

Buffet 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	\$85
Serving 40	\$175
Serving 60	\$250

SANDWICH PLATTERS

• **Featuring an assortment of Nosh's Famous Sammies:** Carnivore, herbivore, and vegan options. Please inquire for further details.

Choose your sammie size:

- Full Sammies \$8.50 ea
- Half Sammies \$5 ea
- Quarter Sammies \$3.50 ea

- **Mini Croissants & Finger Roll Sandwiches**
Tuna Salad, Chicken Salad & Egg Salad \$5.50 ea

TRADITIONAL SALADS

- **Caesar:** With red onion, Parmesan & toasted brioche croutons
- **Garden Salad:** With homemade ranch and balsamic vinaigrette

Serving 20	\$67.50
Serving 40	\$135
Serving 60	\$200

HEARTY SALADS

- **Spiced Butternut, Lentil & Goat Cheese Salad** (seasonal)
- **Toasted Barley Salad** with roasted vegetables
- **Roasted Chic Pea Salad** with red onion, red, pepper, cucumber, Kalamata olives, feta cheese, and orzo with an oregano dressing
- **Spinach, Green Apple, Walnut Salad** with a maple vinaigrette
- **Brown Rice Salad** with roasted veggies
- **Southwestern Salad** with an avocado dressing
- **Wheat Berry Salad** with cranberries, spinach, walnuts, & feta
- **Kale Salad** with roasted corn, black bean salsa

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

HOT ENTREES

- **Chicken, Olives, Tomatoes, & Garlic:** Seasoned chicken cooked with whole garlic, a medley of olives, grape tomatoes, in a broth of white wine & lemon zest.
- **Meatballs** Tomato Ragu Sauce
- **Sausage Peppers & Onion** in a savory vodka sauce
- **Chicken Pot Pie**
- **Braised Pork Shoulder & Orriechietta** in a Tomato Cream
- **Pork Tenderloin** with Roasted Apples
- **Chicken & Broccoli Alfredo**

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

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 (Availability)
- Turkey breast roulade w/ tomato herb gravy
- Basil-Pesto grilled chicken with strawberry-avocado salsa
- Chicken braciola 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 sauce and ricotta salata
- Black Bean Burgers: House-prepared with maple-sriracha sauce (Grill or oven ready - inquire)
- Mushroom Sloppy Joes (Contains walnuts but can be made walnut-free)
- Mushroom & Cauliflower Molé served w/ a crisp corn topping

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 "Bolognese" Pasta, beef & thick cut bacon, creamy tomato sauce, aromatic vegetables, fresh mozzarella, basil
- Baked Mac & Cheese
- Vegan Mac & Cheese
- Pasta Bolognese – Ziti with a meat sauce
- Chicken, Broccoli & Ziti in an Alfredo

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

Pasta with sauce

- Pasta with oven roasted tomatoes and fresh basil
- Marinara sauce • Butter and fresh herbs • Vodka sauce

Serving 20	\$50
Serving 40	\$100
Serving 60	\$175

Inside-Out Eggplant Parmesan

- **A deconstructed version of an Italian Favorite**
Layers of Roasted Eggplant, Red Onion, Fresh Mozzarella, Basil, Arugula & Fresh Tomato Sauce served atop decadent Egg Rissole

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

FRESH LASAGNAS

- Mushroom with fresh pasta sheets layered with mushrooms and lightened cheese filling.
- Traditional with ground beef, ricotta, & marinara
- Chicken Caesar-White sauce with chicken, tomatoes & spinach
- Vegetable-Oven Roasted veggies with ricotta & marinara
- Butternut Squash with spiced white sauce

Serving 20	\$90
Serving 40	\$180

VEGETABLES

- **Oven Roasted Red Bliss Potatoes**
- **Smashed Potatoes with garlic**
- **Butternut Squash**
- **Oven Roasted Vegetables**

Serving 20	\$75
Serving 40	\$150
Serving 60	\$225

BREADS

- **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

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

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.

Inquire for parties over 75

Vegan and vegetarian options available