

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, we require that you order enough of each item for your full group.

On Friday and Saturday nights we have a \$39 per person food minimum.

Nosh On:

House Focaccia:

topped with white bean spread, crispy brussels sprouts, and grana padano cheese
\$43.75/tray serves 10

Pork Belly and Steamed Buns:

whiskey barrel aged shoyu, pickled vegetables
\$68.75/tray serves 10

Roasted Beet Humus:

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

Corn Fritters:

habenaro syrup
\$35/tray serves 10

Thick Cut House Bacon:

apple puree, confit cipollini onion
\$70/tray serves 10

House Made Pretzels:

mustard butter
\$42.50/tray serves 10

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

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)

requires 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

Roasted Root Vegetable Salad:(S)

arugula, candied cranberry, sage and white balsamic vinaigrette
\$45/tray serves 10

Pan Seared Salmon: (S)

shaved brussels sprouts, shallot au vin blanc
\$112.50/tray serves 10

Bistro 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

Fried Chicken: (S)

peppered country gravy, braised greens, hot honey pickles
\$86.25/tray serves 10