

# Buffet 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

## 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 \$12 ea**

**Half Sammies \$6.5 ea**

**Quarter Sammies \$3.5 ea**

See the 'Appetizer' menu  
for full sandwich descriptions

- Mini Croissants & Finger Roll Sandwiches:** Tuna Salad, Chicken Salad & Egg Salad **\$6.5 ea**
- Seafood Salad Croissants:** Ocean fresh crab and shrimp lightly dressed and served on croissants. (Market)



## SPECIALTY SALADS \$3.80 pp

## TRADITIONAL SALADS \$3.37 pp

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



- Roasted Chick Pea Salad** Lemony orzo with fresh veggies, topped with roasted chick peas in a cucumber dill sauce.
- Wheat Berry Salad** with cranberries, spinach, walnuts, apples, grapes & feta.
- Greek Salad:** Mixed greens, feta cheese, roasted red peppers, tomatoes, onions, marinated chick peas & Kalamata olives.
- Southwestern Garden Salad:** Mixed greens with black beans, red onion, black olives, cheddar cheese & cilantro.
- Roasted Vegetable Salad:** Red & yellow peppers, red onions, summer squash, zucchini, portabella mushrooms, carrots, broccoli tossed in balsamic dressing.
- Kate's Power Salad:** Greens, grains, grapes, apples, pickled beets, feta, almonds, raisins, cucumbers, Sunflower seeds, pepitas, with lemon vinaigrette.
- Wilted Spinach Salad:** Grapes, toasted walnuts, onion, tomato, crispy bacon, and goat cheese served with a warm maple vinaigrette.

- Have You Seen My Baseball Salad:** Greens, grains, grapes, apples, dried cranberries, walnuts, almonds, toasted coconut, goat cheese, a honey drizzle, and a dash of cinnamon served w/ maple vinaigrette.
- Nosh The Rainbow Salad:** Pickled beets, shredded carrots, cucumber, mango, feta, and hummus with our house vegan sriracha drizzle. (Vegan w/o feta)

## SEASONAL SALADS \$3.80 pp

- Farm Fresh Corn, Tomato, Olive Salad:** With feta cheese dressed with olive oil & fresh herbs.
- Farm Stand Corn & Blueberry Salad:** Fresh corn, feta, & red onions topped with honey-chili infused blueberries.

## POULTRY SELECTIONS \$7 pp

(Chicken Selections can be made with breast, thighs or legs)

- Chicken-Catch-A-Crazy:** Seasoned chicken slow roasted with onions, peppers, tomatoes, garlic and spinach







## POULTRY SELECTIONS \$7 pp

- **Chicken, Olives, Tomatoes, & Garlic:** Seasoned chicken cooked with whole garlic, a medley of olives, grape tomatoes, in a white wine & lemon zest broth.
- **Whole Roasted Turkey Breast**
- **Turkey Breast Roulade** w/ tomato herb gravy
- **Chicken Braciola** with spinach, tomato & mozzarella
- **Coconut-Curry Roasted Chicken Legs and Thighs**
- **Oven Roasted Chicken** in a maple-whisky BBQ sauce
- **Chicken Antonio:** Sautéed chicken with white wine, lemons, artichokes
- **Chicken Rolls** with goat cheese and arugula topped with a dried fruit sauce.
- **Chicken & Broccoli Alfredo** Seasoned chicken breast with broccoli florets in a rich Alfredo sauce
- **BBQ Chicken** Slow-roasted seasoned chicken thighs in a house-BBQ sauce



- **BBQ Pulled Chicken** served on bulky rolls with apple slaw
- **Lemonade Chicken** Slow-roasted lemonade marinated chicken thighs
- **Basil Pesto Grilled Chicken** w/ strawberry avocado salsa
- **Balsamic Chicken** with spicy honey bacon sauce

## PORK SELECTIONS \$6 pp

- **Apple-Pie Stuffed Pork Tenderloin**
- **Prosciutto Wrapped Pork Tenderloin** w/ roasted pears
- **Stuffed Pork Tenderloin:** With garlic, basil and 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
- **Pork Tenderloin** with Roasted Apples
- **Ancho-Chili Rubbed Pork Tenderloin** with a slightly spicy rub, topped with a rendered bacon and served with apple cider reduction

## BEEF SELECTIONS (Market)

### \* Signature Dish \*

- **Chocolate-Chili Flank Steak:** Dry-rub flank steak sliced thin & served with choice of toppings (Remoulade or Seasonal Salsas)
- **Bacon Wrapped Meatloaf** with maple-whisky BBQ, & mushroom gravy
- **Roasted Turkey & Beef Tenderloin Specialty Sammies** served with fresh rolls and a variety of sauces. **\$10 pp**
- **Herb-Crusted Tenderloin** served with choice of sauces (beef, mushroom, blue cheese, gorgonzola, horseradish)



