

# Appetizer Menu



Teri Skinner – Chef/Owner  
Catering, parties and more

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Price per person listed is for minimum 20 people and up, inquire for smaller groups

## 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. **\$5 pp**
- **Meze Platter:** House-prepared hummus served with seasonal vegetables, olives, stuffed grape leaves, marinated feta, and Nosh chips. **\$5.5 pp**
- **Charcuterie Board:** Cured meats, cheeses, marinated vegetables, olives, mustards, house-baked bread or crackers, assorted nuts, chocolate, and local honey. **\$6.5 pp**
- **Cheese Board:** Seasonal fruits and dried fruits, assorted cheeses, chocolate, nuts, house bread, and crackers. **\$5 pp**
- **Fresh Fruit Platter:** served with chocolate ganache, and lemon Chantilly. **\$5 pp**
- **Plant-Based Charcuterie Station:** Assortment of dried & fresh fruits. Plant base cheese. Assorted nuts. Fermented veggies. Flavored mustards. Pistachio and orange stuffed dates, Eggplant 'Bacon', marinated olives, mustards, and lavender honey. **\$6 pp**
- **Beautiful Crostini Station:** Fresh and toasted breads served with a variety of seasonal toppings. **\$5 pp**
- **Salsa Station:** (3) Salsas, 7-layer dip, Buffalo chicken dip, sour cream, chipotle (Guacamole extra). Inquire for vegetarian and vegan options. **\$5 pp**



## SPECIALTY CENTERPIECES

*(Inquire for pricing on any of our boards for small events - under 20 people)*

- **All New England Cheese Plate**  
Locally sourced cheeses served with cured meats, nuts, olives, grapes, and house-prepared bread (Inquire - Market)
- **Nova Scotia Platter:** Smoked salmon, seasoned cream cheese, red onions, capers, cucumbers, olives, artichoke, lemon wedges, hard-cooked eggs, sour cream and fresh dill & parsley **\$9 pp**

## DRINK STATIONS

*(Inquire for pricing)*

- **Bloody Mary Inspired Board:** Our house seasoned tomato juice served with all those Jacked up nuggets to spear and 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.
- **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.

## STATIONS

*(Inquire for pricing)*

- **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



## DIPS

*(All dips serve 8-10, \$35 each)*

- **Butternut-Ricotta Dip** served with house-prepared crostini, dried cranberries, and toasted almonds
- **Goat Cheese Crostini** Whipped Goat cheese, with dulce (caramel), toasted almonds, raisins, toasted coconut, and seasonal fruit served w/ house-crostini
- **Lamb Curry** with pita crisps (Market)
- **Chicken or Veggie Curry**
- **Spinach Avocado Dip** served with house breads
- **Spinach-Pesto Dip** layered seasoned ricotta and marinara served with petite spinach-pesto rolls
- **Smoked Salmon Spread** with fresh dill sauce served with cucumbers, and petite brioche crostini

## VEGETARIAN

- **Goat Cheese Quennelles** topped with a fresh blackberry, lavender honey drizzle & Rosemary Sprig **\$24 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**
- **Sweet Potato Fritters** filled with drunken' 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**
- **Goat Cheese & Sun-dried Tomato Profiteroles** with fried prosciutto **\$24 dz**
- **Mac and Cheese Cupcakes**, garnished with fresh chives and your choice: mild/spicy buffalo sauce, dill cream **\$20 dz**
- **Ricotta Basil Tartlets** with grilled seasonal vegetables **\$21 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**

- **Smashed potato bites:** \$36 dz.

### Suggested Toppings:

- Bacon, cheddar cheese, scallion: topped with a cream dill sauce.
- Black beans, corn, red onion, cheddar cheese: topped with a spicy chipotle
- Artichoke, red onion, roasted red pepper, feta cheese and Kalamata olives
- Sausage and gravy
- Chili and cheddar cheese
- Ham, pineapple, cheddar



## SHRIMP

(Shrimp priced by pound, 16-18 per lb)

