

# Brunch 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



- **Chocolate Babka** \$36 dz
- **Seasonal:** Apple butter, cranberry, toasted almond rolls \$36 dz
- **Fresh Baked Sweet Breads:** Chocolate Babka, Cinnamon-raisin bread \$8 ea
- **Fresh Baked Savory Breads:** Tomato-Basil, Four Cheese Italian, Everything, caramelized onion & dill. \$8 ea
- **Parker House Rolls** \$15 dz
- **Buttermilk Biscuits** \$15 dz
- **Garlic Knots** \$12 dz
- **Biscotti** (Assorted) \$3 ea.
- **Turnovers** (Seasonal Fruit) \$5 ea.



## STARTERS

- **Coffee & Tea Service** \$4 pp
- **Fresh Seasonal Fruit Platter** \$5 pp
- **Yogurt Parfaits:** Fresh fruit, homemade granolas, vanilla yogurt \$6 pp
- **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

## BREADS/MUFFINS/PASTRIES

- **Nosh Brioche Bombs** House brioche filled with cream cheese. Served with tomato, cucumber slices & fresh parmesan cheese \$5 pp
- **Homemade Flavored Focaccia:** Kalamata Olives & Parmesan; Caramelized Onion & Dill; or Sundried Tomato, Mozzarella, & Spinach Pesto - 1/4 Sheet Pan \$12 each
- **Fresh Muffins, Scones** \$36 dz
- **Cinnamon rolls** \$36 dz



## TRADITIONAL BREAKFAST

- **Choose from bacon, sausage, or black forest ham** \$4 pp
- **Homefries** \$3 pp
- **Jacked-up home fries** with garlic, onions, peppers, & cheese \$4.5 pp
- **Monte-Cristo Casserole:** Thick French toast with Ham, turkey, & swiss cheese, served with Maple brown sugar syrup \$35
- **Quiches:** 9" with a variety of fillings \$20
- **Egg Frittatas** (A crustless quiche - 9") \$18
- **Savory Egg Tarts** 5-inch tart with assorted fillings \$7 pp
- **Veggie Egg Stratas** 1/2 hotel pan, assorted flavors \$35

## NOSH SCRAMBLES

- **Plain** (Half Pan serves 10, \$30; Full Pan serves 20, \$50)
- **Southwestern** - onions, peppers, black beans, tomato, & cheddar cheese (Half Pan serves 10, \$40; Full Pan serves 20, \$80)
- **Mediterranean** - tomatoes, feta, onion, fresh basil. (Half Pan serves 10, \$40; Full Pan serves 20, \$80)
- **Spicy** - jalapenos, tomatoes, onion, & cheddar. (Half Pan serves 10, \$40; Full Pan serves 20, \$80)
- **Denver** - green peppers, onions, & black forest ham. (Half Pan serves 10, \$40; Full Pan serves 20, \$80)



Add hearty entrees, salads, side dishes and more from our other catering menus.  
Inquire About 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.