

food

by Chef Ty

the nosher

heavy apps. tremendous flavor.

the nosher

crostinis & toasts

sliced and toasted baguette

tomato confit

tomato reduction w blistered
grape tomatoes. herbs. parsley.
w burrata +\$3 ea

butter burrata

compound butter. white pepper.
sliced baby burrata.
w truffle oil +\$3 ea

lavender mascarpone

mascarpone cheese.
lavender infused cream.
microgreens.

bagna cauda

roasted garlic. wine.
light boquerone.
finishing salt.

tapenade funghi

chopped olives & mushrooms
herbs. garlic.
shaved shallots.

salmon "mousse"

pureed smoked salmon.
cream. soft cheese.
roe. dill.

petit pastries

bite-sized amuse bouche

mushroom thyme

sauteed mushrooms. thyme.
sherry. butter.
caramelized onion.

spinach artichoke

chopped artichoke
& spinach. onions.
bechamel.

grape confit

seedless grapes. tomatoes.
reduced in wine & balsamic.
w goat cheese +\$3 ea

gorgonzola pear

bosc pear. mild gorgonzola.
herbs. parsley.
shallot.

white bean hummus

cannellini. garbanzo.
tahini. garlic. lemon.
evoo. chopped nuts.

le pistou

basil. parsley.
garlic. parmesan.
finishing salt.

hand pastries

larger handhelds

croque madame

prosciutto. alfredo.
mild white cheese.
herbs. white pepper.

pizza pie

marinara. basil.
mozzarella. veg.
pepperoni

asparagus parmesan

sauteed asparagus.
evoo. butter.
parmesan.

west indie pie

ground beef. pimento.
tomato sauce. spices.
herbs. onions. garlic

yam tartine

roasted sweet potatoes.
butter. thyme. spices.
light molasses.

coq au vin

wine braised chicken.
mirepoix. mushrooms.
demiglace.

seafood

collasal-tempura shrimp

mirin soy marinated.
battered and fried.
lemon sriracha mayo

cajun colossal shrimp

blackened. scampi dressed.
old bay seasoning.
oregano oil.

lemonade shrimp

jumbo shrimp. poached.
lemonade glaze.
scallion.

classic mini crab cake

panko crusted.
very light binder.
smooth remoulade.

crab salad cups

blue crab claw.
light mayo dressing.
bibb lettuce.

salmon toast

salmon rillete.
on toast points.
microgreens

meats

beef kofta kebab

beef. onions. parsley.
garlic. olives. spices.
lime gremolata.

sicilian meatball

veal, pork, beef blend.
parmesan. soffritto.
herbs. marinara.

wellington bites

filet mignon. tapenade.
puff pastry.
demiglace.

pressed pork belly

ginger vinegar soy.
five spice. hoisin.
microgreens.

cherry lolipops

lamb rib chops.
balsamic. black pepper.
cherry reduction.

rosemary lamb

lamb rib chops.
rosemary.
fried garlic.

tostadas

black bean char

refried black beans.
grilled corn. cotija.
carrot curtido

achar dahl

lentils. sour

mango.

sweet peppers.

shredded cabbage.

roasted carrot hummus

roast carrots & onions.
garbanzo. tahini.
fried shallots.

picadillo cubano

ground beef. tomato concasse.
olives. raisins. onions.
lettuce. crema.

beef birria

braised beef. aromatics.
pickled onions.
jack cheese.

lime pollo asado

lime grilled chicken.
curtido. onions. cilantro.
lettuce. avocado crema.

pricing

does not include cost of service items, wares, other fees
please inquire for rates & availability for smaller parties

pricing.

6-19 Guests

\$125.00 pp

*4 options

25-49 Guests

\$115.00 pp

*4 options

76-99 Guests

\$65.00 pp

*6 options

20-24 Guests

\$120 pp

*4 options

50-75 Guests

\$70.50 pp

*5 options

100+ Guests

\$60.50 pp

*6 options

extras

fees commonly associated with service

- chaffing dishes
- tables, seating
- linens
- flatware, plates, stemware.
- servers, chefs, stewards
- printed menus
- travel (outside service area)
- location costs (host fee, extra equipment)