

# Nosh

Event Planning & Catering



“We had an amazing party tonight!!!  
The food was delicious and the service was OUTSTANDING --  
we had a huge drinking crew and the 2 women bartenders were awesome.  
Maddy and her team were great !! Everyone that worked the party was so so nice and responsive.  
They worked so hard !! I got so many compliments about the party !! Thank you !!! I can't say it enough good things”

Birthday Celebration  
Heavy Cocktail Style Dinner Party March 2026

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“The team had a wonderful time, atmosphere was fantastic—the fireplace was a lovely touch and made it feel especially cozy.  
And of course, the food was excellent! We will definitely be back, if you'll have us”

Corporate Fireside Chat  
Buffet Dinner February 2026

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“It was such a wonderful day that I have been replaying it in my mind and savoring the moments. A recognition of your contribution was on my mind for the last few days, due to how great a partner you were in the joyful, unique and memorable Jim's Celebration of Life was...  
The food (including the New Orleans specialties) contributed to the celebration that allowed the sharing, as well as creation of old and new "Jim memories."  
I would highly recommend you and Concord Market to anyone who wants that special event with the best personal touch.”

Celebration of Life  
Buffet Lunch Reception June 2025

# HORS D'OEUVRES

Minimum 20 people.

Choose 4 - \$24 per person / Choose 6 - \$32 per person

## LAND

Skewered Yakatori Satay, Teriyaki or Peanut

Dipping Sauce 6

Chicken Teriyaki Skewer 6

Mini Buffalo Chicken Wings 5

Chicken Satay with Peanut or Sunflower Dip 5

Jamaican Jerk Chicken, Caramelized Plantain 6

Beef Wellington Classic in two bite size 7

Petite Franks in Phyllo 5

## SEA \*Items are Market Price\*

Tuna Poke on Wonton

Scallop wrapped in Crispy Bacon

Chilled Shrimp Cocktail (tail on)

House Cured Salmon on Crostini, Salmon Roe, Horseradish Aioli

Fish & Chips with Malt Vinegar

Mini Crab Cakes, Remoulade Sauce

Mini Cod Cakes, Tartar Sauce

Coconut Shrimp with Thai Chile



## FARM GROWN (Vegetarian)

Seasonal Flavor Arancini with Aioli 6

Fig and Goat Cheese Tartlet 6

Mushroom Tartlet 5

French Onion Tartlet 5

Vegetable Spring Rolls 5

Soft Pretzel with Cheese 5

Falafel with Tzatziki Sauce 5

Caprese Skewer with Mozzarella, Tomato, Basil, Olive Oil, Sea Salt 5

Mei Mei Dumpling with Soy Dipping Sauce (Chicken or Vegetable) 6



## SLIDERS \$6

-All American Slider : Beef or Turkey with Micro Lettuce, Tomato, Pickle on Slider Bun

-Mini Reuben on Rye served with Half Sour Pickle

-Mini Steak and Cheese, Philly Style

## CHARCUTERIE CUPS \$16

Individual Charcuterie Cups Contain:

Skewers of Artisan Hard & Semi-Soft Cheeses, Prosciutto, Soppresata, Cornichon and Pickled Vegetables

Served with Grissini Breadsticks



All prices are exclusive of applicable taxes and fees.

Menu items are subject to change.

Before placing your order please inform your planner if a person in your party has a food allergy.

## BOARDS

self serve presentations for light cocktail reception with hors d'oeuvres or stand alone

### CUBAN \$24

Marinated Roast Pork Tenderloin, Black Beans & Yellow Rice, Crispy Fried Plantains, Empanada, Banana Peppers, Cilantro Chutney

### CARIBBEAN \$18

Jerk Chicken Skewers, Cinnamon Brown Sugar Glazed Pineapple, Caramelized Plantains, Fried Cassava (starchy root vegetable), Sliced, Tomato and Avocado Chimichurri Spread

### HIGHLAND \$24

Sliced Corned Beef, Smoked Sausage, Marble Potatoes, Pickled Vegetables, Aged Cheeses, Soda Bread  
Fig Jam, Guinness Mustard

### MEDITERRANEAN \$20

Grilled Za'atar Chicken, Hummus, Roasted Peppers, Marinated Feta, Greek Olives, Dolmas, Tzatziki, Crudit , Seasoned Pita Chips

### CHARCUTERIE \$17

Selection of Local and Imported Artisan Cheeses, Cured Beef Charcuterie, Dried Fruits and Nuts, Cornichons, Olives Seasonal Fresh Fruit, Served with Grain Mustard, Jams and Honey Assorted Crackers and Grissini

