



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

### *Snacks Starters and Sides*

**Sweet Chicken Nibblers (gf)** - Seasoned Chicken, Sweet Moroccan Dates Wrapped in Bacon and Coated with a Sweet Chili Rub, Slow Smoked Then Glazed With NoCo BBQ Sauce and Topped with our Homemade Maple Sauce. \$10

**Freedom Fries (gf)** - Golden Crispy Fries Served with our Homemade Remoulade as a Dipping Sauce. Say "Dust Em" for a NoCo Dust Kick. Large \$6 Small \$3. Add Cheese Sauce for \$1 and Bacon for \$2

**Fuggedaboutit Fries (gf)** - Crispy Fries Lightly Tossed in our Rosemary Garlic Parmesan Sauce. Large \$7 Small \$4. Add Cheese Sauce for \$1 and Bacon for \$2

**NoCo Chips and Salsa (gf)** Fresh Fried Tortilla Chips Tossed in NoCo Dust and Served with our Homemade Fire Roasted Salsa. \$7

**Smokey Queso (gf)** - A Marriage of our Homemade Cheese Sauce and Fire Roasted Salsa with Crumbled Smoked Beef. Served with Fresh Fried Dusted Tortilla Chips. \$9

**NoCo Nachos (gf)** - Fresh Fried Dusted Tortilla Chips Piled High with Cheese Sauce, Street Corn, The BBQ Triple Crown of Brisket, Pulled Pork and Baby Back Rib Meat, Pickled Red Onions, NoCo Salsa Finished with Cotija Cheese. \$14

**Redneck Rolls** - NoCo Mac and Cheese with Crumbled Bacon in a Crispy Eggroll Wrapper. Served with a Drizzle of NoCo Homemade BBQ Sauce or NoCo Golden BBQ Sauce. Single \$6 / 2 for \$10

**Corn Souffle** - Our Fan Favorite Sweet and Savory Corn Souffle. \$7

**Tappan Street Corn (gf)** - Fire Roasted Sweet Corn Kernels with Peppers and Onions Tossed with Our Signature Spices and Lime Aioli, Topped with Crumbled Cotija Cheese and Cilantro. Served as a Cold Salad \$6

**Hot Pretzels** - Grilled Hot Soft Pretzels Served with our Homemade Cheese sauce. \$6

**Roasted Garlic Chipotle Macaroni Salad** - Traditional Macaroni Salad with Elbow Pasta and Diced Vegetables in our Homemade Roasted Garlic Chipotle Dressing. \$5

**Southern Style Potato Salad (gf)** - Potatoes with Hardboiled Eggs and Crumbled Bacon in our Homemade Dressing. \$5

**NoCo Coleslaw (gf)** - A Generous Side of our Homemade Coleslaw \$3

### *Sandwiches and Handhelds*

Gluten Free Buns/Wraps Available

**The Hogfather** - NoCo Famous Pulled Pork, Served on a Potato Roll, Piled High with Our Homemade Coleslaw and Choice of Traditional NoCo BBQ Sauce or NoCo Golden BBQ Sauce. \$13

**The Mother Clucker** - Smoked BBQ Chicken Thigh Served on a Roasted Garlic Brioche Bun, Covered in Pepper Jack Cheese Coleslaw and Choice of Traditional NoCo BBQ Sauce or NoCo Golden BBQ Sauce. \$14

**How's Your Burger?** Build Your Own 8oz Angus Beef Patty Served on Choice of Brioche or Potato Roll. \$12  
Free Toppings: Raw Onion, Pickled Red Onion, Crispy Fried Onion, Sautéed Onion, Pickles, Tomato, Lettuce.  
Choice of Cheese \$1 American, Pepper Jack, Cheddar, Blue Cheese Crumbles  
Bacon \$2

**The NoCo Burger (gf meat)** - Our Signature Homemade Patty Consisting of Ground Beef, Pork and Bacon with NoCo BBQ Sauce, Cheddar Cheese and Spices Mixed in. Served with Choice of Traditional NoCo BBQ Sauce or NoCo Golden BBQ Sauce on a Martins Potato Roll. Single \$10 Double \$15  
Choice of Cheese \$1 American, Pepper Jack, Cheddar, Blue Cheese Crumbles

