STAY HEALTHY MENU

ORDER DINNER FOR THURSDAY, AUG 6

For Curbside Pick-up or Delivery

NOSH CREATIVE CATERING

INDIVIDUAL MEALS

Grilled Beef Tri Tip
Garlic, Scallion Marinade · Roasted Shallot, Caper Marmalade · Roasted Sweet Potatoes · Marinated Green Bean Salad - $20

Smoked Chicken Breast
Apple BBQ · Lyonnaise Potatoes · Maque Choux - $16

Tilapia Patties
Cilantro · Corn · Scallions · Sweet Peppers · Basmati Rice, Ginger Butter · Baby Tomatoes · Thai Caramel Chili · Lime - $17

Roast Pork Chow Mein
Citrus Cured, Slow Roasted Pork Butt · Stir Fried Chinese Noodles · Crisp Veggies (Cabbage, Carrot, Edamame, Broccoli, Bell Pepper, Mushroom) - $17

Grilled Summer Veggies
Asparagus · Summer Squash · Corn · Roma Tomatoes · Bell Peppers · Carrots · Cilantro, Mint Chutney · Barley, Farm Herbs - $15

SALADS

(Entree for 1-2, Starter for 3-4)

Chef David's Pasta Salad
Asparagus · Edamame · Olive Oil · Basil · Fresh Mozzarella · Campanelle Pasta · Pineapple Juice · Roasted Red Pepper · Arugula - $11

Garden & Greens Salad
Celery · Cucumber · Carrots · Kalamata Olive · Feta Cheese · Fennel · Fresh Tomatoes · Local Greens - Nosh Vinaigrette - $10

FAMILY MEALS

(Feeds 4)

Grilled Beef Tri Tip
Garlic, Scallion Marinade · Roasted Shallot, Caper Marmalade · Roasted Sweet Potatoes · Marinated Green Bean Salad - $76

Smoked Chicken Breast
Apple BBQ · Lyonnaise Potatoes · Maque Choux - $60

Tilapia Patties
Cilantro · Corn · Scallions · Sweet Peppers · Basmati Rice, Ginger Butter · Baby Tomatoes · Thai Caramel Chili · Lime - $64

STAY HEALTHY SIDES

Soup
Chilled Watermelon · Feta · Mint · Basil - $6

Fruit
Fresh Cut Fruit - $5

DESSERT

Plum & Rosemary Crisp - $6



BOTTLES OF WINE NOW AVAILABLE WITH DINNER!



OFFERING FRESH FLOWERS FROM THE RED TWIG!

NOW OFFERING Aurora Springs Honey

LOCALLY HARVESTED RAW HONEY

Order by SUNDAY, Aug 2 at 5:00pm

To order: catering@nosheatery.com | (330) 650-6674

Or refer to page 2 to use our order form.

PLEASE NOTE: Our kitchen equipment may be used to process peanuts, tree nuts, soy, milk, eggs, and/or wheat. While we take steps to minimize the risk of cross-contamination, we cannot guarantee that any of our products are safe to consumer for people with certain food allergies. WE CAN ACCOMMODATE WITH PRIOR NOTICE AND CHEF'S APPROVAL.

Our Stay Healthy meal program uses only eco-friendly, sustainable packaging.

Specials, events, and more: @nosheatery @noshcreativecatering

STAY HEALTHY MEAL ORDER

NOSH CREATIVE CATERING

STEP 1 YOUR INFORMATION

FULL NAME _____

PHONE _____

EMAIL _____

NOTES:

STEP 2 DELIVERY OR PICK-UP?

DINNER WILL BE READY FOR PICK-UP OR DELIVERY ON THURSDAY, AUG 6

DELIVERY

DELIVERY ADDRESS _____ *Minimum of 3 individual meals or 1 family meal. Hudson deliveries only.*

INSTRUCTION: ◯ DELIVER TO FRONT DOOR ◯ DELIVER TO BACK DOOR ◯ OTHER _____

DELIVERY WINDOW: ◯ 4-5p ◯ 5-6p

We will deliver between 4 and 5pm OR between 5 and 6pm based on which delivery window you choose.