### FARM VEGETABLES \$13

Medley of Spring Vegetables with Hummus, and Ranch Dips (or Green Goddess Dip)

### FRESH FRUIT \$10

Seasonal Fresh Sliced and Dried, Fruits with Vanilla Yogurt Dipping Sauce



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# GRAZE STATIONS

self serve full themed offerings for heavy cocktail hour or dinner stations

Pricing reflects portion for style of event: Cocktail Hour Price (3-4 oz) / Dinner Portion Price (5-7 oz) per person

## STREET TACO \$22/\$30

Choice of Chicken Tinga, Carne Asada, Chili Verde  
Pork, Grilled Shrimp or Vegetable

Street Corn Salad, Black Beans, Tomatoes, Lettuce,  
Onions

Soft Flour Tortilla and Crunchy Corn Shells, Salsa and  
Sour Cream

Add Guacamole +\$2.50 per person

## SLIDER TABLE \$18/\$28

Please select two (2)

Served with Sweet Potato Fries or French Fries and  
Condiments

-classic American with pickles, onions, lettuce, tomato  
with cheese-chicken parm with marinara

-reuben on rye or pumpernickle

-meatball mini sub

-steak and cheese

-fried fish with slaw and tartar Sauce

## WING STATION \$22

(cocktail portion only) Please select two (2)

Buffalo, BBQ, Golden BBQ, Siracha, Garlic Parmesan

Served with Cut Vegetables, Ranch and Blue Cheese

## ITALIANO \$18/\$28

Pasta with Choice of Sauce

Marinara, Alfredo, Vodka, Pesto, Butter Parmesan  
Meatballs, Parmesan Risotto

## CHILI STATION \$11/\$18

House made chili served with cornbread

Toppings: Shredded Cheese, Sour Cream, Candied  
Jalapeños, Chives and Tortilla Chips

## STEAK HOUSE STATION \$25/38

Sliced NY Strip with Red Wine Reduction

Twice Baked Potato, Grilled Asparagus

Horeseradish Aioli and Au Jus

## RAW BAR\* (market price)

shucked Oysters, Littleneck Clams, Shrimp, Crab  
Claws

displayed on seaweed and shaved ice

\*Sushi Rolls Additional



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## SANDWICH PLATTER

Choice of Three Sandwiches (2 Protein, 1 Vegetarian), \$16; Add Chips + \$2

Lemon-Dill Tuna

House-Made Tuna Salad with Chopped Dill, Fresh Lemon Juice  
on Croissant

Market Chicken Salad

Roasted Chicken Diced and Tossed with Tarragon, Lemon Juice, Celery on  
Croissant

Moroccan Chicken Salad

Curried Chicken Salad with Currants on Croissant

Roasted Turkey Club

Sliced Turkey, Bacon, Lettuce, Tomato, Avocado on Sliced Bread

Trail's End

Pecan Crusted Chicken, Goat Cheese, Pickled Onion, Honey Mustard on Ciabatta

Roast Beef

Sliced Roast Beef, Caramelized Onion, Swiss, Tomato, Horseradish Aioli, on Baguette

Reuben

Corned Beef, Swiss, Sauerkraut, Russian Dressing on Rye

Cuban (+ \$2 per person)

Roast Pork, Ham, Soppressata, Swiss, Pickles, Yellow Mustard on Ciabatta

Italian

Sliced Ham, Salami, Soppressata, Provolone with Red Onion, Roast Red Peppers, Drizzle  
of Oil and Vinegar

Caprese

Sliced Tomatoes and Fresh Mozzarella with Basil Pesto and a Drizzle of our Balsamic  
Reduction (V) on Baguette

Garden Wrap (V)

Roast Vegetables with choice of Hummus, Tzatziki  
Avocado (+\$3)

Falafel Sandwich

Carrot, Tomato, Arugula, Tahini, Hummus, on Wrap



## SALADS

Simple Green Salad \$8

Chef's Seasonal Rotation, House Vinaigrette,  
Ranch or Green Goddess Dressing (GF, V)

Classic Caesar Salad \$8

Romaine, Shaved Parmesan, Rustic Croutons,  
Lemon, Caesar Dressing

Mediterranean Salad \$10

Mixed Greens, Feta, Olives, Cucumber, Green  
Peppers, Oregano, and Pita Crisps (V)

Panzanella Salad \$10

Bread Based with Tomato, Cucumber, Goat  
Cheese, Dijon Vinaigrette (V)

