

# Barbeque Menu



Teri Skinner – Chef/Owner  
Catering, parties and more

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## PORK

- Pulled Pork served on Bulky Rolls with coleslaw
- Ancho-chili rubbed pork tenderloin with a slightly spicy rub, topped with a rendered bacon and served with apple cider reduction
- Sausage peppers & onions with rolls
- Porchetta- Pork Shoulder stuffed with basil and spinach
- Pork Carnitas

Serving 20	\$150
Serving 40	\$300
Serving 60	\$450

## POULTRY

- BBQ chicken
- BBQ Pulled Chicken served on bulky rolls with apple slaw
- Lemonade Chicken
- Chicken, Olives, Tomatoes, & Garlic cooked with whole garlic, a medley of olives, grape tomatoes, in a broth of white wine & lemon zest.
- Roast Turkey Breast
- Basil Pesto Grilled Chicken w/ strawberry avocado salsa
- Balsamic Chicken with spicy honey bacon sauce

Serving 20	\$125
Serving 40	\$250
Serving 60	\$375

## BEEF (Market price per person)

- Whole Grilled New York Strip
- Marinated Grilled Flank Steak
- Tri-tip Roast filled with fresh spinach and mozzarella
- Kabobs (Chicken, Beef or Veggie)
- Bacon Braised Beef Brisket in Tangy Tomato BBQ Sauce
- Beef Tenderloin
- Burger & Dog Bar w/variety of cheeses & toppings (Pricing different)

## PASTA (Market)

- Jambalaya Pasta with penne, chicken, shrimp and andouille
- Shrimp and Pasta in a tomato-chile cream sauce

## VEGETARIAN OPTIONS

- Inside-Out Eggplant Parmesan
- Grilled Vegetable Stack with Mozzarella
- Stuffed Portabella Mushrooms

Serving 20	\$120
Serving 40	\$240
Serving 60	\$360

## STARCH OPTIONS

- Caesar Potato Salad
- Papaya, vermicelli, and ginger lime dressing
- Greek Pasta - Farfalle, Greek dressing, olives, feta, & red peppers
- Pasta with vegetable confetti & poppy seed dressing
- Orzo salad w/ garbanzo beans, goat cheese & oregano
- Orzo salad with arugula, goat cheese, walnuts, cranberries
- Oven Roasted Fingerling Potatoes with a lemon poppy seed vinaigrette
- Fusilli & Roasted Potatoes tossed in a basil pesto
- Southwestern Pasta Salad
- Tortellini Antipasto Salad
- Baked Beans
- Baked Potatoes

Serving 20	\$76
Serving 40	\$152
Serving 60	\$225

## BREADS

- Buttermilk Biscuits \$15 dz
- Corn Bread \$15 dz

\*Served with choice of flavored butters or herb dipping oils [Butter, maple cinnamon butter, butternut squash sage butter, herbed butter, herbed dipping oil]

## SALAD OPTIONS

- Garden Vegetable Salad w/dressing
- Caesar Salad: Romaine lettuce, home-made croutons, & parmesan cheese

<b>Serving 20</b>	<b>\$67.50</b>
<b>Serving 40</b>	<b>\$112.50</b>
<b>Serving 60</b>	<b>\$168</b>

## SPECIALTY SALADS

- Greek Salad- Lettuce, feta cheese, red pepper, tomatoes, & Kalamata olives
- Roasted Vegetable Salad (Red & yellow peppers, red onions, summer squash, zucchini, portabella mushrooms, carrots, broccoli tossed in balsamic dressing)
- Farm Fresh Corn, Tomato, Olive Salad w feta cheese dressed with olive oil & fresh herbs (SEASONAL - MARKET PRICE)
- Farm Stand Corn Salad, topped with honey-chili infused blueberries (SEASONAL - MARKET PRICE)
- Asparagus & Strawberry Salad (SEASONAL - MARKET PRICE)
- Cucumber Tomato Pineapple Salad
- Cucumber Cherry Salad (SEASONAL - MARKET PRICE)
- Southwestern Corn Salad w/ black beans, red onion & cilantro (SEASONAL - MARKET PRICE)
- Corn, Tomato & Feta Salad w/ fresh basil (SEASONAL - MARKET PRICE)

<b>Serving 20</b>	<b>\$76</b>
<b>Serving 40</b>	<b>\$152</b>
<b>Serving 60</b>	<b>\$228</b>

## 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.