

Nosh

To-Go Catering



Easy pick-up or delivery to your door within a 15 mile radius of Concord
Delivery fees apply

48 Hour notice required on all orders

MORNING START

Priced per dozen. Minimum order of three (3) dozen each.

Nosh

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Overnight Oat Cups \$84

Made with Oat Milk, Seasonal Fruit, Peanut Butter, and Berry Compote (GF, V)

Parfait Shooters \$84

Greek Yogurt, Homemade Granola, Seasonal Fruit, and Toasted Coconut (GF, V)

Frittatas \$60

Choice of: Ham and Cheddar, Egg White and Vegetable, Bacon and Scallion

Mini Quiche Bites \$48

Choice of: Broccoli Cheddar, Garden Vegetable, Quiche Lorraine, or Three Cheese

BREAKFAST BOARDS

Standard serves 10-12 people. Large serves 20-24 people.

Baked Goods

Choice of Four: \$85 | 145

Muffins (Morning Glory, Blueberry, Banana Chocolate Chip), Lemon Ginger scones, Croissants, Danish

Bagels & Lox

Assorted Bagels with a Platter of Accoutrements: \$175 | 350

Smoked Salmon, Cream Cheese, Cucumbers, Pickled Onions, Tomatoes, Dill, Capers, Preserves, Butter

Breakfast Sandwiches

Served on English Muffins, Croissants. Choice of Three: \$140 | 250

- Egg and Cheese
- Sausage, Egg and Cheese
- Bacon, Egg and Cheese
- Ham, Egg and Cheese
- Tomato, Basil, Egg, and Mozzarella

Tea Sandwiches

on sliced bread with garnish \$155 | 290

- Ham and Gruyère
- Turkey and Cheddar
- Tarragon Chicken Salad with Grapes
- Lemon-Dill Tuna Salad
- Egg Salad
- Prosciutto with Brie and Fig
- Cucumber Dill (V)
- Veggies and Roasted Pepper Hummus (V)

BEVERAGES

Hot Beverages come in Carry Out Beverage Box - box serves 10 people

Hot Coffee \$6/pp

Regular or Decaf. Includes Milk, Cream, Plant-Based Creamer, Sugar and Sugar Alternatives

Hot Chocolate \$7/pp

Creamy Hot Chocolate with Side of Whipped Cream, Mini Marshmallows

Craft Refreshing Canned Beverages \$4/pp

A variety of Concord Market non-alcoholic beverages - inquire for varieties

Sparkling & Still Water \$4/pp

A variety of artisanal still, sparkling, flavored, or mineral waters.

All prices are exclusive of applicable taxes and fees. Menu items are subject to change.
Before placing your order, please inform your server if a person in your party has a food allergy.
V = Vegetarian. GF = Gluten-free.

RECEPTION STARTERS

Standard Platter serves 10-12 people. Large Platter serves 20-24 people.



Boards & Platters

Standard serves 10-12 people. Large serves 20-24 people.

Mediterranean Mezze Grilled Za'atar Chicken, Hummus, Roasted Peppers, Marinated Feta, Greek Olives Dolmas, Tzatziki, Crudit�, and Seasoned Pita Chips	\$190 365
Mexican Fiesta Chorizo & Manchego Skewers, Street Corn Salad, House-Made Tortilla Chips Guacamole, Pico de Gallo, Sour Cream, Fresh Jalapenos (GF, V)	\$170 365
Crostini and Spreads Toasted French Bread with a Trio of Dips <ul style="list-style-type: none"> • Smoked Salmon with Herbed Dill Cream Cheese • Sundried Tomato and Pesto • Bone Marrow and Garlic Compound 	\$115 220
Market Cheese Board Selection of Local and Imported Artisan Cheeses (soft, semi-soft and hard varieties), Dried Fruits, Nuts, Preserves, Honey Comb, Assorted Crackers and Grissinis	\$175 335
Charcuterie Prosciutto, Sausage, Cornichons, Mixed Olives, Pickled Vegetables, Grain Mustard	\$185 350
Classic Crudit� Crisp Vegetables with Hummus and Herb Ch�vre Dip (GF, V)	\$125 235
Seasonal Fruit Display A Selection of Locally Sourced Fruits. Based on Availability and Seasonality (GF, V)	\$164 295

Hors D'Oeuvres

Minimum order of three (3) dozen each. Priced per dozen.

