

NOCO SIGNATURE SALADS

Strawberry Salad- Mixed greens, Sliced Strawberries, Goat Cheese, Walnuts, and Noco Balsamic Vinaigrette Dressing

Loaded House Salad - Mixed Greens, Roasted Red Peppers, Kalamata Olives, Chickpeas, Cucumbers, Tomatoes and Feta Cheese. Served with a Honey Balsamic Vinaigrette.

Roasted Beet Salad - Crisp Arugula, Roasted Beets, Goat Cheese and Crunchy Walnuts. Served with a White Balsamic Vinaigrette.

Garden Salad – Mixed Greens, Tomatoes, Carrots and Cucumbers with a Balsamic Dressing

All Salads are \$35 Half Tray \$55 Full Tray

MAKE SURE TO CHECK OUR RESTAURANT LOCATED AT 67 OLD TAPPAN RD, TAPPAN NY. OPEN TUESDAY- SATURDAY 11AM-9PM

DINE IN OR TAKEOUT.

AVAILABLE FOR PRIVATE EVENTS WITH OUR NEW EVENT SPACE!



TAKE-OUT * LUNCH * DINNER * CATERING * EVENT SPACE

SCAN OR VISIT

WWW.NOCOCATERING.COM

TO ORDER ONLINE.



@THENOCOKITCHEN @NOCOCATERING



SIDES

Roasted Potatoes- Diced Potatoes, Roasted with NoCo Dust and Fresh Herbs to a Crispy Finish.

Roasted Garlic Mashed Potatoes- Creamy Mashed Potatoes Infused with Roasted Garlic.

NoCo Fried Rice– Smokey Fried Rice With Sautéed Vegetables, Egg and our Signature Spices

Roasted Mixed Vegetables- Mixed vegetables Roasted till Tender

NoCo Southern Style Potato Salad– potatoes paired with hardboiled eggs, Bacon Bits and Our Homemade Dressing

NoCo Homemade Coleslaw – Cabbage and Carrots Shredded and Tossed Lightly in Our NoCo Slaw Dressing. \$25/\$45

Roasted Garlic Chipotle Macaroni Salad - Traditional Macaroni Salad with Elbow Pasta and Diced Vegetables with our Homemade Roasted Garlic Chipotle Dressing.

Green Bean Casserole - Homemade Green Bean Casserole Topped With Shoe String Fried Onions.

Green Bean Almondine - Roasted Green Beans with Sautéed Red Peppers and Onions with Slivered Almonds.

NoCo Honey Glazed Carrots - Roasted Carrots Topped with a Honey and Herb Glaze.

Street Corn Salad - Fire Roasted Sweet Corn Kernels with Peppers and Onions, Tossed with our Signature Spices, Lime Aioli and Topped with Crumbled Cotija Cheese. Served as a cold Salad.

NoCo BBQ Baked Beans – Homemade Baked Beans Braised with Beer and NoCo Spices, Mixed with Bacon and Pulled Pork.

NoCo Homemade Cornbread Bites – Sweet Cornbread infused with NoCo BBQ Spices.

NoCo Corn Souffle - Our Signature Creamy, Sweet and Savory Baked Corn Casserole

Greek Orzo Salad - Orzo Pasta, Kalamata Olives, Feta Cheese, Grape Tomatoes and Cucumbers Dressed with Extra Virgin Olive Oil.

Sides are \$50 per half tray (about 15-20 people)
Or \$80 for full tray (about 30-40 people)

ONSITE CATERING

Certain items are available exclusively at our onsite catering jobs:

On Site Catering Packages Start at \$44 per person based on 50 person minimum. Please visit www.nococatering.com for more info.

Servers, Bartenders and Wait Staff are available Starting at \$55 Per Hour

KIDS OPTIONS

Chicken Fingers - Half Tray \$45 Full Tray \$75

French Fries -Half Tray \$30 Full Tray \$55

Kids Mac and Cheese - Elbow Pasta With our Creamy Cheese Sauce and Nothing else.
Half Tray \$45 Full Tray \$75

DROP OFF PACKAGES:

Packages are for drop off or pickup service
All based on 25 person minimum
Smaller Parties add \$5 per person
Individual trays available please ask for pricing

1 - \$20.00 per person
Includes: Choice of three Entrees, Choice of Salad

2 - \$22.00 per person

Includes: Choice of four Entrees Choice of Salad

3 - \$26.00 per person
includes: Choice of five Entrees Choice of Salad

Chaffing Dishes, Sternos and Utensils \$10 per Setup



CATERING AND EVENTS

2024 EDITION

NoCoCatering.com

845-445-7332

FROM THE SMOKER

NoCo Famous Pulled Pork *GF*- Slow Smoked Pork Shoulder Shredded and Topped with Homemade NoCo BBQ Sauce -\$65 1/2 Tray \$130 full Tray *add \$3 per person when included in package.

