natural Boneless Chicken Breast · Fennel Pollen · Lemon · Garlic · Fresh Herbs · Red Wine & Roasted Lemon Jus

CHICKEN SALTIMBOCCA GF

Prosciutto Wrapped Chicken Breast · Sage · Lemon · Roasted Tomato Jus

CHICKEN MILANESE

Breaded and Pan Seared Chicken Breast · Italian Herbs · Lemon · Arugula, Cherry Tomato & Balsamic Garnish

STUFFED CHICKEN BREAST

Bone In Airline Chicken Breast · Stuffed with Nosh Bacon, Cornbread, Mushrooms & Boursin Cheese · Natural Jus

BEEF

GRILLED BEEF SHOULDER TENDER* GF

Red Wine, Garlic & Herb Marinade · Rosemary Jus

BRAISED BEEF SHORT RIBS* GF

Black Angus Short Ribs · Lemongrass · White Wine · Truffle · Butter · Sauce Gribiche

SEARED BEEF TRI TIP* GF

Garlic & Scallion Marinade · Roasted Shallot & Caper Marmalade · Maldon Salt

GRILLED BAVETTE STEAK* GF

Garlic & Fresh Herb Marinade · Rosemary Jus

PORK

GRILLED PORK TENDERLOIN* GF

Fresh Herb, Garlic, Citrus & Tamari Marinade · Fresh Tomato, Scallion & Truffle Finish · Lemongrass Jus

PAN ROASTED BONELESS PORK CHOPS* GF

Flavor Infused Pork Loin Chops · Sage, Garlic & Fenugreek Marinade · Honey · Maldon Salt · Natural Jus

SLOW COOKED PORK SHOULDER ROAST GF

Salt, Citrus & Sugar Cure · Fresh Chiles & Cane Vinegar Finish

LECHON PORK BELLY GF

Tamari & Lemon · Fresh Chiles, Cane Vinegar & Patis Finish



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Regarding the safety of these items, written information can be provided upon request.

Pricing does not include delivery, setup, disposables, applicable taxes, operational fees. Please allow 5 days before your event to place an order. Prices subject to change based on market fluctuations.



ENTRÉES

All selections are a minimum of 20 guests per selection unless noted.

SEA

GRILLED SALMON* GF

Wester Ross Sustainably Raised Salmon · Preserved Lemon

WALLEYE* GF

Pan Seared with Brown Butter & Smoked Paprika · Finished with Cherry Tomato, Leeks, Bacon & Concord Grape Vinegar

BLACKENED WALLEYE PONTCHARTRAIN* GF

Cajun Seared Walleye · Shrimp, Mushroom & Madeira Cream Sauce

BARRAMUNDI VERACRUZ* GF

Seared Barramundi · Tomato · White Wine · Olives · Saffron · Capers · Sweet Peppers · Avocado Finish

CHILE SEARED SEA SCALLOPS* GF

Criollo Mojo · Fresh Chiles · Scallions

GRILLED SHRIMP SKEWERS GF

Chile Marinated Shrimp · Passion Fruit & Honey Reduction

VEGETARIAN/VEGAN

STUFFED MANICOTTI

Artichokes · Scallion · Rosemary · Ricotta · Red Sauce · Parmesan · Broccolini & Spinach

THREE GRAIN STIR FRY STUFFED PEPPER ✓

Farro · Quinoa · Basmati Rice · Onion · Napa Cabbage · Edamame · Mushrooms · Bell Peppers · Ginger · Gochujang · Tamari · Tomatoes · Harissa Roasted Carrots

CHICKPEA PICATTA ✓

Grilled Red Onion · Mushrooms · Roasted Tomatoes · Fresh Herbs · Plant Based Butter & White Wine Sauce · Lemon · Capers · Cashew Parmesan · Campanelle Pasta · Broccolini & Spinach

