

# 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 platters 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 \$50 per person food minimum to reserve space for groups.

### Nosh On:

#### Tuna Tartare:

avocado, coconut milk and whiskey barrel aged shoyu, pea shoots, carrot, sesame seed, micro wasabi, wonton chips  
\$80/tray serves 10

#### Salmon Cakes:

yellow Thai curry aioli, arugula  
\$61.25/tray serves 10

#### Lamb Meatballs:

fig and mint preserve, cumin crème fraiche  
\$61.25/tray serves 10

#### Corn Fritters:

habenaro syrup  
\$40/tray serves 10

#### Thick Cut House Bacon:

apple puree, confit cipollini onion  
\$75/tray serves 10

#### House Made Pretzels:

mustard butter  
\$46.25/tray serves 10

#### House Bratwurst:

apple, beer grain mustard aioli, pickled red onion, pretzels  
\$71.25/tray serves 10

#### Crab Rangoon

Thai chili duck sauce  
\$75/tray serves 10

#### Popcorn Shrimp:

hot honey pickle tarter  
\$63.75/tray serves 10

### Taco Trays:

#### Shrimp Ceviche Tacos:

avocado puree, roasted corn, pea shoot, cascabel roasted pepitas, micro cilantro  
\$70/tray serves 10

#### Pork Carnitas:

red cabbage slaw, tomatillo-fresno jam, cotija, lime crema, cascabel roasted pepitas, micro cilantro  
\$68.75/tray serves 10

#### Crispy Turmeric Roasted Cauliflower Tacos:

red cabbage slaw, tomatillo-fresno jam, cotija, lime crema, micro cilantro  
\$67.50/tray serves 10

#### Braised Pork Belly Tacos:

red cabbage slaw, tomatillo fresno jam, cotija, lime crema, cascabel roasted pepitas, micro cilantro  
\$72.50/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  
\$88.75/tray serves 10

#### Big Nosh Sliders:

two brisket patties, thousand island sauce, pea shoots, American cheese, heirloom tomato, brioche bun  
\$85/tray serves 10

### Seated Items: (S)

*requires your guests to be seated with silverware*

#### Panzanella Bowl: (S)

heirloom tomato, cucumber, focaccia croutons, red onion, lemon vinaigrette, extra virgin olive oil, arugula  
\$40/tray serves 10

#### Pan Seared Salmon: (S)

shaved brussels sprouts, shallot au vin blanc  
\$118.75/tray serves 10

#### Bistro Steak Frites: (S)

roasted mushrooms and onions, pan reduction, greens  
\$128.75/tray serves 10

#### Tagliatelle Bolognese: (S)

roasted mushrooms and onions, pan reduction, greens  
\$98.75/tray serves 10

#### Fried Chicken: (S)

peppered country gravy, braised greens, hot honey pickles  
\$91.25/tray serves 10

### Sides:

#### House Fries

with butter herb fries  
\$32/tray serves 10