

# Appetizer Menu



Teri Skinner – Chef/Owner  
Catering, parties and more

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## STATIONED EDIBLE CENTERPIECES

**Note: Each edible centerpiece is created personally by Nosh Chefs. Seasonality & creativity are unique to each piece.**

- **Tumbling Vegetable Crudité:** Seasonal veggies served with Chef's choice of assorted dipping sauces.
- **Meze Platter:** House-prepared hummus served with seasonal vegetables, olives, stuffed grape leaves, marinated feta, and Nosh chips
- **All New England Cheese Plate** served with cured meat, nuts, olives, grapes, and house-prepared bread (Market)
- **Charcuterie Board;** Cured meats, cheeses, marinated vegetables, olives, mustards, and local honey.
- **Fresh Fruit Platter** served with chocolate ganache, and lemon Chantilly
- **Beautiful Crostini Station** - fresh and toasted breads served with a variety of seasonal toppings. (Inquire)
- **Salsa Station** - (3) Salsas, sour cream, chipolte, 7-layer dip. (Guacamole extra).
- **Smoked Salmon Board** – Smoked Salmon, seasoned cream cheese, capers, cucumbers, pickled red onions, olives, artichoke, lemon wedges, hard-cooked eggs, sour cream, and fresh dill/parsley. \$8 pp

Serving 20 people	\$85
Serving 40 people	\$175
Serving 60 people	\$250

## COMBO 'MIX-N-MATCH' BOARDS

(Inquire for pricing)

- **Triple Dipper Board:** Our famous dips, served with all the right dippers! Includes (3) Chef's Choice hot dips. Dippers to include, house-made cornbread nuggets, assorted veggies, tortilla chips, & focaccia triangles. Also includes dipping sauces.
- **Tap Room Board:** Your entire favorite bar snacks in one glorious board! Banger's & Mash, Keto-Joe's Fat pickles (bacon, pickles & goat cheese breaded and air fried) Nosh Devils (Our house deviled eggs), cashew & bacon caramel popcorn; Burnt Ends

(caramelized pork carnita), maple bacon sticks.

- **Bloody Mary inspired Board:** Our house seasoned tomato juice served with all those Jacked up nugget to spear in dip in your glass. Tequila shrimp, pickles, olives, fresh veggies, bacon strips, spicy chicken, pickled jalapenos, bread sticks. Add in our favorite sauce, chipotle sauce, bbq sauce, horseradish, tabasco. You add the vodka or gin of choice!
- **Seafood Board:** Suggestions: Mussels with serrano ham. Mix of house prepared shrimp. Fresh tuna ceviche, smoked salmon. Baked oysters. Petite lobster rolls, crab and shrimp rolls. (On house brioche) Variety of hot and cold dips and spreads: Hot crab dip served with house bread crisps. Smoked bluefish dish. Smoked salmon dip (Market Price)
- **Hot Chocolate Bar:** All the fixings for serving the most decadent chocolate. Choice of our house-made hot cocoa dry mix, or fully made decadent cocoa. Add ins: Caramel & mocha syrups. peppermint sticks, marshmallows, toffee bits, mini chocolate chips, crushed peppermints, whoppers, Lindt truffles, Pirouette cookies. Topped with fresh whip cream.

## INTERACTIVE STATIONS (Inquire for pricing)

- **Grilled Pizza Station:** Build your own pizza alongside our chef
- **Taco/Burrito Bowl Bar:** Have guests create their own tacos. Suggested fillings: BBQ pulled chicken, beef brisket, ground beef or chicken. Greens, cheese, salsa, guacamole, sour cream
- **Smashed Potato Martini Bar:** Decadent smashed taters with a variety of sauces, gravies and toppings.
- **Pho Bowls:** Build your own pho bowls. Fill your bowl with fresh julienned vegetables; add shrimp, chicken, pork, or beef. Hard cooked eggs, toasted sesame seeds. Rice noodles. Then top with a savory warm broth. \*Prices vary on extent of toppings.