VADOUVAN ROASTED CAULIFLOWER & COCONUT ✓ GF

French Curry · Cauliflower · Basil · Roasted Peppers · Coconut · Spinach · Carrot · Peas · Fried Chickpeas · Basmati Rice

ZUCCHINI NOODLES WITH MUSHROOM BOLOGNESE ✓ GF

Sautéed Zucchini Noodles · Fresh Herbs & Garlic · Spinach · Lemon · Hearty Mushroom & Tomato Sauce

GEMELLI PASTA WITH SWEET PEPPERS & MUSHROOMS ✓

Seared Peppers · Mushrooms · Caramelized Onions · Cherry Tomatoes · Greens · Additional Seasonal Veggies · Pecorino Romano · Lemon · Olive Oil, Garlic & Fresh Herbs

VEGAN CHERMOULA AUBERGINE ✓

Roasted Eggplant · Chermoula · Bulgur Wheat · Fresh Herbs · Golden Raisins · Toasted Almonds · Castelvetrano Olives · Lemon & Tahini Sauce



SIDES

All selections are a minimum of 20 guests per selection unless noted.

STARCH

ROASTED YUKON GOLD POTATOES GF

Smashed Potato · Fresh Herbs · Olive Oil & Butter · Parmesan · Crisp Shallots

SAUTÉED GOLD POTATOES GF

Searched Yukon Potatoes · Sweet Corn · Shaved Brussels · Manchego Cheese · Shallots · Chives · Sherry Vinegar · Olive Oil · Sea Salt

MASHED YUKON GOLD POTATOES GF

Gold Potatoes · Roasted Garlic · White Truffle

POTATO PAVE GF

Sliced Yukon Potatoes Baked in Cream · Garlic · Fresh Herbs · Lemon Zest · Cut & Pan Fried in Butter

ISRAELI COUSCOUS

Harissa Broth · Fresh Herbs · Olive Oil · Basil Pesto

CREAMY “SHAGBARK SEED & MILL” POLENTA GF

Shagbark Cornmeal · Seared Mushrooms · Basil · Fried Leeks · Pecorino Romano

MAC & CHEESE

Campanelle Pasta · Havarti, Gouda, Goat’s Cheese & Parmesan · Fresh Thyme & Black Pepper · Toasted Bread Crumbs

VEGGIE & GARLIC PASTA

Gemelli Pasta · Sweet Corn · Caramelized Onions · Cubanelle Peppers · Blistered Cherry Tomatoes · Fresh Herbs · Romano Cheese · Lemon · Olive Oil & Garlic Sauce

GEMELLI WITH SQUASH CREAM

Gemelli Pasta · Nosh Bacon · Sweet Bell Peppers · Caramelized Onions · Guajillo & Heritage Squash Cream · Scallions · Truffle & Honey · Romano Cheese



SIDES

All selections are a minimum of 20 guests per selection unless noted.

VEGETABLE

ASPARAGUS & SAUCE GRIBICHE GF

Pan Roasted Asparagus · Sea Salt · Gribiche

SEARED CAULIFLOWER & PESTO  GF

Seared Cauliflower Tossed with Organic Basil Pesto · Roasted Bell Peppers · Crispy Chickpeas

ROASTED BEANS & RAINBOW CARROTS GF

Fresh Green Beans · Rainbow Carrots · Brown Butter · Garlic · Sherry Vinegar · Sea Salt · Crispy Shallot

BRASSICA MEDLEY  GF

Cauliflower · Broccoli · Brussels Sprouts · Fresh Thyme & Basil · Kale · White Balsamic & Golden Raisin Reduction · Toasted Almonds

ROASTED VEGETABLES & MUSHROOMS GF

Carrots · Beets · Butternut Squash · Parsnips · Red Onion · Sweet Potatoes · Mushrooms · Sweet Vinegar Reduction · Fresh Herbs

