

NP CATERING

• FALL MENU •

All menu items serve 10-12 guests unless otherwise specified. All food is delivered cold with reheat instructions when applicable. The items and pricing on this menu are subject to change at any time. Please alert our team of any allergies at the time of ordering.

— MAIN COURSES —

CHICKEN & DUMPLINGS / \$120

chicken, peas, carrots, dill, biscuits
Contains Dairy, Gluten

BEEF TENDERLOIN / \$MP

herb-rubbed, prepared medium-rare, served with red wine jus
Gluten-Free

SALMON WITH HERB BUTTER / \$180

6 oz portions of Atlantic salmon, butter, garlic, thyme, lemon
Gluten-Free

SAVORY MUSHROOM STRUDEL / \$120

mushrooms, phyllo dough, feta, herbs
Vegetarian. Contains Gluten

— GRILL PLATES —

Served at room temperature.
All plates are served with focaccia and mixed greens salad.

GRILLED SHRIMP & SALMON / \$195

Served with Romesco Sauce (Contains Dairy, Nuts)

MOJO MARINATED CHICKEN BREAST / \$175

Served with Yogurt Tahini (Contains Dairy, Sesame)

MARINATED FLANK STEAK / \$195

Served with Chimicurri Sauce (Vegan)

— SIDES —

ROASTED POTATOES / \$35

fingerling potatoes, garlic, herbs
Vegan & Gluten-Free

KALE SALAD / \$40

shredded carrots, toasted almonds, onions, cranberries
Gluten-Free, Dairy Free

FARRO SALAD / \$45

pickled carrots, parsley, parmesan, fried shallots
Gluten-Free. Contains Dairy

ROASTED BEET SALAD / \$35

beets, walnuts, parsley, vinegar
Vegan & Gluten-Free

ISRAELI COUSCOUS / \$40

couscous, radish, snap peas, shallots, parsley, mint, lemon
Vegan. Contains Dairy, Gluten

ZA'ATAR RICE PILAF / \$35

rice, parsley, olive oil, garlic, za'atar
Vegan & Gluten-Free

MIXED GREENS SALAD / \$30

red wine vinaigrette
Vegan & Gluten-Free

QUINOA SALAD / \$35

quinoa, butternut squash, kale, cranberries, pecans, rosemary
Vegan & Gluten-Free

— CHIPS & DIPS —

WARM SPINACH & ARTICHOKE DIP / \$35

spinach, artichokes, mayonnaise, cream cheese, corn tortilla chips.
Vegetarian & Gluten-Free. Contains Dairy, Eggs

OLD BAY CRAB DIP / \$MKT

local crab meat, mozzarella, sour cream, lemon, cream cheese,
scallions, Old Bay, sliced baguette.
Contains Dairy, Shellfish, Eggs

PIMENTO CHEESE / \$20

smoked mayonnaise, cheddar cheese, roasted peppers, green onions,
cayenne, pimenton, lemon juice, crostini.
Contains Dairy, Eggs

FRESH SALSA / \$20

tomatoes, onion, cumin, lime, jalapeno, tortilla chips.
Vegan

HUMMUS / \$20

classic or harissa. chickpeas, tahini, olive oil, garlic,
lemon, cumin. pita chips.
Vegan. Chips Contain Gluten

BUFFALO CHICKEN DIP / \$35

roasted chicken, cream cheese, blue cheese, hot sauce, crostini
Vegan. Chips Contain Gluten

WHIPPED FETA DIP / \$20

feta, yogurt, lemon, olive oil, za'atar, pita chips.
Vegetarian. Contains Dairy, Gluten

HOT HORS D'OEUVRES

PORK BBQ SLIDERS / \$60

pulled pork, slider buns, bbq sauce, chopped purple slaw
Buns contain Dairy, Gluten
Assembly Required

MINI CRAB CAKES / \$MKT

local crab meat, panko bread crumbs, mayonnaise
onion, lime, mustard, Old Bay
Contain Dairy, Gluten, Eggs