- **Shrimp Cocktail** with cocktail sauce **\$24 lb**
- **Spiced Grilled Shrimp** with mango salsa **\$28 lb**
- **Lemon Shrimp** w/ spinach pesto aioli **\$28 lb**
- **Cognac Shrimp** wrapped w/sage and prosciutto drizzled with maple syrup **\$28 lb**
- **Grilled Tequila Shrimp** w/chipotle dipping sauce **\$28 lb**
- **"Shrimp & Grits"** Sautéed Gulf Shrimp, Grilled Green Onions, Smoked Cheddar Grits, Apple Smoked Bacon, and Red Chili-Abita Butter Sauce (Market)

## PROTEINS

- **Beef Tenderloin Crostini** topped with horseradish sauce, roasted red pepper & baby arugula **\$48 dz**
- **Pork Carnitas** served on maple corn cakes with bacon jam **\$24 dz**
- **Chicken Salad** on cucumber twists or wonton crisps **\$18 dz**
- **Thankful Pig:** BBQ pork, cornbread stuffing, cranberry sauce, black beans, and cheddar in Fillo cups topped with chipotle. **\$24 dz**
- **Apple-Sausage** w/corn relish served on raisin crostini **\$24 dz**
- **Chicken-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 **\$36 dz**
- **Mini Falafels** with a feta sriracha sauce **\$36 dz**
- **Mini Salmon Burgers** with feta & spinach in a phylo dough with dill sauce **\$48 dz**
- **Mini Veggie Burgers** made with chick peas, sundried tomatoes with or without feta, and a chipotle dipper **\$36 dz**

## PETITE SARNIES

- **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**
- **"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**
- **BLT Biscuits** w/ spinach pesto mayo **\$3.5 ea.**
- **Sweet Potato BLT's** **\$3.5 ea.**
- **Shrimp Po'boys** w/ tomato roulade (Market)

## PETITE SAMMIES

(2-Dozen minimum)

- **Choose from Nosh's favorite sammies:**  
4-minimum per sammie **\$3.5 ea.**
- **Figgy Pig:** Black Forest ham, fig jam, caramelized onions, house-made ranch.
- **Thunderbird:** Chicken, bacon, cheddar, spinach, onion, tomato, and garlic herb spread
- **Golden Finger:** Chicken, bacon, avocado, tomato, spinach, onion, cheddar & honey mustard
- **Buffalo Chicken:** Spicy chicken, cheddar cheese, black olives, tomatoes, spinach, onion, choice of chipotle or ranch
- **Italian:** Black forest ham, genoa salami, mortadella, tomatoes, provolone, onion, pickles, greens, mayo & dijon
- **Chicken Salad:** With sun-dried tomato, onion, greens, and slices of apple
- **Tuna Salad:** All white tuna, mayo, parsley, greens, tomato, and swiss cheese
- **Hot Friggin Goat:** Goat cheese, fig jam, tomato, onion, spinach
- **Hummus & Veggie:** House-prepared hummus, seasonal veggies on focaccia
- **BLT:** Crispy bacon, greens, tomato, spinach pesto & mayo
- **ELT:** Crispy eggplant 'bacon', greens, tomato, spinach pesto & vegan mayo (Vegan)
- **Nosh The Rainbow:** Pickled beets, shredded carrots, cucumber, mango, feta, hummus on lightly toasted focaccia, with our house vegan sriracha drizzle. (Vegan w/o feta)

## SEAFOOD

- **Curry Crab Cakes** topped w/apricot & apple slaw **\$36 dz**
- **Thai Crab & Mango Salad** (Market)
- **Cajun White Fish** served in bib lettuce cups topped with avocado, apple wood bacon and a spicy remoulade sauce **\$36 dz**

**Inquire For Vegan Options**

## OTHER FEES/OPTIONS

- Chef: \$75 per hour with 4 hour minimum
- Executive Diningroom Captain \$65 per hour with 4 hour minimum
- Sous Chef: \$50 per hour with 4 hour minimum (Responsible for execution of menu)
- Servers: \$35 per hour with 4 hour minimum
- Delivery Fee (Sliding scale: 7 to 10% per order)
- Disposable Chafers and fuel: \$15 each with \$8 refund
- Upscale Chafers and fuel: \$25 Rental fee (\$75 Holding fee, \$50 rebate upon return)
- Rentals: Inquire
- 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 (Minimum 12.5% up to 24% on full service) – 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 (3% 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 known 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.