



Noble

CATERING & EVENTS



EVENTS@NOBLECATERINGCO.COM
NOBLECATERINGCO.COM
(414) 988-1554

Individual Appetizers

Priced Per Dozen | Minimum of (2) dozen per order | Maximum of (6) selections

WARM

Smoked Blue Cheese & Buffalo Chicken Lollipops 40

Gochujang buffalo sauce, smoked blue cheese, scallions

Wagyu Beef Meatballs 36

Whiskey honey glaze, garlic chili crunch, pickled radish

Jumbo Lump Crab Cake 45

Kewpie mayo, gochujang, scallions, crispy shallots

Chicken Tikka Masala Satay 30

Cilantro raita sauce

Devils on Horseback 32

Herb goat cheese, dates, bacon, black pepper maple syrup

Foie Gras Bratwurst 42

Blackberry jam, smoked sea salt, puff pastry

Wild Mushroom Arancini (v) 28

Roasted mushrooms, American grana padana, truffle oil, sundried tomato aioli

Mini Korean Pancake 35

Shrimp, shredded vegetables, soy glaze, chili sauce

Tomato Bisque Shooter (v) 30

Charred tomato bisque, mini grilled cheese, basil



COLD

Cheddar Gougeres (v) 26

Aged cheddar puffed bites, blackberry jam

Triple Cream Brie Crostini (v) 30

Grilled pear, onion jam, pistachios

Drunken Watermelon Squares (v) 28

Mint, lime, pickled onion, radish, rum, chili

Shrimp & Avocado Escabeche 36

Marinated shrimp, avocado, citrus, peppers, tortilla chip

Shaved Beef Tenderloin 38

Crostini, black garlic aioli, pickled onion, radish

Smoked Salmon Crudo 36

Salmon, dill crème fraiche cucumber, capers, watermelon radish

Tuna Poke 45

Marinated ahi tuna, black rice, sesame, soy, avocado, nori

Udon Noodles Cups 42

Carrots, red cabbage, onions, cilantro, mushrooms, sesame, peanut sauce

Cucumber Toast (v) 28

Whipped herb cream cheese, shaved cucumber, dill, toasted brioche

Tomato Crostini & Honey Ricotta (v) 30

Whipped honey and truffle ricotta, tomato confit, fresh herbs



Breakfast Buffet



Continental (v) 15

Assorted breakfast pastries | seasonal fruit platter | granola and yogurt | overnight oats

Morning Sandwich Board 26

Bacon cheddar and egg biscuit | sausage egg and cheese | spinach tomato egg whites | breakfast potato medley | seasonal fresh fruit

Healthy Harvest 28

Shakshuka baked eggs | sweet potato hash | assorted pastries and bread | butter and preserves | seasonal fresh fruit

By the Dozen



Assorted Muffins 32

Croissants 36

Fresh Baked Plain & Everything Bagels 48
with cream cheese, butter, and preserves

Fresh Cheddar Biscuits 32

Assorted Breakfast Sandwiches 54

Fresh Fruit Skewers 45

Granola Bars 36

Yogurt Parfaits 48

Salads

Individual, Small (2-4ppl), Large (6-8ppl)

Noble House Salad (vg) 10/20/40

Seasonal greens, pickled onion, tomato, cucumber, croutons, rainbow carrots, honey balsamic

Kale Caesar (v) 10/20/40

Creamy Caesar dressing, chopped kale, olive oil, croutons, shaved parmesan

Brussels Sprouts Salad (v) 12/24/48

Shredded Brussels sprouts, arugula, toasted hazelnuts, ricotta salata, cherries, charred lemon vinaigrette

Beet Salad (v) 12/24/48

Shaved beets, pecans, seasonal greens, goat cheese, grapefruit, citrus vinaigrette.