<u>Farm</u>		<u>Garden (V)</u>		<u>Sea</u>	
Prosciutto & Melon Skewers (GF)	\$36	Tartlets (Choice of One):	\$36	Chilled Shrimp with Cocktail Sauce (GF)	\$48
Manchego Stuffed Dates Wrapped in Bacon (GF)	\$36	-Goat Cheese and Fig			
Deviled Farm Eggs with Paprika and Scallion (GF)	\$32	-Mushroom		Crab Stuffed Mushrooms (can be made w/o Seafood)	\$60
		-French Onion			
Mini Kabobs (Choice of One):	\$42	Caprese Skewers with Balsamic Glaze (GF)	\$42	Mini Crab Cakes with Tartar Sauce	\$42
-Grilled Beef with Peppers and Onions		Falafel Croquettes with Tahini	\$42		
-Jerk Chicken with Plantain (GF)		Crudit� Cups (GF)	\$36	Scallops Wrapped in Bacon (GF)	\$72
-Grilled Vegetable and Charred Onion Skewer (V)		Fresh Green Vegetables, Green Goddess Dip	\$36		
Skewered Chicken Satay, Teriyaki or Peanut Dipping Sauce	\$42	Seasonal Flavor Arancini with Aioli	\$36		
Mini Buffalo Chicken Wings	\$48	Vegetable Spring Rolls	\$42		
Chicken Satay with Peanut or Sunflower Dip	\$42	Soft Pretzel with Cheese	\$36		
Beef Wellington Classic in two bite size	\$60	Falafel with Tzatziki Sauce	\$42		
Petite Franks in Phyllo	\$48	Mei Mei Dumpling with Soy Dipping Sauce	\$60		

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SANDWICHES & BOWLS



Sandwich Platters

Standard serves 10-12 people. Large serves 20-24 people.
Choice of Three (3) Sandwiches

\$168 | 336

Ciabatta, House Made Sourdough, Croissant, Baguette, Wrap (Plain, Spinach), Gluten Free Wraps Available

Lemon-Dill Tuna

House-Made Tuna Salad with Chopped Dill and Fresh Lemon Juice

Tarragon Chicken Salad

Roasted Chicken Diced, Tarragon

Moroccan Chicken Salad

Curried Chicken Salad with Dried Cranberries and Pecans

Roasted Turkey Club

Sliced Turkey with Havarti and Bacon

Ham and Cheddar

Lettuce, Tomato

Roast Beef

Sliced Roast Beef with Provolone and Horseradish Aioli

Reuben

Corned Beef, Gruyere, Russian Dressing on Rye

Italian

Sliced Ham, Salami, Soppressata, Provolone with Red Onion, Pickled Peppers, and a Drizzle of Herb Vinaigrette

Caprese

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

Garden Wrap (V)

Roast Vegetables and Hummus

Caesar Wrap

Romaine, Caesar, Shaved Parmesan, ADD: Grilled Chicken

Bowls and Side Salads

Standard serves 10-12 people. Large serves 20-24 people.

Simple Green Salad

Chef's Seasonal Rotation (GF, V)

\$95 | 165

Classic Caesar Salad

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

ADD ON SIDE Per Person Price, Minimum of 12 ppl
Chicken (\$6), Salmon (\$8), Steak or Shrimp (\$12)

\$115 | 205

Mediterranean Salad

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

\$115 | 205

Cobb Salad

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

\$175 | 335

Southwest Salad

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

\$125 | 215

Pasta Salad

Chef's Seasonal Rotation (V)

\$115 | 205

Potato Salad

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

\$115 | 205

Potato Chips

Individual Bagged Gourmet Market Chips

\$3/Each

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SOMETHING MORE



Crowd Pleasers

MINIMUM 24 PEOPLE ON CROWD PLEASER PACKAGES

Serve Hot. Comes in disposable aluminum pans. Wire Racks available - \$20 per wire rack pack

Street Tacos **\$18/pp**

SELECT ONE PROTEIN: Chicken Tinga, Carne Asada, Chili Verde Pork, Grilled Shrimp

Served with: Street Corn Salad, Black Beans, Tomatoes, Lettuce, Onions

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

ADD Guacamole + \$60 per 24 people (minimum)

Build Your Own Sliders **\$18/pp**

Please select two (2)

-Classic American with Pickles, Onions, Lettuce, Tomato, and Cheese

-Chicken Parm with Marinara

-Reuben on Rye or Pumpernickel

-Meatball

-Steak and Cheese

Wings - Minimum 3 dozen **\$22/doz**

Buffalo, BBQ, Golden BBQ, Siracha, Garlic Parmesan

Served with Cut Vegetables, Ranch, and Blue Cheese

Salads

Small serves 10-12 people. Large serves 20-24 people.

