



NOSH EATERY

Thanksgiving 2018

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

CATERING@NOSHEATERY.COM OR CALL 330-650-6674 **ORDERS DUE BY 19TH. AT 12PM**

How to Order:

Select a Turkey, 1 Salad, 4 sides & 1 Dessert (All Meals Include Gravy & Challah Rolls)

Bowman & Landes: ½ Turkey Meal: \$180 Whole Turkey 12-16 ppl. \$350

Trapp Family Farms: ½ Turkey Meal: \$225 Whole Turkey Meal 12-16 ppl. \$425

Pickup: Cold Hot / WED THU / Time: _____

Name: _____

*CC Card will be needed to place order / T# _____

OHIO TURKEY: avg:20lbs

“Amish Valley Farms”, Millersburg / “Trapp Family Farms”, Peninsula

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

Salad: (Choose One)

/ CRISP GREEN HOUSE

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

Honeycrisp Apple · Pomegranate · Vella Dry Monterey Jack · Shaved Fennel · Granola · Maple Infused Sherry Vinaigrette

/ NOSH FARM BEETS

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

/ AUTUMN

Sweet Potato · Pomegranate Slaw · Pistachios · Local Watercress, Cilantro & Spinach · Bleu Cheese · Roasted Lemon & Wild Flower Honey Vinaigrette

/ COMICE PEAR

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: (Choose 4)

(We can make Vegan/ Vegetarian per early request)

/ Cornbread & GLBC Sourdough Dressing

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

/ Brussels

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

/ Collard Greens

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

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

/ Roasted Potatoes Boulanger

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

/ Jersey Sweet Potatoes

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

/ Buttery Mashed Potatoes

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

/ Mac & 3 Cheese

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

/ Late Harvest Ohio Vegetables

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

/ Bean Casserole

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

Dessert: (Choose 1)

/ 11" Pumpkin Pie (6 or 8 cut) **/ 11" Apple Pie (6 or 8 cut)** **/ 11" Pecan Pie (6 or 8 cut)**

/ Pomegranate Savarin

/ Mixed Berry Cobbler

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

Appetizers & Quiche Needs ?

Ask for Separate Menu