BUTTERNUT SQUASH ARANCINI / \$55

butternut squash, arborio rice, parmesan, bread crumbs
Vegetarian. Contains Dairy, Gluten

BACON WRAPPED SHRIMP / \$90

one dozen, served with bbq sauce
Dairy Free, Gluten-Free

RED APRON CHORIZO CROQUETTES / \$50

potato, chorizo, cheese, bread crumbs
Contain Dairy, Gluten

POLENTA MUSHROOM SQUARES / \$55

wild mushrooms, polenta, parmesan
Vegetarian. Contains Dairy & Gluten
Assembly Required

APPLE & BRIE TARTS / \$55

puff pastry, apple, brie
Contain Dairy, Gluten

SPANAKOPITA / \$50

spinach, feta, lemon, garlic, onion, phyllo
Vegetarian. Contains Dairy, Gluten

BACON WRAPPED DATES / \$55

medjool dates, goat cheese, pistachios, bacon
Gluten-Free. Contains Dairy, Nuts

APPETIZER PLATTERS

CHARCUTERIE / \$80

assorted charcuterie, almonds, pickled vegetables
olives, roasted peppers. Served with crackers.
Crackers Contain Gluten

ARTISAN CHEESE / \$80

local and imported cheeses, grapes, membrillo
Served with crackers.
Contains Dairy. Crackers Contain Gluten

SHRIMP COCKTAIL / \$90

jumbo shrimp served with a horseradish cocktail sauce
Contains Shellfish.

CRUDITES / \$55

freshly cut vegetables served with housemade ranch
Ranch contains Dairy

SEASONAL VEGETABLE / \$55

assortment of grilled and roasted seasonal vegetables, herb aioli
Ranch contains Dairy

COLD HORS D'OEUVRES

ANTIPASTI SKEWERS / \$45

cherry tomato, mozzarella bocconcini, basil pesto
Vegetarian & Gluten-Free. Contains Dairy & Nuts

DEVEILED EGGS / \$50

24 pieces. mayonnaise, mustard, cayenne.
Contains Egg.

SMOKED SALMON MOUSSE / \$70

smoked salmon mousse, cucumber rounds
Contains Dairy, Gluten Free

PEAR & BLUE CHEESE SKEWERS / \$50

Contains Dairy.

GRILLED SHRIMP SKEWERS / \$90

32 marinated grilled shrimp. serve cold or at room temperature
Dairy & Gluten Free

MELON & PROSCUITTO BITES / \$55

cantaloupe wrapped in prosciutto
Dairy & Gluten Free

CHICKEN SATAY SKEWERS / \$60

spicy peanut dipping sauce
Dairy & Gluten Free

SANDWICH PLATTERS

A custom sandwich or wrap platter!

Please note, each platter is either a wrap platter or a sandwich platter. All sandwiches served on baguette unless otherwise noted.

SMALL (SERVES 6) / \$50

- choice of two sandwiches -

MEDIUM (SERVES 10) / \$85

- choice of three sandwiches -

LARGE (SERVES 20) / \$160

- choice of three sandwiches -

ITALIAN

Italian deli meats, provolone, lettuce, red onion, pickled vinaigrette
Contains Dairy

HERB ROASTED TURKEY

herb roasted turkey breast, cheddar, green leaf lettuce, herb aioli,
multigrain bread
Contains Dairy, Eggs

HAM & SWISS

smoked ham, swiss, mustard aioli
Contains Dairy, Eggs

ROAST BEEF & CHEDDAR

roast beef, cheddar, horseradish aioli
Contains Dairy, Eggs

PESTO VEGGIES

roasted vegetables, pesto, goat cheese
Contains Dairy & Nuts

HERBS & VEGGIES

roasted vegetables, pickled vinaigrette, fresh herbs
Vegan

— SWEETS —

A DOZEN COOKIES / \$25

three each of Buzz's sugar, chocolate chunk, oatmeal raisin and gluten-free peanut butter cookies
Contains Dairy, Gluten, Eggs