Beef Brisket *GF*- Beef Brisket Apple Smoked and Sliced Thin, Served with NoCo BBQ sauce - \$90 for 1/2 tray \$180 for Full Tray. *add \$3 per person when included in a package

BBQ Smoked Chicken *GF* – Boneless Thighs Brined in NoCo BBQ Spices Slow Smoked in Apple Wood and Finished with NoCo BBQ Sauce. \$65/\$110

Smoked Chicken Wings *GF*– Chicken Wings Brined and Slow Smoked then Finished in the Fryer. \$70 Half Tray, \$120 Full Tray.

Baby Back Ribs *GF*- Slow Smoked Fall Off The Bone Baby Back Ribs with Homemade NoCo BBQ sauce. - \$25 per rack (about 3-4 people per rack) *add \$2 per person when included in package

NoCo Bomb – Our Take on a Meatloaf, Wrapped in a Bacon Lattice, Topped with Brown Sugar, Then Slow Smoked with Apple Wood. Available meats are Beef, Pork, and Sausage or any combination. \$90 per bomb, one serves 10-15 people.

Smokey Beef Short Ribs *GF* - Beef Short Ribs Slow Smoked then Braised in NoCo Red Sauce and Red Wine, Finished with a Rich Brown Gravy. \$90 Half Tray \$180 *add \$3 per person when included in a package.

Smoke House Chili *GF* - Smoked Ground Beef, Sausage, Pulled Pork and Whatever Other Delicious Smoked Meats we have on Hand in this Fan Favorite No Bean Chili. \$65/\$120

NOCO SIGNATURE CREATIONS

Butternut Squash Penne Pasta- Penne Pasta with Roasted Butternut Squash and a Creamy Goat Cheese Sauce. \$65/\$120

NoCo Balls *GF* - Our Famous NoCo Burger Blend of Meat Rolled into Meatballs and Topped with our Signature Cheese Sauce. (beef, pork, Bacon, Cheddar Cheese and NoCo BBQ Spices mixed in) \$70/\$120

NoCo Mac & Cheese– Shell Pasta Smothered in Our Signature Cheese Sauce with Bits of Bacon Mixed in. Make it “Franken” add NoCo Balls to the Mac for \$20 more. \$55/\$95

NoCo Sweet Onion Chicken *GF* - Boneless Thighs Braised in a Caramelized Onion and Date Mixture, Topped with Caramelized Onions. \$65/\$120

NoCo Jambalaya *GF* - Shrimp, Andouille Sausage and Diced Chicken with Creamy Tender Rice and Creole Seasonings. *Vegetarian Option Available.* \$65/\$120

Pulled Chicken *GF*- Slow Cooked Chicken, Shredded and Smothered in your Choice of Sauce: NoCo BBQ, Buffalo, Sesame Ginger or anything else you can think of. \$60/\$110

Maple Bourbon Glazed Pork Loin *GF*– Brined Whole Pork Loin, Slow Roasted and Topped with our Homemade Maple Bourbon Glaze. *Premium Item Add \$2.00 per person. \$65/\$130

Shepherds Pie - Ground Beef with Chopped Vegetables in a Thick and Rich Sauce Topped with Roasted Garlic Mashed Potatoes. \$65/\$120

Grilled Flank Steak *GF, KF*- Grilled Marinated Flank Steak Served with our Homemade Chimichurri Sauce Add \$3.00 per person when included in a package \$65/\$130

Roasted Filet Mignon *GF, KF*- Seared 100% Angus Beef Tenderloin, Roasted with Fresh Herbs and Served Sliced with a Drawn Butter Sauce. *Market Price, not available in per person package