RATATOUILLE GF

Zucchini · Squash · Japanese Eggplant · Roasted Tomatoes · Pickled Red Onions · Romano Cheese · Basil · Olive Oil

BROCCOLINI & CAULILINI GF

Sautéed Broccolini & Caulilini · Espelette Pepper · Garlic · Lemon Zest · Butter · Toasted Almonds

BRAISED COLLARD GREENS, BABY KALE & CALABRIAN CHILE GF

Braised Greens · Smokey Ham · Bacon · Onion · Cider Vinegar · Calabrian Chile



BUFFET

Choose 2 entrées, 2 sides, and 1 salad. All selections are a minimum of 20 guests per selection unless noted.

ENTRÉES

FARMHOUSE CHICKEN **GF**

Semi-boneless Natural Chicken · Fresh Herbs · Aurora Springs Honey · Sea Salt

LECHON ROASTED CHICKEN **GF**

Bone-in Natural Chicken · Tamari · Ginger · Scallions · Lemon

FENNEL POLLEN CHICKEN **GF**

Boneless Natural Chicken Breast · Brined & Buttermilk Marinated · Fennel Pollen · Roasted Lemon & Red Wine

JAMAICAN JERK CHICKEN **GF**

Bone-in Natural Chicken · Nosh Jerk Marinade · Hardwood Smoked · Finished with Tomato, Chive & Truffle

BEEF TRI TIP* **GF**

Garlic & Scallion Marinade · Roasted Shallot & Caper Marmalade · Maldon Salt

SMOKED BEEF BRISKET **GF**

Cured & Hardwood Smoked Beef Brisket · Dijon & BBQ Seared Onions · Natural Jus

BRAISED BEEF SHORT RIBS **GF**

Black Angus Short Ribs · Lemongrass · White Wine · Truffle · Butter · Sauce Gribiche

GRILLED BEEF SHOULDER TENDER* **GF**

Fresh Herb & Garlic Marinade · Red Wine · Natural Jus Finish

CITRUS CURED, SLOW ROASTED PORK BELLY **GF**

Cured & Roasted Ohio Pork Belly · Sliced Chiles & Mojo

SMOKED PORK SHOULDER **GF**

Cured & Hardwood Smoked Pork Shoulder · Nosh Pork Rub · Chipotle Vinegar

PORK LOIN & CHERRY MOSTARDA* **GF**

Honey Brined & Roasted Pork Loin · Cherry Mostarda Finish

WESTER ROSS ORGANIC FED SALMON* **GF**

Wester Ross Sustainably Raised Salmon · Preserved Lemon

LAKE ERIE WALLEYE* **GF**

Pan Seared with Brown Butter & Smoked Paprika · Finished with Cherry Tomato, Leeks, Bacon & Concord Grape Vinegar

BARRAMUNDI VERACRUZ* **GF**

Seared Barramundi · Tomato · White Wine · Olives · Saffron · Capers · Sweet Peppers · Avocado Finish



BUFFET

Choose 2 entrées, 2 sides, and 1 salad. All selections are a minimum of 20 guests per selection unless noted.

VEGAN/VEGETARIAN

VADOUVAN ROASTED CAULIFLOWER & COCONUT GF

French Curry · Cauliflower · Basil · Roasted Peppers · Coconut · Fried Chickpeas

ZUCCHINI NOODLES WITH MUSHROOM BOLOGNESE GF

Sautéed Zucchini Noodles · Fresh Herbs & Garlic · Lemon · Hearty Mushroom & Tomato Sauce

CHICKPEA PICCATA

Seared Chickpea Patty with Grilled Red Onion, Mushrooms & Fresh Herbs · Lemon, White Wine & Plant Based Butter · Capers · Almond Parmesan

WITH STARCH

THREE GRAIN STUFFED PEPPERS

Lentils, Farro & Basmati Rice · Edamame · Ginger · Tamari · Seared Veggies

ROASTED VEGGIES WITH ISRAELI COUSCOUS, HARISSA & PESTO

Israel Couscous Cooked with Harissa Broth · Roasted Carrots, Zucchini & Yellow Squash · Basil Pesto