Southwest Salad \$13

Spring Mix, Mango, Black Beans, Cheddar Jack Cheese,  
Tortilla Strips, and Chipotle Aioli Dressing (GF, V)

Cobb Salad \$14

Spring Mix, Avocado, Bacon, Bleu Cheese, Hard-Boiled Eggs,  
Haricots Verts, Tomato, and Red Onion (GF)

Potato Salad \$7

Yukon Gold Potatoes, Cornichons, Scallions, and Red Onion  
with Whole Grain Mustard and Mayonnaise Dressing (GF, V)

Pasta Salad \$7

Chef's Seasonal Rotation (V)



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# GATHER AROUND THE TABLE

FAMILY STYLE MEALS FOR LUNCH AND DINNER EVENTS

BASKETS OF WARM HOUSE-MADE VARIETY OF SOURDOUGH FOCACCIA

## SALADS

Farm Green Salad, Tarragon, Chive, Parsley, Watermelon Radish 9

Panzanella, Tomato, Cucumber, White Balsamic, Basil 11

Charred Broccoli Salad, Toasted Almond, Sourdough Crouton, Grana Padano Meyer Lemon 13

Beet Carpaccio, Shallots, Ricotta 15

Caesar Salad with House made Croutons, Shaved Romano Cheese and Creamy Caesar Anchovy Dressing 11

## ENTREES

### **POULTRY \$48 (includes salad and dessert)**

Pan Roast Chicken Breast, Carrots Puree, Crispy Leeks

Roast Chicken Thigh Provencal, Brown Butter Carrots Mashed Potato

Stuffed Chicken Breast, Wild Mushroom Sauce, Mashed Potato, Sautéed Broccolini



## ENTREES

### **BEEF/PORK \$65 (includes salad and dessert)**

Tenderloin, Horseradish mashed potato, Grilled Asparagus Gorgonzola Dulce

Mongolian Beef with Stir Fry Vegetables

Braised Short Rib with Roasted Root Vegetables

Korean BBQ Short Ribs

Pork Chili Verde with Cilantro White Rice, Black Beans and Steamed Tortillas

### **SEAFOOD & FISH market price (includes salad and dessert)**

Grilled Salmon, Spring Vegetables, couscous with Pesto

Crab Cake with Remoulade

### **VEGETARIAN \$46 (includes salad and dessert)**

Seasonal Risotto

5 Cheese Macaroni and Cheese

Ratatouille

Pan Fried Teriyaki Noodles with Vegetables



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# BUFFET STYLE

INCLUDES 1 SALAD, 2 SIDES: 1 PROTEIN \$52, 2 PROTEINS \$64

ADD 1 VEGETARIAN ENTREE + \$6

ADDITIONAL SIDE + \$4

## SALADS

Simple Green Salad: Mesclun Mix, Cucumbers, Tri-Colored Carrots, Heirloom Tomatoes  
Caesar Salad, Housemade Croutons, Shaved Asiago, Creamy Anchovy Caesar Dressing  
Couscous Salad with Spring VEgetables and Pesto Vinaigrette

## ENTREES

Breaded Chicken with Sundried Tomato Pesto, Prosciutto  
Pan Roasted Chicken, Lemon & Garlic  
Mongolian Beef with Stir Fried Vegetables  
Braised Short Ribs with Roasted Root Vegetable

Baked Penne with Vodka Sauce  
Baked Macaroni and Cheese  
Seasonal Risotto  
Manicotti Stuffed Shell (50 PEOPLE OR LESS)

## SIDES

Sautéed Garlicky Vegetables  
Honey Glazed Tri-Color Carrots  
Roasted Herbed Root Vegetables  
Grilled Asparagus  
Roasted Thyme Fingerling Potatoes  
Creamy Mashed Potatoes  
Braised Lentils with Bacon  
Creamy Corn Polenta



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## FROM THE BAKERY

### Brownies/Bars

Chocolate Flourless Brownies  
Key Lime  
Mixed Berry Crumble  
Lemon

### Cookies

Chocolate Chip (lg, sm)  
Candy Chip (lg, sm)  
Sugar (lg, sm)  
Snickerdoodle (lg, sm)

### Bakery Signatures

Chocolate Mousse Filled Tulip Cups  
Pavlova with Raspberry Jam and Fresh Berries (GF)  
Indv. Fruit or Key Lime Tart  
Cheesecake Bites (Plain, Blueberry, Chocolate or Raspberry) (GF)  
Cheesecake Pops  
(Strawberry, Chocolate, Salted Caramel, Coffee)