## VEGETARIAN

- **Blackberry Forks** Goat cheese Quennelles topped with a fresh blackberry, lavender honey drizzle & Rosemary Sprig **18 dz**
- **Oven roasted brussels sprouts skewers** with Pistachios & Lemon Au Jus (Seasonal) **\$18 dz**
- **Lentil and sweet potato meatballs** served with marinara & seasoned ricotta **\$24 dz**

- **Sesame peanut noodles** served in petite Asian to-go boxes **\$36 dz**
- **Brussels Caesar salad** served with a Parmesan Crisp **\$36 dz** (seasonal)
- **Sweet potato fritters** filled with drunkin' blackberries and goat cheese served with a maple dijon sauce. **\$24 dz**
- **Sweet potato planks** topped with goat cheese, nuts, cranberries, honey drizzle, cinnamon & nutmeg. **\$24 dz**
- **Vegetable cakes** topped with fresh sweet pea puree **\$21 dz**
- **Blue cheese, grape, and fig Phyllo bites** **\$21 dz**
- **Spinach-Pesto 4 cheese pastry spools** **\$18 dz**
- **Italian Parfaits** served in martini-cups served with bread sticks **\$36 dz**
- **Goat cheese & sun-dried tomato profiteroles** with fried prosciutto **\$21 dz**
- **Butternut ricotta & sage crostini** **\$21 dz** (seasonal)
- **Mac and Cheese Cupcakes**, garnished with fresh chives and your choice: mild/spicy buffalo sauce, dill cream **\$20 dz**
- **Thankful Pig:** BBQ pork, cornbread stuffing, cranberry sauce, black beans, cheddar all held in phyllo cups topped with chipotle sauce. **\$24 dz**
- **Jalapeno poppers** **\$24 dz**
- **Ricotta basil tartlets** with grilled seasonal vegetables **\$21 dz**
- **Goat cheese and honey crostini** **\$18 dz**
- **Warm sesame spinach risotto cakes** w/wild mushroom ragout **\$24dz**
- **Baby Greek salad** held in petite cups w/ olives, onions, peppers, chic peas, feta, cucumber **\$36 dz**
- **Stuffed potato bites:** **\$36** per dozen; **Seafood (Market Price)**  
**Suggested Fillings:**
  - Bacon, cheddar cheese, scallion: topped with Greek yogurt dill sauce.
  - Black beans, corn, red onion, cheddar cheese: topped with a spicy chipolte sauce
  - Artichoke, red onion, roasted red pepper, feta cheese and Kalamata olives
  - Mushroom, kale, shallots and tarragon
  - Italian: sweet Italian sausage, marinara, and mozzarella
  - Chili and cheddar cheese
  - Crab, shrimp, sauteed baby spinach & parmesan
  - Ham, pineapple, cheddar

## SEAFOOD

- **Lemon Shrimp** with spinach pesto aioli **\$24 dz**
- **Cognac Shrimp** wrapped w/sage and prosciutto drizzled with maple syrup **\$24 dz**
- **Grilled Tequila Shrimp** w/chipotle dipping sauce **\$24 dz**
- **Curry Crab Cakes** topped w/apricot & apple slaw **\$36 dz**
- **Spiced Grilled Shrimp** with mango salsa **\$24 dz**
- **Smoked Salmon bites** with fresh dill sauce served on cucumber twist **\$24 dz**
- **Thai Crab & mango salad** served in martini glasses **(Market)**

- **Cajun catfish** served in bib lettuce cups topped with avocado, apple wood bacon and a spicy remoulade sauce **\$36 dz**
- **"Shrimp & Grits"** -Sautéed Gulf Shrimp, Grilled Green Onions, Smoked Cheddar Grits, Apple Smoked Bacon, and Red Chili-Abita Butter Sauce **(Market)**
- **Petite Salmon, feta, spinach burgers** in filo dough **(Market)**

