

# NOSH & GROG

## — PROVISIONS —

*Large 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 for sharing for seated groups they 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.

Pick a minimum of 3 items (we recommend 3-5 items). Each tray serves small plate portions for 10 people, which is why we recommend 3-5 different items. On Friday and Saturday nights we have a \$45 per person food and beverage minimum.

### Nosh On:

#### House Bratwurst:

apple, beer grain mustard aioli, pickled red onion, pretzels  
\$65/tray serves 10

#### Crab Rangoon

Thai chili duck sauce  
\$70/tray serves 10

#### Roasted Beet Humus:

house naan, turmeric roasted cauliflower, black sesame, citrus oil  
\$35/tray serves 10

#### House Made Pretzels:

mustard butter  
\$42.50/tray serves 10

#### Corn Fritters:

habenaro syrup  
\$35/tray serves 10

#### Charcuterie & Cheese:

coppa, prosciutto, aged salami, everything chèvre, assorted accoutrements, crostini  
\$90/tray serves 10

### Sides:

#### House Fries

with butter herb fries  
\$30/tray serves 10

### Taco Trays:

#### Shrimp Ceviche Tacos:

avocado puree, roasted corn, pea shoot, cascabel roasted pepitas, micro cilantro  
\$68.75/tray serves 10

#### Pork Carnitas:

red cabbage slaw, tomatillo-fresno jam, cotija, lime crema, cascabel roasted pepitas, micro cilantro  
\$63.75/tray serves 10

#### Crispy Turmeric Roasted Cauliflower Tacos:

red cabbage slaw, tomatillo-fresno jam, cotija, lime crema, micro cilantro  
\$51.25/tray serves 10

#### Braised Pork Belly Tacos:

red cabbage slaw, tomatillo fresno jam, cotija, lime crema, cascabel roasted pepitas, micro cilantro  
\$73.75/tray serves 10

### Signature Burgers:

#### “Oh S#%t” Sliders:

sloppy and delicious; our signature house blend burger on brioche bun with cheddar, American, bacon aioli, caramelized onion, brioche bun  
\$83.75/tray serves 10

#### Big Nosh Sliders:

two brisket patties, thousand island sauce, pea shoots, American cheese, heirloom tomato, brioche bun  
\$80/tray serves 10

### Seated Items: (S)

require your guests to be seated with silverware

#### Baby Kale & Grilled Apple Salad: (S)

candied walnut, goat cheese, pickled red onion, roasted pear vinaigrette  
\$40/tray serves 10

#### Naval Orange Infused Beet Salad: (S)

watercress, farro, goat crumble, toasted hazelnut, sticky white balsamic  
\$50/tray serves 10

#### Arugula Farm Salad: (S)

soft boiled egg, grilled corn, crispy shallot, blueberry-yogurt vinaigrette  
\$45/tray serves 10

#### Pan Seared Salmon: (S)

Japanese sweet potato puree, pea tendrils, pickled fresno  
\$112.50/tray serves 10

#### Steak Frites: (S)

roasted mushrooms and onions, pan reduction, greens  
\$121.25/tray serves 10

#### Tagliatelle Bolognese: (S)

roasted mushrooms and onions, pan reduction, greens  
\$92.50/tray serves 10

#### Shrimp & Creamy Polenta: (S)

cascabel sauce, grilled leeks, greens  
\$96.25/tray serves 10

#### Parisian Gnocchi: (S)

cured duck confit, truffle "fondue", arugula, sunchoke chips  
\$97.50/tray serves 10