### Jars

Lemon Blueberry Mason Jars  
vanilla pound cake, blueberry filling  
with lemon whipped cream, Fresh Blueberries  
Tiramisu  
Chocolate Mousse with Fresh Whipped Cream, Chocolate Shavings

### Cupcakes

Flavors: Chocolate, Vanilla or Red velvet  
Buttercream or Cream Cheese Frosting

### Desserts

Petit Fours: Seasonal Flavors  
Indv. Chocolate Marquise Cake (GF)  
French Macarons  
Mini Cannoli  
Bon Bons  
CookieButter Mousse



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# AT THE BAR

## CLASSIC BAR

Ketel One, Tito's Tanqueray, Casamigos Tequila, Bacardi, Jack Daniels, Jim Beam, Dewar's White Label, Johnny Walker Red  
 Dry Vermouth, Sweet Vermouth, Campari, Peach Schnapps, Cointreau, Midori, Mixers (Tonic, Soda Water, Juices, Coke, Diet Coke, Sprite, Ginger Ale)  
 Varietals of White and Red Wine, Assortment of Domestic, Craft and Imported Beer,

## PREMIUM BAR

Grey Goose, Tito's, Bombay Sapphire, Patron Silver, Captain Morgan, Four Roses, Maker's Mark, Johnny Walker Black, Dry Vermouth,  
 Sweet Vermouth, Aperol, Peach Schnapps, Cointreau, Midori, Mixers (Tonic, Soda Water, Juices, Coke, Diet Coke, Sprite, Ginger Ale)  
 Varietals of White and Red Wine, Assortment of Domestic, Craft and Imported Beer

## OPEN BAR

Client charged flat price per person for the event time.

### CLASSIC PACKAGE

Cocktail Hour  
 \$26/pp

3 Hour Event  
 \$40/pp

### BEER/WINE

Cocktail Hour  
 \$22/pp

3 Hour Event  
 \$32/pp

### PREMIUM PACKAGE

Cocktail Hour  
 \$38/pp

3 Hour Event  
 \$45/pp

### BEER/WINE

Cocktail Hour  
 \$28/pp

3 Hour Event  
 \$40/pp

### Hot Coffee & Tea

**\$5/pp**

Regular and Decaffeinated Coffee, Hot Water  
 Assorted Herbal Teas  
 Includes Milk, Cream, Non-Dairy Milk  
 Sugar and Sugar Alternatives

### Hot Chocolate

**\$5.50/pp**

Includes WHIPPED CREAM, Mini  
 Marshmallows and Peppermint Candies.

## ON CONSUMPTION / CASH BAR

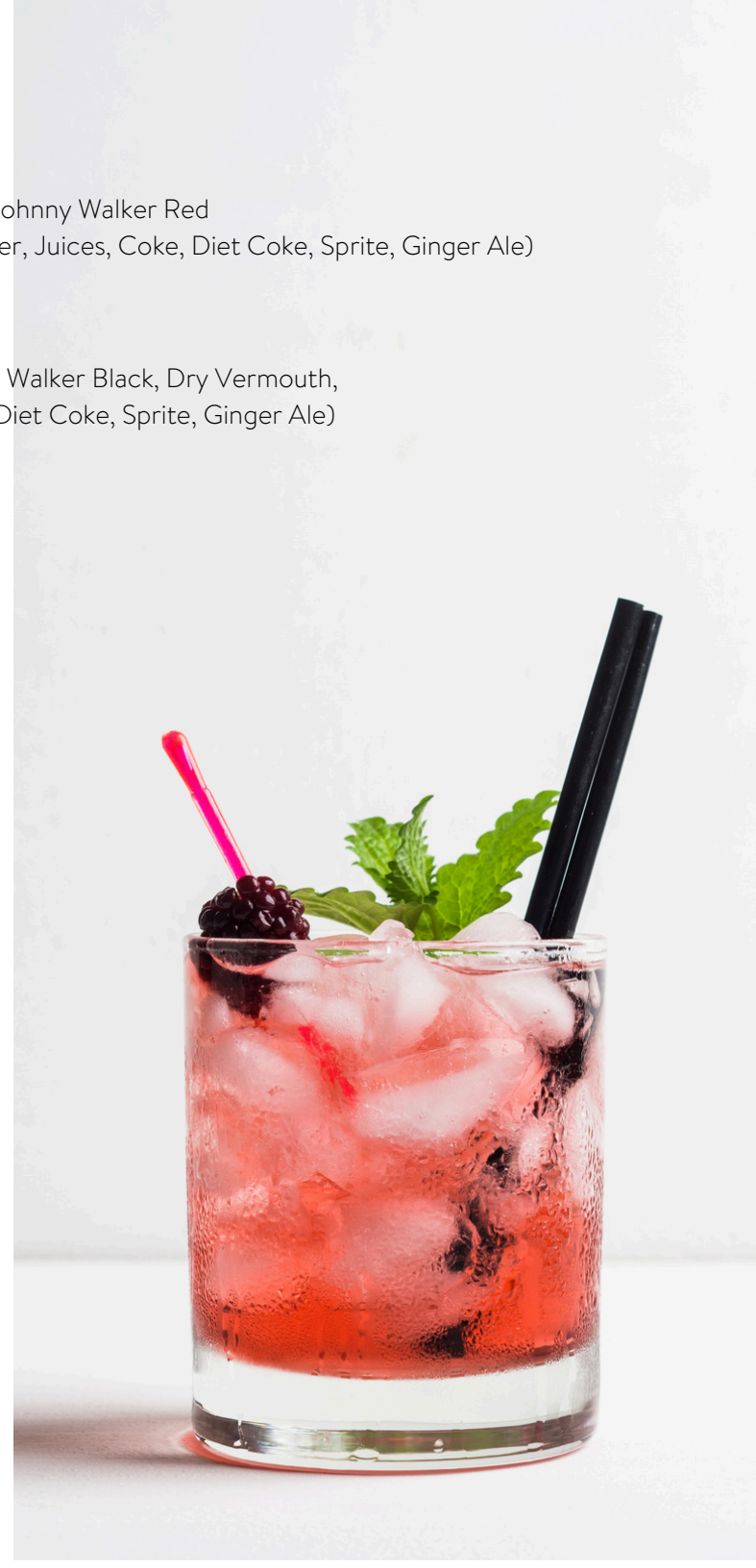
Consumption, bar tab will be billed after the event,  
 based on what is consumed.