Add Protein

Grilled chicken 4/12/18

Poached shrimp 5/15/20

Elote Salad (v) 12/24/48

Seasonal greens, charred corn, cherry tomatoes, radish, pickled onion, cilantro lime dressing, cotija

Burrata and Peach Salad (v) 16/32/64

Tomato medley, basil, greens, pesto, balsamic, grilled peaches



Sandwiches & Wraps

Available a la carte or boxed to go with house kettle chips & cookie +6

Focaccia Caprese (v) 15

Tomato, fresh mozzarella, basil, arugula pesto

Ham & Pretzel 18

Honey ham, pimento cheese spread, pretzel bun, grainy mustard, lettuce, tomato

Roast Beef 17

Horseradish aioli, pickled onions, arugula, tomato, baguette

Chicken Caesar Wrap 17

Spinach wrap, parmesan, romaine, kale, grilled chicken, creamy Caesar dressing

Thai Chicken Wrap 15

Spinach wrap, chicken, carrots, onions, red cabbage, lettuce, cilantro, peanut sauce

Oven-Roasted Turkey Club Wrap 17

Spinach wrap, bacon, tomato, lettuce, Boursin cheese, avocado aioli

Hummus Veggie Wrap (v) 17

Beet hummus, seasonal greens, carrots, pickled onions, red peppers, ricotta salata, cucumbers, lemon vinaigrette

Plated Entrées

Choice of two entrées; includes salad, fresh bread and butter

Curried Cauliflower (vg) 30

Curried charred cauliflower steak, romesco, pine nut currant relish, forbidden rice

Rushing Waters Rainbow Trout 43

Fregola pasta, Lacinato kale, Calabrian chilis, charred lemon heirloom sauce

Bone-In Chicken Piccata 42

Lemon brown butter, caper berries, saffron orzo pilaf, green beans almondine

Pistachio Basil Crusted Salmon 46

Rice pilaf, seasonal vegetable, dark cherry balsamic reduction

Charred Heritage Double Pork Chop 43

Sweet potato poblano hash, roasted vegetables, ancho tomato sauce

Chimichurri Chicken 41

Garlic roasted fingerling potatoes, seasonal vegetables, blistered tomatoes



Seared Filet 60

6oz filet, pancetta mascarpone potato puree, roasted tri-color carrots, pinot noir demi-glace

Surf & Turf 68

New York strip, grilled prawns, chipotle garlic butter, chimichurri, seasonal vegetables, patatas bravas

Street Corn Gnocchi (v) 30

Potato gnocchi, cilantro jalapeno pesto, charred corn, queso, crema, garlic chips

Red Wine Braised Short Rib 55

Boursin mashed potatoes, asparagus, pomegranate demi-glace, pomegranate seeds

Bone-In Black Garlic & Espresso Braised Beef Short Rib 68

Creamy Romano leek polenta, brussels sprouts, shiitake demi-glace



Lunch & Dinner Stations

1 Station 27 per person | 2 stations 34 per person | 3 stations 42 per person

Served with fresh bread and butter

Farmers Market Salad Table

Selection of mixed greens, romaine lettuce, variety of seasonal vegetables, and toppings, grilled chicken, balsamic vinaigrette

Caesar Salad Table

Romaine lettuce, parmesan, creamy garlic dressing, garlic croutons, grilled chicken, and sautéed shrimp

Meat & Potatoes (upgraded station)

*Red wine braised beef, herb and garlic roasted fingerling potatoes, seasonal vegetables, red wine peppercorn demi-glace
+8 per person*

Smoked Gouda Mac Bar

Roasted garlic herb crust, charred cauliflower, chicken confit, chilli crunch, oven dried tomatoes, wild mushrooms, arugula, bacon

Herb Roasted Chicken

Herb and lemon roasted bone-in chicken breast, Yukon gold mashed potatoes, seasonal vegetables



Brown Butter Chicken Gnocchi

Chicken confit, peas, American Grana Padano, mushrooms, sage, hazelnuts

Pesto Gnocchi

Mushrooms, kale, tomato confit, parmesan

Shrimp & Grits

Creamy cheddar grits, sautéed shrimp, creole sauce, green onions, cheddar cheese.

