

NP CATERING

• CORPORATE CATERING MENU •

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.
Ready to order? Contact us at catering@nrgprovisions.com.

— BREAKFAST —

48 hours notice requested.

CONTINENTAL PACKAGE / \$75

12 mini croissants, 12 mini danishes, fruit cups, Greek yogurt cups with honey. Vegan coconut chia seed pudding available.
Vegetarian. Contains Gluten, Eggs & Dairy. Serves 12.

SMOKED SALMON & BAGELS / \$60

choice of one dozen plain or everything bagels, smoked salmon, onion, tomato, capers, cream cheese
Contains Dairy, Gluten, Eggs, Sesame. Serves 12.

FRUIT SALAD / \$40

cantaloupe, honeydew, grapes, strawberries, blackberries, blueberries
Vegan, Serves 12.

INDIVIDUAL YOGURT PARFAIT / \$6

Greek yogurt, honey, mixed berries, granola
Option for vegan coconut chia seed pudding.
Vegetarian. Contains Dairy. Gluten Free.

BUZZ QUICHES / \$40

Choice of Veggie Quiche or Quiche Lorraine
Contains Dairy, Gluten, Eggs. Serves 6-8. Delivered cold with reheating instructions.

HOT COFFEE / \$20

96 oz. Served with sugar, sugar substitutes, creamer & stirrers.
Dairy-free milk and cups available upon request.

COLD BREW COFFEE / \$25

32 oz. of prepared Cameo cold brew coffee. Served with sugar, sugar substitutes, creamer & stirrers. Dairy-free milk and cups available upon request.

AVAILABLE AS A SPECIAL ORDER: BUZZ CROISSANTS, MUFFINS & SCONES HOT TEA AND JUICES

72 hours notice requested.

— BOXED LUNCH —

Available for next day delivery.

INDIVIDUAL SANDWICH BOX / \$18

Choice of sandwich plus North Fork potato chips, pickle, apple, and a Buzz Bakeshop cookie.
Contains Dairy, Eggs & Gluten.

SANDWICH OPTIONS:

Italian with Provolone, Herb Roasted Turkey with Cheddar, Ham & Swiss, Roast Beef & Cheddar, Pesto Veggie with Goat Cheese, Herb & Veggie (Vegan)

BENTO BOX / \$15

Choice of Portabella Mushroom, Grilled Chicken, Miso Salmon (+\$2) or Flank Steak (+\$3). Served with Quinoa Salad and Cucumber Salad.
Gluten Free. Contains Dairy.

SALAD BOWL / \$10

Choice of **Baby Greens Salad** with goat cheese, nuts and cranberries, **Greek Salad** with feta, red onion, and kalamata olives, or **Caesar Salad** with parmesan and sourdough croutons.
Add a Protein: Chicken (+\$6), Salmon (+\$6), or Flank Steak (+\$8).
Contains Dairy, Gluten (Caesar), Eggs (Caesar), Nuts (Mixed Greens)

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SANDWICH PLATTERS

CUSTOM SANDWICH OR WRAP PLATTER!
Please note, each platter must be entirely wraps or sandwiches. All sandwiches 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 -

SANDWICH OPTIONS:

Italian with Provolone, Herb Roasted Turkey with Cheddar on Multigrain, Ham & Swiss, Roast Beef & Cheddar, Pesto Veggie with Goat Cheese, Herb & Veggie (Vegan)

GRILL PLATES

Can be reheated or 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

CUCUMBER SALAD / \$40
feta, cucumber, cherry tomato, red onion
Gluten-Free, Contains Dairy

SWEET PEA SALAD / \$45
sweet peas, feta, preserved lemon, chili flake
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

MIXED GREENS SALAD / \$30
red wine vinaigrette
Vegan & Gluten-Free

QUINOA SALAD / \$35
quinoa, butternut squash, kale, cranberries, pecans, rosemary
Vegan & Gluten-Free

BEVERAGES

SODA 12-PACK / \$18
Coke, Diet Coke, Sprite, or Ginger Ale

OPEN WATER 12-PACK / \$25
still or sparkling, served in aluminum bottles.

ICED TEA / \$10
32 oz of unsweetened, freshly brewed iced tea

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HAPPY HOUR!

Available for next day delivery.

PLATTERS

Serves 10-12.

ANTIPASTO / \$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

32 jumbo shrimp served with a horseradish cocktail sauce

Contains Shellfish.

CRUDITES / \$55

freshly cut vegetables served with housemade ranch

Ranch Contains Dairy

CHIPS & DIP

Serves 10-12.

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

WHIPPED FETA DIP / \$20

feta, yogurt, lemon, olive oil, za'atar, pita chips.

Vegetarian. Contains Dairy, Gluten

ALCOHOLIC BEVERAGES

MEDIUM HAPPY HOUR PACKAGE / \$120

half case of Bluejacket beer

1 bottle of Sunday Mountain Sauvignon Blanc (or similar)

1 bottle of Lauren Miquel Pere et Fils Rose (or similar)

1 large format Show of Hands' Pina Margarita

LARGE HAPPY HOUR PACKAGE / \$220

full case of Bluejacket beer

2 bottles of Sunday Mountain Sauvignon Blanc (or similar)

2 bottles of Lauren Miquel Pere et Fils Rose (or similar)

1 large format Show of Hands' Pina Margarita

1 large format Show of Hands' Seasonal Cocktail

LARGE FORMAT COCKTAILS / \$45

750 ml of ready to drink cocktails from Show of Hands. Serves 5.

Choose from: Pina Margarita; Strawberry Sangria; True Hurricane

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

CONTACT US!

CATERING@NRGPROVISIONS.COM

ONLINE:

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