

# NOSH & GROG

## — PROVISIONS —

**Group Parties:** Our most memorable times in life are when we are socializing with friends, co-workers or family. Our space, service and menu are focused on the natural flow of interacting with others and sharing for a more social and memorable event with sharing trays – dishes to “Nosh On”

**Mingling Groups:** Our trays allow you and your guests to mingle, to walk around with drinks, to socialize freely and still have plenty to “nosh-on”. Please avoid items with the (S) mark, these require your guests to be seated with silverware.

**Seated Groups:** Trays are served family style as shared plates to the center of the table, reminiscent of a traditional Sunday supper with plenty to “nosh-on”. These items are marked with (S) and require your guests to be seated with silverware.

### Minimums:

Please pick a minimum of 3 items (we recommend 3-5 items). Each tray serves 10 people.

On Friday and Saturday nights we have a \$45 per person food and beverage minimum.

### Taquitos

chipotle beef chili / aged cheddar / chili-lime aioli  
\$55/tray serves 10

### Hot Wings

house hot sauce / french salt & spices, Bayley Hazen bleu cheese (regular hot or face-melter hot)  
\$62.50/tray serves 10

### Crudit  Veg

carrots / celery / seasonal veg / Bayley Hazen bleu cheese  
\$26/tray serves 10

**Extra Pint Bayley Hazen bleu cheese** \$12/pint

### Calamari

calamari rings / kalamata aioli / arugula / red chili pepper  
\$67.50/tray serves 10

### Crab Rangoon

Jonah crab/duck sauce/goat cream cheese/touch of sriracha  
\$68.75/tray serves 10

### Nachos

house tortilla chip/velvet mornay / house pico / black beans / smoked scallion avocado aioli / aged cheddar / herbs  
\$32/tray serves 10

### Loaded Nachos

Cheesy beef chili / house tortilla chip/velvet mornay / house pico / smoked scallion avocado aioli / aged cheddar / herbs  
\$40/tray serves 10

### Lettuce “Wraps”

sesame lo mein noodles / crunchy veg / Thai herbs / peanut sauce  
\$41.25/tray serves 10

### Crispy Shrimp Tacos

spicy tartar / pineapple slaw  
\$70/tray serves 10

### Pork Carnitas Tacos

pineapple corn pico / cotija cheese / smoked paprika crema  
\$60/tray serves 10

### Lime-Spiked Rice & Bean Tacos

smoked scallion crema / pico de gallo / herbs  
\$50/tray serves 10

### “Oh S\*#t” Sliders

potato bun/American cheese/bacon aioli/caramelized onion/smoky ketchup  
\$81.25/tray serves 10

### Sides

#### House Fries

Cajun ranch seasoning/ mesquite ketchup  
\$30/tray serves 10

#### Seasonal Vegetables (S)

\$30/tray serves 10

### Seated Groups (S)

#### Baby Kale & Fregola Platter (S)

Blood orange vinaigrette / micro greens / cotija cheese  
\$52.50/tray serves 10

#### Organic Nosh Salad (S)

cherry tomato/thin carrot/cucumber/8 yr. old balsamic Modena vinaigrette  
\$47.50/tray serves 10

#### Cast Iron Salmon (S)

Wild greens / tarragon / parsley / baby kale / capers / dill white wine butter sauce  
\$107.50/tray serves 10

#### Prime Skirt Steak (S)

Signature steak butter / dressed greens  
\$107.50/tray serves 10

#### Smoked Caponata (S)

fresh linguine / eggplant marinara / anaheim peppers / Suffolk Punch cheese / local basil  
\$70/tray serves 10

### Dessert

#### Churros

\$40/tray serves 10

#### Smothered Chocolate Chip Whoopie Pies

\$40/tray serves 10