

Brunch Menu



Teri Skinner – Chef/Owner
Catering, parties and more

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BRUNCH

All Brunches are subject to Sales Tax and service fee

All Brunches can be served with Coffee & Tea Service: \$3 pp,
Field Green or Garden Salad: \$3.5 pp,
Petite Pastry Table: \$3.5 pp

STARTERS

- **Seasonal Fruit** served w/yogurt & honey
- **Fresh Seasonal Fruit Platter**
- **Yogurt Parfaits:** Fresh fruit, homemade granolas, vanilla yogurt **\$5 pp**

BREADS/MUFFINS/PASTRIES

- **Soft Ripened Cheese/ served with bagel croistini (Market)**
- **Nova Scotia Platter:** Smoked salmon, seasoned cream cheese, red onions, capers, cucumbers, olives, artichoke, lemon wedges, hard-cooked eggsm sour cream and fresh dill & parsley **\$9 pp**
- **Assorted mini pastries/cakes/scones**
- **Nosh Brioche Bombs** House brioche filled with cream cheese, tomato & cucumber slices & fresh parmesan cheese **\$4.5 pp**
- **Homemade Flat Breads** served with smoked salmon, capers, red onion, & drizzled with a dill crema **\$15 each**
- **Fresh Muffins, Scones \$36 dz**
- **Cinnamon rolls** with cream cheese icing **\$36 dz**
- **Chocolate Babka \$36 dz**
- **Seasonal: Apple butter, Cranberry, toasted almond rolls \$36 dz**
- **Fresh Baked Sweet Breads:** Chocolate Babka, Cinnamon-raisin bread **\$7 ea**
- **Fresh Baked Savory Breads:** Tomato-Basil, Four Cheese Italian, Everything, caramelized onion & dill. **\$7 ea**
- **Parker House Rolls** with a choice of cinnamon butter, traditional butter and butternut squash-apple butter **\$15 dz**
- **Buttermilk Biscuits \$15 dz**
- **Garlic Knots \$12 dz**

TRADITIONAL BREAKFAST FAIR

- **A selection of bacon, sausages, and/or black forest ham \$4 pp**
- **Oven roasted potatoes** with sour cream **\$3.5 pp**
- **Jacked-up home fries** with garlic, onions, peppers, tomatoes **\$4.5 pp**
- **Monte-Cristo Casserole:** Thick French toast with Ham, turkey, raspberry preserve, & swiss cheese **\$35**
- **Quiches: 9"** with a variety of fillings **\$20**
- **Egg Frittatas** (A crustless quiche - 9") **\$18**
- **Savory Egg Tarts** filled w/ crab & tarragon; sweet pea & pancetta; or tomato & goat cheese **(Market)**
- **Egg Stratas**

NOSH SCRAMBLES

- **Plain**
- **Southwestern** - onions, peppers, black beans, tomato, & cheddar cheese
- **Mediterranean** - tomatoes, feta, onion, fresh basil
- **Spicy** - jalapenos, tomatoes, onion, & cheddar
- **Denver** - green peppers, onions, & black forest ham

Scrambles	½ Pan serves 10-12	Full Pan serves 25-30
Plain	\$30	\$50
Specialty	\$40	\$60

PORK:

- Apple-Pie stuffed pork tenderloin
- Prosciutto wrapped pork tenderloin w/ roasted pears
- Porchetta- Pork shoulder infused with basil & spinach
- Sausage-Peppers Onions in a savory sauce
- Braised Pork Shoulder and Orecchiette in a tomato cream sauce
- Pulled Pork served with Slaw and fresh rolls

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

POULTRY:

*Chicken Selections can be made with breast, thighs or legs

- Whole roasted turkey breast
- Turkey breast roulade w/ tomato herb gravy
- Basil-Pesto grilled chicken with strawberry-avocado salsa
- Chicken bracirole with spinach, tomato & mozzarella
- Coconut-Curry roasted chicken Legs and thighs
- Oven roasted chicken in a maple-whisky BBQ sauce
- Herbed roasted chicken
- Chicken-Catch-A-Crazy- seasoned chicken slow roasted with onions, peppers, tomatoes, garlic and spinach
- Chicken Antonio- sautéed chicken with white wine, lemons, artichokes
- Chicken, tomatoes, olives & garlic
- Pan seared thighs seasoned with thyme, braised and drizzled with a gastrique
- Chicken rolls with goat cheese and arugula topped with a dried cherry sauce

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

BEEF: (MARKET PRICE)

- Bacon wrapped meatloaf with maple-whisky BBQ, & mushroom gravy
- Roasted turkey & beef tenderloin platter served with fresh rolls and a variety of sauces to accompany \$10 pp
- Herb crusted grilled beef top loin
- BBQ beef brisket in a tomato-bacon sauce
- Veal Shank - slow roasted
- Homemade meatballs and fresh marinara
- Oven-Roasted beef roast with choice of sauces
- Beef tenderloin served with choice of sauces (beef, mushroom, blue cheese, gorgonzola, horseradish)
- Tri-tip beef filled with fresh spinach, basil, and mozzarella
- Lamb Kabobs served with a greek yogurt sauce
- Bacon Wrapped beef tenderloin served at room temperature with a basket of flavored rolls, a blue cheese spread, whole grain mustard & honey spread, topped with pickled red onion

SEAFOOD: (MARKET PRICE)

- Salmon w/ dill vinaigrette & vegetable coulis
- Seafood Lasagna (market price)
- Seafood Salad Croissants: Ocean fresh crab and shrimp lightly dressed and served on croissants
- Shrimp Station: Tequila lime shrimp served w/chipotle crema, lemonade-mint shrimp, basil shrimp served with garlic aioli

MORE VEGAN OPTIONS:

- Portobello Steak Confit served over smashed butter beans
- Pasta al a Norma (Pasta with Eggplant) Eggplant tossed with tomato saucr and ricotta salata
- Black Bean Burgers: House-prepared with maple-sriracha sauce
- Mushroom Sloppy Joes (Contains walnuts but can be made walnut-free)

PASTA:

- Chicken Cobb Pasta- Seasoned chicken breast, baby spinach, fire-roasted tomatoes, rigatoni, drizzled with an avocado cream sauce
- Sausage, pepper & onion pasta with herbed tomato sauce and fresh mozzarella
- Tagliatelle "Bolognaise" Pasta, beef & thick cut bacon, creamy tomato sauce, aromatic vegetables, fresh mozzarella, basil
- Baked Mac & Cheese
- Vegan Mac & Cheese

Pasta with Meat Sauce

- **Pasta Bolognaise** – Ziti with a meat sauce
- **Chicken, Broccoli & Ziti** in an Alfredo

Serving 20	\$82.50
Serving 40	\$125
Serving 60	\$200

POTATOES & SIDES

- Country style potatoes
- Fingerling potatoes w/ shallots, red & yellow pepper piperade
- Potato pancakes
- Baked pumpkin pancake w/ real maple syrup
- Tomato and corn medley (seasonal)

BUTTER CHOICES

- Cinnamon butter, \$8. 8 ounces
- Traditional whipped butter \$8. 8 ounces
- Butternut squash-apple butter \$8. 8 ounces
- Herb butter \$8. 8 ounces
- Garlic Herb Spread (Cream Cheese) \$8. 8 ounces

ADD-ONS:

- **Fresh assorted juices:** OJ, Cranberry, Tomato or V8
- **Punches, homemade lemonades**

* Vegan and vegetarian options are available

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.