TWO-DOZEN MINIS / \$35

six each of Buzz's sugar, chocolate chunk, oatmeal raisin and gluten-free peanut butter mini cookies
Contains Dairy, Gluten, Eggs

FUDGY BROWNIES / \$42

one dozen classic chocolate brownies
Contains Dairy, Gluten, Eggs

RICE KRISPY TREAT / \$30

one dozen rice krispies treats with marshmallows
Contains Dairy, Eggs. Gluten-Free

CUPCAKE DECORATING KITS / \$15 EACH

includes four cupcakes, two icings, 4 sprinkles
Contains Dairy, Gluten, Eggs

— KIDS —

Serves 12-14 kids generously.

CHICKEN TENDERS / \$50

served with ketchup and housemade ranch
Contains Dairy, Gluten

BAKED PENNE / \$40

basil, pomodoro sauce, parmesan
Vegetarian. Contains Dairy, Gluten

BAKED MAC & CHEESE / \$40

elbow macaroni, cheddar bechamel, breadcrumbs
Vegetarian. Contains Dairy, Gluten

CELERY & CARROTS / \$30

served with housemade ranch
Vegetarian & Gluten-Free. Ranch Contains Dairy

INDIVIDUAL CHEESE PIZZA KITS / \$15 EACH

focaccia pizza decorating kit, pizza sauce, mozzarella cheese
minimum order of 10 kits.
Vegetarian . Contains Dairy, Gluten

— ALCOHOLIC BEVERAGES —

BIG PARTY BUCKET / \$125

half case of Bluejacket beer
(2 x 4 packs of IPA and 1 x 4 pack of Lager)
1 bottle of Sunday Mountain Sauvignon Blanc (or similar)
1 bottle of Lauren Miquel Pere et Files Rose (or similar)
1 large format Show of Hands' Pina Margarita
1 large plastic beverage bucket
1 bag of ice

BIGGER PARTY BUCKET / \$225

full case of Bluejacket beer
(3 x 4 packs of IPA and 3 x 4 pack of Lager)
2 bottles of Sunday Mountain Sauvignon Blanc (or similar)
2 bottles of Lauren Miquel Pere et Files Rose (or similar)
1 large format Show of Hands' Pina Margarita
1 large format Show of Hands' Seasonal Cocktail
1 large plastic beverage bucket
2 bags of ice

LARGE FORMAT COCKTAILS / \$45

750 ml of ready to drink cocktails from Show of Hands. Serves 5.
Pina Margarita
Strawberry Sangria
True Hurricane
Good as Hell

MIXED CASE OF BLUEJACKET BEER / \$80

six 4-packs of assorted Bluejacket beer

MIXED CASE OF CRAFT BEER / \$120

six 4-packs of assorted craft beer selected by our Beer Director based on your flavor profile preferences.
Select up to three of the following flavor categories:
Crisp, Hop, Roast, Tart & Funky, Fruit & Spice

HALF CASE OF WINE / \$90-\$150

assortment of 6 wines based on your preferences.
Approachable and Accessible - \$90
Sommelier's Selections - \$150

MIMOSA BRUNCH BAR / \$75

serves 25
4 bottles of Portell Cava (or similar) and orange, grapefruit, and pineapple passionfruit juice

BLOODY MARY BRUNCH BAR / \$75

serves 25
2 bottles of vodka with housemade mix and garnishes

WE DO CUSTOM COCKTAILS!

Reach out to our team for pricing and details!

— NON-ALCOHOLIC BEVERAGES —

SODA 12-PACK / \$10

Coke, Diet Coke, Sprite, or Ginger Ale

COLD-BREW COFFEE / \$10

32 oz of Cameo's cold brew concentrate. Serves 5.

LEMONADE / \$10

1 gallon of fresh lemonade

OPEN WATER 12-PACK / \$25

still or sparkling. served in aluminum bottles.

ICED TEA / \$10

1 gallon of unsweetened, freshly brewed iced tea

KOMBUCHA 12-PACK / \$60

mixed pack of Bear's Fruit Kombucha