



# NOSH EATERY

## NOSH Thanksgiving Menu 2017

*pickup at Nosh Eatery on Wednesday from 12-5pm or Thursday 10-12pm*

[CATERING@NOSHEATERY.COM](mailto:CATERING@NOSHEATERY.COM) OR CALL 330-650-6674 ORDERS DUE BY 20<sup>TH</sup>. AT 1PM

### *A la Carte Menu*

#### OHIO TURKEY: *by the ½ Turkey with accompaniments*

*“Amish Valley Farms”, Millersburg: \$75 / “Trapp Family Farms”, Peninsula \$89*

*Ohio Grown All-Natural Whole Turkeys, Brined & Roasted with Pears, Dates, Sea Salt & Aromatics accompanied with Gravy & side of Fresh Cranberry Relish*

#### Salad: *by the bowl: serves -8ppl*

##### **CRISP GREEN HOUSE \$22**

*CLE Grown Lettuces · Baby Spinach · Vine Tomatoes & Cucumber · Sweet Bells · Carrot · Radish · Olives · Fresh Mozzarella · Farm Herbs & Scallion · GLBC Croutons · Red Wine & Mustard Seed Vinaigrette*

##### **QUARRY HILLS APPLES \$24**

*Honeycrisp Apple · Pomegranate · Canal Junction “Black Swamp” Gouda · Shaved Fennel · Granola · Maple Infused Sherry Vinaigrette*

##### **NOSH FARM BEETS \$26**

*Roasted Beets · Fresh Cranberries · Red Onion · Mint Leaves · Feta · Naked Orange · Local Lettuces · Pecans · Roasted Shallot Vinaigrette*

##### **AUTUMN \$24**

*Sweet Potato · Pomegranate Slaw · Pistachios · Organic Water-Cress, Cilantro & Spinach · Bleu Cheese · Roasted Lemon & Wild Flower Honey Vinaigrette*

##### **COMICE PEAR \$26**

*Ripe Comice Pears · Fennel · Local Lettuces · Buttermilk Bleu · Sea Salt Roasted Almonds · Local Lettuces · Candied Ginger Pomegranate Vinaigrette*

#### **\*\*\*\*\*Cast Iron Corn Bread**

*House Made · Course Sea Salt · Wild Flower Honey \* Must pre-order \$12*



5929 Darrow Rd. Hudson, OH 44236  
E:Catering@Nosheatery.com T# 330-650-6674



# NOSH EATERY

Sides: sold by the lbs.

(We can make Vegan/ Vegetarian per early request)

**Cornbread & GLBC Sourdough Dressing** \$12

Holmes Co, Cornmeal & Great Lakes Bread Company Sourdough · Mushrooms · Dates · Nosh Bacon · Onion

**Brussels** \$12

Pan-Roasted with Olive Oil & Mustard Seed · Prosciutto · Pistachio and Wild Flower Honey

**Collard Greens** \$12

Fresh Cleaned & Cooked Greens · Bacon & Smoked Country Ham · Sweet Bells & Celery · Candy Onion & Garlic · Apples · Cider Vinegar · Pickled Carrot & Calabrian Pepper Relish on side

**Romanesco & more Brassicas** \$12

Pan Roasted Romanesco & Cauliflower Varietals atop Quinoa and finished with Brown Butter · Coriander · Golden Raisin, Ground Cherries & Capers

**Roasted Potatoes Boulanger** \$12

Thick Sliced Golden Yukon Potatoes Roasted with Olive Oil & Finished with Bacon & Caramel Onions

**Jersey Sweet Potatoes** \$12

Roasted, Peeled & Sliced · Pecans · Date, Ginger & Citrus Butter · Finished with Grape Vinegar

**Buttery Mashed Potatoes** \$12

Golden Yukon Potatoes · Sea Salt · Finished with Organic Grass-Fed Butter

**Mac & 3 Cheese** \$12

Havarti · Gouda · Fresh Chevre · Campanella Pasta · Toasted Herb Bread Crumb Finish

**Late Harvest Ohio Vegetables** \$12

Herb & Olive Oil Roasted Carrots, Butternut Squash, Candy Beets, Cippolini Onion · atop Creamed Parsnips & Kale

**Bean Casserole** AQ- MKT

Roasted Fresh Beans with Mushrooms · Sherry · Crème · & Crisped Onions

## Dessert: (Choose 1)

11" Pumpkin Pie     11" Apple Pie     11" Pecan Pie

Dulce de Leche Cheesecake     ½    or     whole

Mixed Berry Cobbler     ½    or     whole

Flourless Dark Chocolate Financiers with Goat's Cheese Whipped Cream & Anglaise \*extra\$1

## Appetizers & Quiche Needs ?

*Ask for Seperate Menu*



5929 Darrow Rd. Hudson, OH 44236  
E:Catering@Nosheatery.com    T# 330-650-6674