GEMELLI PASTA WITH SWEET PEPPERS & MUSHROOMS

Gemelli Pasta · Seared Peppers · Mushrooms · Caramelized Onions · Cherry Tomatoes · Greens · Pecorino Romano · Olive Oil, Garlic & Fresh Herbs

SALADS

BEET SALAD GF

Roasted Beets · Carrots · Fennel · Blue Cheese · Quinoa · Candied Pecans · Bacon · “Free Leafy Greens” Lettuce · Roasted Shallot Vinaigrette

NDUJA CAESAR

Romaine Hearts · Challah Croutons · Parmesan · Nduja Caesar Dressing · “Seasons Micro Farm” Sunflower Shoots

GARDEN & GREENS GF

Fresh Tomato · Crisp Veggies · Feta · Kalamata Olives · “Free Leafy Greens” Lettuce · Roasted Lemon & Oregano Vinaigrette

UDON NOODLE

Japanese Noodles · Carrots · Celery · Pickled Shiitakes · Edamame · Spinach & Arugula · Sesame Peanuts · Tamari Vinaigrette

MAY-AUGUST PREFERRED - BERRIES GF

Verjus Marinated Berries · Shaved Manchego · Fennel · Macadamia Nuts · “Free Leafy Greens” Lettuce · Lavender Vinaigrette

LATE SEPTEMBER-MARCH PREFERRED - APPLE SALAD GF

Local Honeycrisp Apples · Dried Tart Cherries · Shaved Fennel · Celery · Manchego · Granola · “Free Leafy Greens” Lettuce · Sherry & Maple Vinaigrette



BUFFET

Choose 2 entrées, 2 sides, and 1 salad. All selections are a minimum of 20 guests per selection unless noted.

SIDES

MASHED YUKON GOLD POTATOES **GF**

Gold Potatoes · Roasted Garlic · White Truffle

BOULANGER POTATOES **GF**

Gold Potatoes · Sliced & Baked with Stock, Bacon & Onions · Gruyere

SMASHED FINGERLING POTATOES **GF**

Fingerling Potatoes · Tarragon & Parsley · Olive Oil · Sea Salt

ROASTED YUKON POTATOES **GF**

Gold Potatoes · Fresh Herbs · Parmesan Cheese · Crispy Shallots · Olive Oil & Butter

CAMPANELLE MAC & CHEESE, HERB GRATIN

Campanelle Pasta · Havarti, Gouda, Goat's Cheese & Parmesan · Herb & Toasted Bread Crumb Finish

GEMELLI PASTA WITH SWEET PEPPERS, MUSHROOMS, ONIONS & FRESH HERBS

Gemelli Pasta · Seared Peppers · Mushrooms · Caramelized Onions · Cherry Tomatoes · Greens · Pecorino Romano · Olive Oil, Garlic & Fresh Herbs

HARISSA RICE PILAF **GF**

Basmati Rice · Mirepoix · Harissa Broth · Fresh Thyme

CREAMY "SHAGBARK SEED & MILL" POLENTA WITH PECORINO ROMANO, MUSHROOMS, BASIL & FRIED LEEKS **GF**

Shagbark Cornmeal · Seared Mushrooms · Basil · Fried Leeks · Pecorino Romano

FARM BEANS & CARROTS **GF**

Pan Roasted Green Beans · Butter Glazed Rainbow Carrots · Concord Grape Vinegar · Aurora Springs Honey

BROCCOLINI & CAULILINI **GF**

Sautéed Broccolini & Caulilini · Espelette Pepper · Garlic · Lemon Zest · Butter · Toasted Almonds