Street Taco Bar

Cilantro lime crema, corn and flour tortillas, salsa verde, pico de gallo, salsa Roja, sour cream, cilantro onion, pickled chilies, cheese, radish, street corn esquite, tortilla chips, carne asada, pineapple chipotle chicken, Ancho grilled cauliflower

Smoke House

Char sue pulled pork or chicken, bbq sauce, pineapple slaw, Hawaiian rolls, mustard scallion potato salad, sweet onion kettle chips

Chef Attended Stations

\$100 Attendant charge per station

Priced per person

A la carte or station collection

Roasted Bone-in Turkey

Garlic and herb fingerling potatoes, roasted seasonal vegetables, apricot chutney, natural au jus

30/person a la carte

18/person station collection

BBQ Brisket

House-smoked brisket, sweet and smoky BBQ sauce, pickles, potato rolls, Brussels slaw, potato salad

34/person a la carte

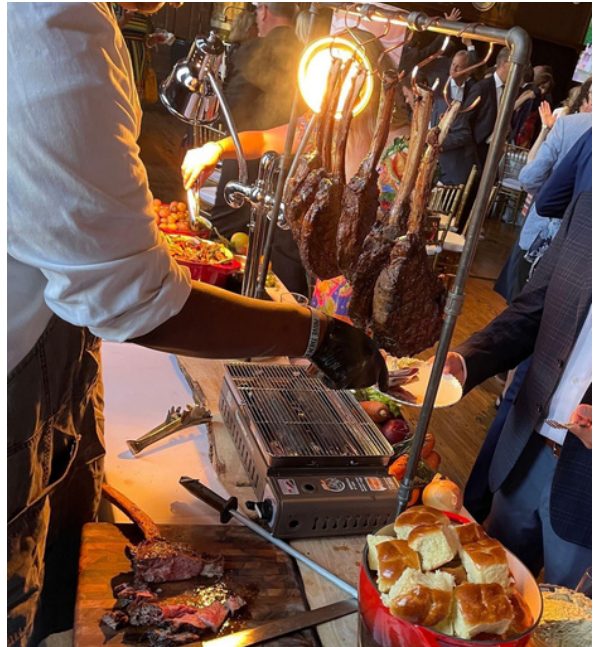
20/person station collection

Hawaiian Poke Bar

Fresh tuna and salmon, steamed rice, mixed greens, tobiko, seaweed salad, sesame seeds, avocado, pineapple, cucumbers, scallions, assorted sauces

45/person a la carte

35/person station collection



Beef Tenderloin

Peppercorn demi, roasted wild mushrooms, horseradish cream, whipped butter, fresh rolls

55/person a la carte

45/person station collection

Tomahawk Table

Chimichurri, grilled vegetable skewers, horseradish cream, whipped butter, fresh rolls

65/person a la carte

55/person station collection

Blackened Mahi Tacos

Mango salsa, flour tortillas, jalepeño basil slaw, red beans and rice

36/person a la carte

22/person station collection

Pasta Carbonara (v)

Spaghetti, guanciale, peas, egg, parmesan, fresh herbs, black pepper served with fresh bread

Optional 300 charge for cheese wheel presentation

30/person a la carte

18/person station collection



Dessert Displays

Serves 25-35

Chocolate Charcuterie Table 245

Fresh and dried fruit, assorted chocolates, chocolate covered almonds, chocolate covered espresso beans, chocolate covered pretzels, candies nuts, and macarons

Smores 175

Marshmallows, chocolate bars, peanut butter cups, graham crackers, served with skewers and open flame



By the Piece

Espresso Crème Brûlée 15

Vanilla Mousse Cake 15

Fresh berries & mint

Red Velvet Cake 12

Carrot Cake 12

Flourless Chocolate Cake 8



By the Dozen

Mini Bomboloni 38

Hazelnut and cocoa Italian donuts served with house made caramel

French Macarons 48

Chocolate Chip Cookies 28

Dessert Bars 36

Assorted Cupcakes 85

Tiramisu Cups 120

Whipped Mascarpone and Berries Cup 84

Chocolate Mousse 96

Raspberries and pistachios



Noble

CATERING & EVENTS

Noble Catering Co. specializes in craft catering for elevated events and gatherings. To us, each menu deserves undivided attention and thought. Our executive chef and catering team will collaborate with you to create a truly unique experience.