☐ CONTACTLESS DELIVERY

Our delivery professional will leave your order safely at your preferred door without any personal contact.

TIP DELIVERY EMPLOYEE? ◯ 15% ◯ 20% ◯ 25% OTHER: _____

OR

PICK-UP

☐ I WILL PICK MY ORDER UP ON AUG 6

Curbside pick-up from 2pm-6pm

at Nosh Creative Catering 5929 Darrow Rd in Hudson.

PICK-UP TIME: _____ ◯ AM ◯ PM

Please provide the time you will arrive for pick-up.

VEHICLE MAKE & MODEL _____

VEHICLE COLOR _____

So we know which car to bring your food out to!

Please continue to the next page to complete your order

Make sure to send BOTH form pages back to us!

STEP 3 ORDER YOUR DINNER

Write the QUANTITY of each item you want to order next to the desired item(s).
(Minimum for delivery is 3 individual meals or 1 family meal.)

INDIVIDUAL MEALS

____ **Grilled Beef Tri Tip** $20/ea

____ **Smoked Chicken Breast** $16/ea

____ **Tilapia Patties** $17/ea

____ **Roast Pork Chow Mein** $17/ea

____ **Grilled Summer Veggies** $15/ea

FAMILY MEALS

____ **Grilled Beef Tri Tip** $76 (Feeds 4)

____ **Smoked Chicken Breast** $60 (Feeds 4)

____ **Tilapia Patties** $64 (Feeds 4)

ENTREE SALADS, SIDES, DESSERT

____ **Chef David's Pasta Salad** $11/ea

____ **Garden & Greens Salad** $10/ea

____ **Soup** $6/ea

____ **Fruit** $5/ea

____ **Plum & Rosemary Crisp** $6/ea

ADD WINE WITH DINNER? BOTTLE TO GLASS

NOT ALL WINES ARE CURATED EQUAL



Orison Wines
Pipa Red (2017)
$22/bottle
Hand-picked to pair with:
Grilled Beef Tri Tip

Add ____ Bottle(s)



Château Sainte Eulalie
Rosé (2018)
$16/bottle
Hand-picked to pair with:
Smoked Chicken Breast

Add ____ Bottle(s)



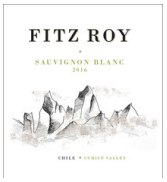
Viña Galana
Verdejo (2017)
$14/bottle
Hand-picked to pair with:
Tilapia Patties

Add ____ Bottle(s)



La Vignette
Touraine Gamay (2016)
$18/bottle
Hand-picked to pair with:
Roast Pork Chow Mein

Add ____ Bottle(s)



Fitz Roy
Sauvignon Blanc (2017)
$13/bottle
Hand-picked to pair with:
Grilled Summer Veggies

Add ____ Bottle(s)

WANT TO ORDER A PREVIOUS WINE? TYPE THE NAME & # OF BOTTLES: _____ ____ *Bottle(s)*

ADD FRESH FLOWERS?



____ **ADD FRESH FLOWERS FROM THE RED TWIG!** $25/bundle
25 bundles available, while supplies last!

NOW AVAILABLE!



AURORA SPRINGS HONEY - LOCALLY HARVESTED RAW HONEY

____ 1/2 lb. jar - $10 ____ 1 lb. bottle - $17

Limited Quantities Available

Order by SUNDAY, Aug 2 at 5:00pm

Save PDF. Email entire form to: catering@nosheatery.com

(Or call 330-650-6674) Dinner will be ready for delivery or pick-up on Thursday, AUG 6

We accept check or credit cards. Cash is not accepted. If paying by credit card, please call after submitting your order to provide payment. Make checks payable to NOSH CREATIVE CATERING.

NOSH CREATIVE CATERING