PAN ROASTED ASPARAGUS & SAUCE GRIBICHE **GF**

Pan Roasted Asparagus · Sea Salt · Gribiche

SEARED CAULIFLOWER & PESTO WITH ROASTED PEPPERS & FRIED CHICKPEAS **GF**

Seared Cauliflower Tossed with Organic Basil Pesto · Roasted Bell Peppers · Crispy Chickpeas

BRAISED COLLARD GREENS, BABY KALE & CALABRIAN CHILE **GF**

Braised Greens · Smokey Ham · Bacon · Onion · Cider Vinegar · Calabrian Chile

ZUCCHINI, SQUASH, FENNEL, CARROTS & SEARED ONIONS **GF**

Mixed Veggies · Fresh Herbs · Fennel Pollen · White Balsamic Vinegar



KIDS

BREADED CHICKEN FINGERS

Natural Chicken Breast · Seasoned & Breaded with Panko & Fried · Tomato Ketchup

KIDS MAC & CHEESE

Kid Friendly Mac & Cheese

HAM & CHEESE SANDWICH

Applewood Smoked Ham · American Cheese · Fresh Baked Bread

TURKEY & CHEESE SANDWICH

Oven Roasted Turkey Breast · American Cheese · Fresh Baked Bread

PB&J

Creamy Organic Peanut Butter · Concord Grape Jelly · Fresh Baked Bread

All selections come with one of the following sides:
(Prefer one per party)

- HOUSE CUT CHIPS
- FRESH FRUIT
- STEAMED CARROTS WITH BUTTER
- ROASTED PARMESAN POTATOES



BBQ

All selections are a minimum of 20 guests per selection unless noted. Pricing per 6 oz portion.

SMOKED BRISKET GF

Cured & Hardwood Smoked Beef Brisket · Mustard Seed & Dijon Onions · Natural Jus

SUMMER VEGETABLES GF

Seared Asparagus · Green Beans · Grilled Zucchini · Squash · Fennel · Fire Roasted Peppers · Shallots · Banyuls Vinegar

PULLED PORK GF

Cured & Hardwood Smoked Pork Butt · Nosh Pork Rub · Molasses BBQ · Chipotle Infused Vinegar

OLD FASHIONED POTATO SALAD GF

Yukon Gold Potatoes · Celery · Onion · Chopped Egg · Pickles · Dill · Scallions · Dijon · Duke's Mayo

PULLED BARBACOA CHICKEN GF

Cured & Hardwood Smoked Chicken · Cumin · Lime · Paprika · Tamari · Scallions

GEMELLI PASTA SALAD

Gemelli Pasta · Seasonal Veggies · Artichoke Hearts · Kalamata Olives · Pepperoncinis · Fresh Herbs · Red Wine & Basil Vinaigrette

JAMAICAN JERK CHICKEN GF

Cured & Hardwood Smoked Chicken · Spicy Jerk Rub · Tomato & Chive Finish

CHALLAH ROLLS

Nosh-Made Rolls

CHILE RUBBED GRILLED SHRIMP SKEWERS GF

Four Large White Shrimp · Passion Fruit Honey Reduction

GRILLED CORN GF

Local Corn (When Available) · Butter Brushed · Sea Salt

CHEF RICK'S BAKED BEANS GF

Heritage Bean Medley · Nosh Bacon · Pulled Pork · Smoked Tomato & Onion · Garlic · Brown Sugar · Molasses · Apple Cider Vinegar

STREET CORN SALAD GF

Sweet Corn off the Cob · Red Onion · Cilantro · Lime · Chives · Duke's Mayo · Chiles · Chile Powder · Queso Fresco



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Regarding the safety of these items, written information can be provided upon request.

Pricing does not include delivery, setup, disposables, applicable taxes, operational fees. Please allow 5 days before your event to place an order. Prices subject to change based on market fluctuations.



DESSERT

All selections are a minimum of 24 pieces unless noted and sold by the dozen.