Sausage & Peppers *GF*- Fresh Pork Sausage Slow Smoked and Tossed with NoCo Red Sauce and Sautéed Peppers and Onions. \$65/\$110

Chicken Marsala- Chicken Breast with Sautéed Mushrooms and Onions in a Rich Marsala Wine Sauce. \$65/\$120

Chicken Fanchaise- Thin Sliced Chicken Breasts With witha flour and Egg Batter in our Homemade Lemon Sauce. \$65/\$120

Eggplant Parmesan- Breaded Eggplant in NoCo Red Sauce, Stacked with Ricotta and Mozzarella Cheeses. \$60/\$110

Baked Ziti- Ziti Pasta Baked with Meat Sauce and Melted Cheeses \$65/\$120

Penne ala Vodka- Penne Pasta in a Creamy Tomato Vodka Sauce \$55/\$95

LOW CARB, HEALTHY OPTIONS

Lemon Chicken and Zoodles *KF,GF* - Chunks of Grilled Chicken Breast Tossed in a Sugar free, No Carb Lemon Sauce over Sautéed Zucchini Noodles. \$65/\$120

Spaghetti Squash Shrimp Scampi *KF,GF* - Roasted Spaghetti Squash in a Butter, Garlic and White Wine Sauce, Topped with Grilled Shrimp \$75/\$130

Penne Pasta or Zoodles with Grilled Chicken and Spinach - Your Choice of Fresh Cut Zucchini Noodles or Penne Pasta with Tender Grilled Chicken and Sautéed Spinach finished with a Roasted Garlic Olive Oil. \$60/\$110

Beef or Chicken and Broccoli *KF,GF* - Your Choice of Tender Beef or Chicken with our Homemade Brown Garlic Sauce With Roasted Broccoli, Peppers and Onions. \$65/\$125

Chicken Divan *KF,GF* - Grilled Chicken, Roasted Broccoli in a Creamy Sauce With Cheddar Cheese, Topped with Pork Rind Panko Crumbs. \$70/\$130

Chicken Cacciatore *KF,GF* - Braised Chicken Thighs with Olives, Green Peppers and Onions in our Brand New Keto NoCo Red Sauce. \$65/\$110

A lot of our dishes can be made **Lighter or Keto Friendly, Just ask.**

NOCO APPETIZERS

Sweet Chicken Nibblers *GF* – Tender Pieces of Chicken Breast Topped with a Date, Wrapped in Bacon and Smothered in a Brown Sugar Chili Rub and Finished with NoCo BBQ Sauce. \$7 per person

NoCo Rice Balls - Creamy Arborio Rice With Italian Seasonings Breaded and Fried to Crispy Perfection. \$6 per person

Caprese Salad *GF* - Fresh Mozzarella and Grape Tomatoes Marinated in Oil, Herbs and Spices. Served with A Balsamic Glaze. \$65 Small up to 25 guests \$125 Large up to 50 guests.

NoCo Mac and Cheese Eggrolls– Our Fan Favorite Mac and Cheese in a Crispy Eggroll, Served with NoCo Homemade Cheese Sauce. \$7 per person

NoCo Mini Crab Cakes - Fresh Jumbo Lump Crab in our Crab Cakes, Served with our Homemade Remoulade. \$7 per person

Smoked Sausage Bites *GF* – Sausage Slow Smoked and Glazed with our Homemade Maple Bourbon Glaze. \$4 per person

Pigs in a Blanket- 100% Beef Cocktail Franks Wrapped in Butter Dough Served with Brown Mustard. \$3 per person

Assorted Mini Quiche– Spinach and Feta and Bacon and Cheddar Mini Quiche. \$3 per person

Crudite and Hummus *GF* - Fresh Cut Vegetables Served with our Homemade Hummus. \$65 Small Up to 20 guests, \$125 Large Up to 50 Guests.

Chips and Salsa *GF* - Crispy Corn Chips with our Homemade Fire Roasted Salsa. \$4 per person

Spinach Dip in a Bread Bowl - Our Homemade Creamy Spinach Dip served in a Bread Bowl. \$45 Serves up to 20

Bruschetta and Toast - Our Family Recipe Fresh Made Tomato Bruschetta Served with Roasted Garlic Toast Points. \$20 per Quart (10-15 ppl)



*GF = Gluten Free Option
KF = Keto Friendly Option*