Caesar Salad: Romaine, Shaved Parmesan, Anchovies, Croutons, Creamy Caesar Dressing **\$95 | 165**

Mixed Greens: Spring Mix, Carrots, Cucumbers, Red Onion, and Cherry Tomatoes with **\$95 | 165**

Balsamic Vinaigrette (GF, V)

Burrata Salad: Arugula, Blood Orange, Balsamic Glaze and Olive Oil (GF, V) **\$125 | 245**

Entrées

Serve Hot. Comes in disposable aluminum pans. Wire Racks available - \$20 per wire rack pack

Half Aluminum Pan serves 10-12 people. Full Aluminum Pan serves 20-24 people.

Pan-Seared Chicken: Lemon Pan Sauce, Shallots, Capers (GF) **\$195 | 375**

Beef Tenderloin: Red Wine Reduction and Roasted Asparagus (GF) **\$275 | 545**

Red Wine Braised Short Rib: Carrot Puree (GF) **\$195 | 375**

Seared Salmon: Heirloom Carrots, Mushrooms, Au Jus, Herbs (GF) **\$220 | 435**

Ratatouille (GF, V) **\$140 | 275**

Sides

Serve Hot. Comes in disposable aluminum pans. Wire Racks available - \$20 per wire rack pack

Half Aluminum Pan serves 10-12 people. Full Aluminum Pan serves 20-24 people.

Roasted Mustard Brussels Sprouts with Almonds (GF, V) **\$80 | 160**

Seared Cauliflower with Brown Butter (GF, V) **\$80 | 160**

Maple Glazed Carrots (GF, V) **\$80 | 160**

Rosemary Fingerling Potatoes (GF) **\$80 | 160**

Creamy Mashed Potatoes (GF, V) **\$80 | 160**

Baked Mac and Cheese (V) **\$96 | 192**

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FUNCTION SPACES

Whether you're hosting a family celebration, celebration of life, corporate gathering, or non-profit reception, our spaces sets the stage for a memorable occasion. Existing furniture included in each space.

Rental periods are for three hours. Room fee does not include food, beverage, labor, taxes and fees.



Nosh Fireside Lounge

Seated: 40 | Standing: 50

Room Fee: \$550

Our Art Deco Lounge blends cozy elegance with vintage flair, creating a stylish backdrop for private events.



The lounge features a built-in oak bar, two restrooms, and cabaret-style tables and chairs, all designed to enhance the intimate, sophisticated atmosphere. Includes china, flatware and glassware.



Nosh Tavern Room

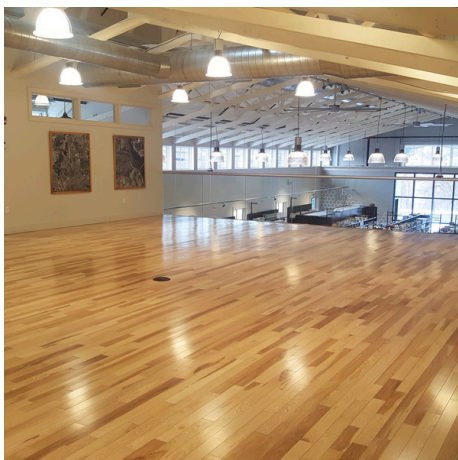
Seated: 60 | Standing: 90

Room Fee: \$850

Enjoy exclusive use of the pool table, darts, shuffleboard, and a selection of tabletop games. The split-level design naturally separates the bar from the seating and dining area. Includes china, flatware and glassware.



The room includes a long oak bar, two restrooms, and wood-topped cocktail tables with high stools—capturing the relaxed charm of a classic tavern. Guests can also enjoy a small outdoor patio, perfect for additional seating or casual mingling.



The Mezzanine at Concord Market

Seated: 75 | Standing: 125

Room Fee: \$450

Hours of Rental

Monday- Saturday: 7 AM to 11 PM | Sunday: 9 AM to 8 PM

This unique loft-style space with wood floors is semi-private, overlooking the market below. The Mezzanine combines a warm, open feel with a touch of exclusivity, making it a distinctive choice for a wide range of events. Rentals needed for china, glassware and flatware. Disposable is included.