### CLASSIC PACKAGE

|                              |         |
|------------------------------|---------|
| Cocktail                     | \$16.00 |
| Mixed Drink                  | \$12.00 |
| Craft Beer                   | \$11.00 |
| Domestic Beer                | \$9.00  |
| Imported Beer                | \$9.00  |
| House Wine                   | \$12.00 |
| Sparkling Wine               | \$11.00 |
| Non Alcoholic:               | \$4.00  |
| Soft Drinks, Sparkling/Still |         |
| Water                        |         |
| Iced Tea/Lemonade            |         |

### PREMIUM PACKAGE

|                                    |         |
|------------------------------------|---------|
| Cocktail                           | \$18.00 |
| Mixed Drink                        | \$14.00 |
| Craft Beer                         | \$11.00 |
| Domestic Beer                      | \$9.00  |
| Imported Beer                      | \$9.00  |
| High-Tier Wine                     | \$16.00 |
| Sparkling Wine                     | \$14.00 |
| Non Alcoholic:                     | \$4.00  |
| Soft Drinks, Sparkling/Still Water |         |
| Iced Tea/Lemonade                  |         |



## BRUNCH/LUNCH

|   |                 |
|---|-----------------|
| Overnight Oat Cups<br>Made with Oat Milk, Seasonal Fruit, Peanut Butter, and Berry Compote (GF, V)  | \$48/Dozen      |
| Parfait Shooters<br>Greek Yogurt, Homemade Granola, Seasonal Fruit, and Toasted Coconut (GF, V)   | \$36/Dozen      |
| Frittatas<br>Choice of: Ham and Cheddar, Egg White and Vegetable, Bacon and Scallion  | \$48/Dozen      |
| Baked Goods<br>Choice of Four: Morning Glory Muffins, Blueberry Muffins, Seasonal Muffins, Lemon Ginger Scones, Butter Croissants, Seasonal Scone   | \$5/per person  |
| Bagel Platter<br>Cream Cheese (plain, vegetable)  | \$9/per person  |
| ADD +\$5 per person Smoked Salmon Platter<br>Smoked Salmon, Sliced Onion, Tomatoes, Capers, Dill)   |                 |
| Breakfast Sandwiches<br>Served on English Muffins, Croissants, or Sliced White Bread.<br>Choice of Two:   | \$10/per person |
| <ul style="list-style-type: none"><li>• Egg and Cheese</li><li>• Bacon, Egg and Cheese</li><li>• Ham, Egg and Cheese</li><li>• Tomato, Basil, Egg, and Mozzarella</li><li>• Avocado, Bacon, Sesame Roll</li><li>• Steak, Egg and Cheese +\$2 per person</li></ul> |                 |
| Hot Honey Chicken on Biscuit  | \$9/per person  |



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