STAY HEALTHY MENU

ORDER DINNER FOR THURSDAY, JULY 16

For Curbside Pick-up or Delivery

NOSH CREATIVE CATERING

INDIVIDUAL MEALS

Blue Cheese-Crusted Beef Tri-Tip
Bronzed Summer Veggies with Coriander · Potatoes Au Gratin - $20

Australian Lemongrass Chicken
Roasted Lemon & Harissa Marinated Natural Chicken · Artichoke & Lentils · Olive Oil & Herb Tomatoes · Summer Squashes, Bell Pepper & Sautéed Fennel - $15

Brined & Smoked Ohio Pork Roast
"Shagbark" Cornmeal with Basil Pesto, Fresh Chiles & Sweet Corn · Fresh Tomato with Truffle & Chive Marinade - $16

Miso Glazed Organic Salmon
Ginger & Chive Blossom Potato Pancakes · Edamame - $20

Vegan Nourish Bowl
Quinoa · Sweet Potato · Blistered Asparagus · Brassicas · Grilled CLE Tofu with Miso · Micro Radish Greens · Ginger & Black Garlic Vinaigrette - $15

SALADS

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

Blueberry Salad
Blueberries · Carrot Ribbons · Sunflower Seeds · "Aurora Springs" Honey Balsamic Vinaigrette · Feta Cheese · Local Greens · Honey Croutons - $12

"Anti-Garden & Greens Salad"
Baby Tomatoes · Fresh Mozzarella · Shaved Red Onion · Cucumber · Red Peppers · Mint · Kalamata Olives · Balsamic Reduction & Olive Oil with Fine Herbs - $12

FAMILY MEALS

(Feeds 4)

Blue Cheese-Crusted Beef Tri-Tip
Bronzed Summer Veggies with Coriander · Potatoes Au Gratin - $78

Australian Lemongrass Chicken
Roasted Lemon & Harissa Marinated Natural Chicken · Artichoke & Lentils · Olive Oil & Herb Tomatoes · Summer Squashes, Bell Pepper & Sautéed Fennel - $58

Brined & Smoked Ohio Pork Roast
"Shagbark" Cornmeal with Basil Pesto, Fresh Chiles & Sweet Corn · Fresh Tomato with Truffle & Chive Marinade - $62

STAY HEALTHY SIDES

Soup
Chicken and Andouille Sausage Gumbo - $7

Fruit
Fresh Cut Fruit - $5



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 Saturday, July 11 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, JULY 16

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 JULY 16

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

____ **Blue Cheese-Crusted Tri-Tip** $20/ea

____ **Lemongrass Chicken** $15/ea

____ **Smoked Ohio Pork Roast** $16/ea

____ **Miso Glazed Organic Salmon** $20/ea

____ **Vegan Nourish Bowl** $15/ea

FAMILY MEALS

____ **Blue Cheese-Crusted Beef Tri-Tip** $78 (Feeds 4)

____ **Australian Lemongrass Chicken** $58 (Feeds 4)

____ **Brined & Smoked Ohio Pork Roast** $62 (Feeds 4)

ENTREE SALADS AND SIDES

____ **Blueberry Salad** $12/ea

____ **"Anti-Garden Salad"** $12/ea

____ **Soup** $7/ea

____ **Fruit** $5/ea

ADD WINE WITH DINNER?

BOTTLE TO GLASS
NOT ALL WINES ARE CURATED EQUAL



Eagle Eye
Limited Edition Meritage (2009)
$28/bottle
Hand-picked to pair with:
Blue Cheese-Crusted Tri-Tip

Add ____ Bottle(s)



6Ft6
Pinot Gris (2017)
$22/bottle
Hand-picked to pair with:
Lemongrass Chicken

Add ____ Bottle(s)



Bodegas Finca la Estacada
Petit Verdot (2017)
$14/bottle
Hand-picked to pair with:
Smoked Ohio Pork Roast

Add ____ Bottle(s)



Mojo Winery
Pinot Noir (2018)
$18/bottle
Hand-picked to pair with:
Miso Glazed Salmon

Add ____ Bottle(s)



Querceto di Castellina
Toscana Furtivo Rosato (2017)
$16/bottle
Hand-picked to pair with:
Vegan Nourish Bowl

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 Saturday, July 11 at 5:00pm

Email BOTH pages of this form to: catering@nosheatery.com

(Or call 330-650-6674) Dinner will be ready for delivery or pick-up on Thursday, JULY 16

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