MINI PECAN BARS

Chopped Pecans · Ginger · Shortbread Crust

MINI TART

Lime & Mango Tarts · Coconut Whipped Cream

MINI BROWNIE BITES

Dark Chocolate · Umami Caramel

RICOTTA CAKE SKEWERS

Strawberry & Ricotta Cake · Cabernet, Strawberry & Basil Sauce

MINI COBBLER BITES

Seasonal Fruit Cobbler · Coriander Whipped Cream

FRUIT COBBLER

Choose: Apple, Peach, Cherry, Mixed Berry
Coriander Whipped Cream

MINI SALTED CARAMEL SCOTCHAROOS

Puffed Rice · Nutella · Chocolate

MINI BLONDIES

Chocolate Candy & Vanilla



BREAKFAST

All selections are a minimum of 20 guests per selection unless noted.

BREAKFAST POTATOES

Bacon & Butter Seared Kennebec Potatoes · Fresh Herbs

BREAKFAST SAUSAGE LINKS

(4 oz) Locally Made · Sage Garnish

NOSH MADE ARTISAN BACON

House Cured & Smoked Bacon

FRESH BAKED MUFFINS

Fresh Baked Apple & Pistachio Muffins

PECAN STICKY BUNS

Toasted Pecans & Cinnamon Rolled · House Made Sticky Bun

ASSORTED DANISHES

Mini Assorted Danishes (Two per person)

FRESH BAKED SCONES

Seasonal Fruit (Cherry, Peach, Berries)

GREEK YOGURT PARFAIT

Individually served with Granola & Local Honey & Fresh Fruit in a Clear Tumbler

FRENCH TOAST

Nosh Challah Bread · Cinnamon & Cardamom Egg Batter with Fresh Berries & Cream · Ohio Maple Syrup

PISTACHIO FRENCH TOAST

Mascarpone · Chantilly Crème · Macerated Berries · Ohio Maple Syrup

PETITE CHEESE OMELET

Cage Free Eggs · Havarti Cheese

MINI WAKE & BAKE SANDWICHES

Smoked Ham · Nosh Bacon · Boursin Cheese · Cage Free Egg · Truffle · Tomato · Baby Spinach · Focaccia

VEGETARIAN BREAKFAST WRAP

Cage Free Eggs · Brie · Seared Onions · Tomato · Bell Peppers · Mushrooms · Spinach · Whole Wheat Wrap

WESTERN STRATA

(Serves 24) Ham · Mushrooms · Bell Peppers · Red Onions · Tomato · Parsley · Chives · Tillamook Cheddar · Everything Bagel Spice · Toasted Bread

VEGETARIAN STRATA

(Serves 24) Artichokes · Mushrooms · Bell Peppers · Red Onions · Tomato · Parsley · Chives · Tillamook Cheddar · Everything Bagel Spice · Toasted Bread



QUICHE

Must be purchased by the whole quiche. 10-14 cut available - please specify.

MUSHROOM & ROASTED PEPPER

Seared Mushrooms & Fire Roasted Peppers · Roasted Tomato · Brie · Basil · Truffle · Baby Spinach

NOSH BACON

Crumbed Bacon · Leeks · Brie · White Truffle · Baby Spinach

SPRING VEGETABLES

Seared Mushrooms · Sweet Peas · Asparagus · Caramelized Onions · Carrots · Fontina · Baby Spinach

BREAKFAST QUICHE

Nosh Bacon · Sausage · Crispy Potatoes · Tillamook Cheddar · Baby Spinach · Arugula

ARTICHOKE

Sautéed Artichokes · Roasted Tomatoes · Havarti · Basil · Baby Spinach

CHORIZO

Chorizo Sausage · Sweet Corn · Scallions · Roasted Tomatoes · Tillamook Cheddar · Baby Spinach · Arugula

FIRE ROASTED EGGPLANT

Fire Roasted Eggplant & Peppers · Zucchini · Squash · Roasted Tomato · Provolone · Romano Cheese · Baby Spinach