## PROTEINS

- **Crostini** topped with beef tenderloin, horseradish sauce, roasted red pepper & baby arugula **\$48 dz**
- **Pork Carnitas** served on maple corn cakes with bacon jam **\$24 dz**
- **Cucumber Twists** filled with chicken salad **\$18 dz**
- **Apple-sausage w/corn relish** served on raisin crostini **\$24 dz**
- **Lamb curry** on pita crisps **(Market)**
- **Chicken salad** on wonton crisps **\$21 dz**
- **Roast Tenderloin of Beef Facon du Chef** with citrus chantedelle vinaigrette served on warm sesame spinach risotto cakes **\$48 dz**
- **Smashed Potato Shots** - creamy Yukon gold potatoes served in a shot glass topped with cheddar cheese sauce, crisp bacon bits, scallion, & sour cream **\$21 dz (On-site catering only)**
- **Chicken, pistachio & cranberry meatballs** in a maple dijon sauce **\$24 dz**
- **Tortellini Caprese Skewers** – Cheese filled tortellini with fresh mozzarella, cured meats, & olives **\$24 dz**

## BURGERS

- **Mini Black Bean Burgers** with a chipotle dipper **\$48 dz**
- **Mini Falafels** with a feta sriracha sauce **\$48 dz**
- **Mini Salmon Burgers** with a dill sauce **\$48 dz**

## PETITE SARNIES

- **Rosemary crusted tenderloin** with herbed rolls served with blue cheese & flavored mustard **\$48 dz**
- **Meatball sliders** **\$40 dz**
- **Lentil Meatball sliders** **\$40 dz**
- **Green Goddess** on GF sunflower bread: **\$40 dz**
- **Pork Bahn Mi**-slow roasted pork, Asian slaw, maple sriracha dressing on house sesame roll. **\$40 dz**
- **Roasted turkey paninis** with Swiss, arugula & apricot mustard **\$40 dz**
- **"New England Dip"** roasted turkey, with dressing, sausage, on petite hoagie rolls served with a side of tomato herb gravy for the dip **\$40 dz**
- **Figgy Pig:** Black Forest ham, fig jam, caramelized onions, house-made ranch **\$40 dz**
- **BLT Biscuits** with spinach pesto mayo **\$40 dz**
- **Sweet potato BLT's** **\$40 dz**
- **Shrimp po'boys** with tomato roulade **(Market)**

## **OTHER FEES/OPTIONS**

- Chef: \$65 per hour with 4 hr minimum
- Sous Chef: \$45 per hour with 4 hour minimum  
(Responsible for execution of menu)
- Servers: \$30 per hour with 4 hr minimum
- Delivery Fee \$25 (Drop-off)
- Set-up of buffet \$50-100 depending on size of job (Drop-off)
- Disposable Chafers and fuel: \$9.50 each
- Upscale Chafers and fuel: \$15 Rental fee
- Compostable dinnerware by the piece (napkins, plates, bowls, utensils)  
\$2 per person
- Upscale paper goods (napkins, plates, utensils) \$4 per person
- MA tax not included
- Catering Fee (20%) – Q: What is a Catering Fee? A: The catering fee helps cover the costs of doing business: office staff, utilities, day to day operations, and the cost of the hours needed to prep and plan the event. It is NOT a gratuity for staff.

## **TERMS OF SERVICE:**

- Deposits and Payments: Cash, Check, Mastercard, Visa, American Express (2.75% additional charge for credit cards)
- All quotes are subject to availability at the time of booking and a 50% deposit is required to secure the event date.
- Menus, final numbers, dietary requirements and staff for functions are to be confirmed 7 days prior to the event.
- The Nosh Catering kitchen and equipment used may contain traces of nuts, egg, dairy, gluten and other know allergens. Although all care is taken by Nosh Catering to ensure these items are contained, we cannot guarantee that all dietary requirements will be met.
- Nosh Catering will not accept responsibility or liability for an adverse reaction to our food by any guest.
- Cancellations: Staffed events that are cancelled less than 72 hours prior to the event for any reason, including weather or any other circumstances will incur a fee of 100% of the final invoice.
- Menus are subject to change according to seasonal and supplier availability.
- Service of Alcohol: In accordance with the Liquor Licensing Act, Nosh Catering staff reserve the right to refuse to serve alcohol to guests under the age of 21 and guests who are intoxicated.
- Prices are subject to change.