- **BBQ Beef Brisket** in a tomato-bacon sauce
- **Homemade Meatballs** with fresh marinara
- **Tri-Tip Beef** filled with fresh spinach, basil, and mozzarella
- **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
- **Whole Grilled New York Strip**
- **Kabobs** (Chicken, Beef or Veggie)
- **Burger & Dog Bar** with a variety of cheeses & toppings

## SEAFOOD SELECTIONS (MARKET)

- **Salmon w/ dill vinaigrette** & vegetable coulis
- **Shrimp Station:** Tequila lime shrimp served w/chipotle crema, lemonade-mint shrimp, basil shrimp served with garlic aioli

## VEGETARIAN & VEGAN OPTIONS

- **Portobello Steak Confit** served over smashed butter beans **\$6.5 pp**
- **Pasta al a Norma** (Pasta with Eggplant) Eggplant tossed with tomato sauce and ricotta salata. **\$6.5 pp**





- **Black Bean Burgers:** House-prepared with maple-sriracha sauce (Grill or oven ready - inquire). **\$7 pp**
- **Mushroom Sloppy Joes** (Contains walnuts but can be made walnut-free) on house brioche. **\$7 pp**
- **Grilled Vegetable Stack** with Mozzarella **\$6 pp**
- **Stuffed Portabella Mushrooms** **\$6 pp**

## LASAGNAS/CASSEROLES

(Half pan serves 8-10 \$48;  
Hotel Pan feeds 18-20 \$90)

- **Mushroom with fresh pasta** sheets layered with mushrooms and lightened cheese filling.
- **Traditional Lasagna** 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
- **Mushroom & Cauliflower Molé** served w/ a crisp corn topping
- **Chicken Pot Pie**
- **Seafood Lasagna** (market price)
- **Cauliflower Casserole:** Cauliflower with a creamy-cheese sauce
- **Mexican Lasagna:** Made with corn tortillas, can be vegan

## PASTA SELECTIONS

- **Chicken Cobb Pasta:** Seasoned chicken breast, baby spinach, fire-roasted tomatoes, rigatoni, drizzled with an avocado cream sauce. Hot or cold. **\$6 pp**
- **Ziti and homemade meatballs** **\$6 pp**
- **Sausage, pepper & onion pasta** with herbed tomato sauce and fresh mozzarella **\$6 pp**
- **Pasta in a "Bolognese" sauce,** beef & thick cut bacon, creamy tomato sauce, aromatic vegetables, fresh mozzarella, basil. **\$6 pp**
- **Baked Mac & Cheese** **\$4 pp**
- **Vegan Mac & Cheese** **\$4 pp**
- **Jambalaya Pasta** with penne, chicken, shrimp and andouille (Market)
- **Shrimp and Pasta** in a tomato-chili cream sauce **\$7 pp**
- **Chicken, broccoli & ziti** in an Alfredo sauce. **\$6 pp**



## PASTA WITH SAUCES

- Pasta with fresh herbs and olive oil. **\$2.5 pp**
- Pasta with oven roasted tomatoes and fresh basil. **\$2.5 pp**
- Marinara sauce • Butter and fresh herbs • Vodka sauce **\$2.5 pp**

### ✧ Signature Dish ✧

- **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 Risssole. **\$6.25 pp**

## STARCH OPTIONS \$3.8pp

- **Caesar Potato Salad:** With red onion, parmesan, and toasted brioche.
- **Greek Pasta:** Pasta with olives, feta, & roasted red peppers, cucumbers,



tomato, red onion and Lemon vinaigrette

- **Pasta with vegetable confetti** & poppy seed dressing
- **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:** With black beans, red onion, black olives, cheddar cheese & cilantro
- **Tortellini Antipasto Salad**
- **Baked Beans**
- **Baked Potatoes**

## VEGETABLES \$3.75 pp

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

## BREADS/ROLLS

- **Parker House Rolls** **\$15 dz**
- **Buttermilk Biscuits** **\$15 dz**
- **Garlic Knots** **\$12 dz**
- **Corn Bread** **\$15 dz**
- **Large Spinach-Pesto Rolls** **\$36 dz**
- **Large Cheddar-Jalapeno Rolls** **\$36 dz**

## BUTTER/ICING CHOICES \$8

- **Cinnamon Butter**, 8 ounces
- **Traditional Whipped Butter** 8 ounces
- **Butternut Squash-Apple Butter** 8 ounces
- **Herb Butter** 8 ounces
- **Garlic Herb Spread** (Cream Cheese) 8 ounces
- **Cream Cheese Icing** 8 ounces

**Mix-'n-Match from any of  
our 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.