GRILLED CHICKEN

Herb Marinated Natural Chicken · Basil · Fennel · Roasted Tomatoes · Kalamata Olives · Feta · Baby Spinach

BROCCOLI & CHEDDAR

Seared Broccoli · Caramelized Onions · Tillamook Cheddar · Baby Spinach

GRILLED BEEF TENDER

Grilled Beef · Caramelized Onions · Seared Mushrooms · Boursin · Baby Spinach · Arugula



**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Regarding the safety of these items, written information can be provided upon request.*

Pricing does not include delivery, setup, disposables, applicable taxes, operational fees. Please allow 5 days before your event to place an order. Prices subject to change based on market fluctuations.



LUNCH

Choose plattered or boxed lunches with half or full sandwiches.
All selections are a minimum of 20 guests per selection unless noted.

HALF SANDWICH LUNCH

Choice of Three Sandwiches
House Cut Chips
Dark Chocolate Chip Cookie
Plattered or Boxed

FULL SANDWICH LUNCH

Choice of Three Sandwiches
House Cut Chips
Dark Chocolate Chip Cookie
Plattered or Boxed

SANDWICHES

TURKEY WRAP

Roasted Turkey · Lemon & Fresh Herbs · Boursin Cheese · Avocado
· Nosh Bacon · “Free Leafy Greens” Lettuce · Tomato · Wheat Wrap

ARTICHOKE & HAVARTI PANINI

Sautéed Artichokes · Havarti Cheese · Basil Aioli · Roasted
Tomatoes · Baby Arugula · White Truffle · Olive Oil · Focaccia

CHICKEN SALAD SANDWICH

Grilled Chicken · Grapes · Red Onion · Tarragon · Basil · Mint · Toasted
Almonds · Mayo · “Free Leafy Greens” Lettuce · Tomato · Multigrain

VEGAN MEATBALL BANH MI

Lentil & Mushroom Meatballs · Sriracha & Vegan Mayo · Pickled
Carrots · Jalapeño · Cucumber · Cilantro · “Great Lakes Baking
Company” Baguette

HAM & CHEESE MELT

Smoked Ham · Havarti, Gouda & Tillamook Cheddar · Pesto ·
Harissa · Challah

GRILLED STEAK SANDWICH

Grilled Flank Steak · Horseradish & Roasted Garlic Mayo · Pickles ·
Sweet Onion · Arugula · Gouda · Sourdough

VEGGIE PANINI

Roasted & Marinated Portabella Mushroom · Fried Eggplant ·
Tomato Aioli · Roasted Peppers · Fresh Mozzarella · Balsamic &
Tart Cherry Reduction · Arugula · Focaccia

ADD-ONS**

GARDEN & GREENS SALAD **GF**

Celery · Carrots · Fennel · Cucumber · Sweet Peppers · Farm
Tomatoes · Kalamata Olives · Feta · Local Greens · Roasted
Lemon & Oregano Vinaigrette

OLD FASHIONED POTATO SALAD

Gold Potatoes · Celery · Red Onion · Dill · Chives · Chopped Eggs
· Pickles · Dijon · Mayo · Sweet Paprika

CAMPANELLE PASTA SALAD

Campanelle Pasta · Red Onion · Artichokes · Pepperoncinis ·
Seasonal Veggies · Fresh Herbs · Red Wine Vinegar · Organic
Olive Oil

FRESH CUT FRUIT & BERRIES

Pineapple & Seasonal Selections

OTHERS AVAILABLE UPON REQUEST

Add-ons may have to be separately packaged.

** To substitute an add-on for chips, subtract 1 from price of add-on



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Regarding the safety of these items, written information can be provided upon request.

Pricing does not include delivery, setup, disposables, applicable taxes, operational fees. Please allow 5 days before your event to place an order. Prices subject to change based on market fluctuations.