**Maple Bacon Burger** - 8oz Angus Beef Patty Served on a Potato Bun with Pepper Jack Cheese, Crispy Bacon, Homemade Pickles and our Homemade Maple Sauce. \$14

**Route 66 Burger** - 8oz Angus Beef Patty Served on a Charred Brioche Bun Piled High with the BBQ Triple Crown of Pulled Pork, Brisket and Rib Meat, Topped with Cheddar Cheese Pickles and Pickled Red Onions and NoCo BBQ Sauces. \$17

**Berry Blue Burger** - 8oz Angus Beef Patty Served on a Charred Brioche Bun with a Homemade Spicy Raspberry Thyme Jam and Topped With Blue Cheese Crumbles. \$14

**BBQ Meat Lovers Quesadilla** - The BBQ Triple Crown of Slow Smoked BBQ Brisket, Pulled Pork and Baby Back Rib Meat Stuffed into this Quesadilla with NoCo BBQ Sauce and Cheddar Cheese. Served with Our Homemade Coleslaw and Pickles on the Side. Available Gluten Free As Well! \$14

**Buffalo Chicken Quesadilla** - Crispy Buffalo Chicken, Cheddar and Blue Cheese Crumbles. Served with Blue Cheese Dressing, Coleslaw and Pickles. \$14

**Knuckle Sandwich** - Maple Brined Pork with Crisp Bacon, Homemade Pickles and Pepper Jack Cheese with a Maple Bourbon Aioli. \$14

**Oh My Cod!** - Beer Battered Cod Po' Boy with NoCo Spices, with our Homemade Remoulade, and Big Special Sauce with Coleslaw, Lettuce and Tomato. \$14

**The Red Rocket** - Classic Hebrew National Hot dog Served on a Martin's Potato Roll. \$5 Free Toppings: Raw Onion, Pickled Red Onion, Crispy Fried Onion, Sautéed Onion Pickles, Tomato, Lettuce. Add Bacon \$2, Choice of Cheese \$1 American, Pepper Jack, Cheddar, Blue Cheese Crumbles.

**Chick-en a box (gf)** Our Jumbo Smoked Chicken Wings. Slow Smoked Then Finished to a Crispy Perfection in the Fryer. Available Naked, Buffalo, BBQ or Garlic Parm. 6 Pieces \$10/ 12 pieces \$18. Add our homemade Blue cheese for \$1.

**Texas Sliders** - 3 Beef Sliders Cooked on The Flat top, Covered in Melted American Cheese, Served on a Martins Potato Rolls with Choice of Traditional NoCo BBQ Sauce or NoCo Golden BBQ Sauce, Pickles and Crispy Fried Onions. \$12

**The Longhorn** - Thin Sliced Slow Smoked Beef Brisket Piled High with NoCo Coleslaw and Choice of Traditional NoCo BBQ Sauce or NoCo Golden BBQ Sauce. \$16

Call Ahead 845-445-7332 ext. 2 or Order Online at [www.nococatering.com](http://www.nococatering.com)

Pickup or Dine in at 67 Old Tapan Rd, Tappan NY

# The NoCo Kitchen



## Platters

All Platters Come with Choice of 2 of the Following: NoCo Homemade Pickles, NoCo Homemade Coleslaw, NoCo Homemade Southern Style Potato Salad, NoCo Homemade Chipotle Macaroni Salad. All Served with Choice of Traditional NoCo BBQ Sauce or NoCo Golden BBQ Sauce

**Baby Back Ribs** - Half Rack \$17 / Full Rack \$29

**Pulled Pork** - 12oz Portion of NoCo Famous Pulled Pork. \$18

**Brisket** - 12oz Portion of our Thin Sliced Smoked Brisket. \$20

**Smoked BBQ Chicken** - Our Slow Smoked Chicken Thighs Served Sliced. \$17

**BBQ Glazed Salmon** - Oven Roasted Salmon Served with our Homemade Remoulade. \$20

**The Picnic Table** - Choice of 3 Meats and Three Sides Served with Coleslaw, Pickles and Pickled Red Onions. Side Options: Redneck Rolls, Corn Souffle, Mac and Cheese, Roasted Garlic Chipotle Macaroni Salad, Southern Style Potato Salad. Fries, Fuggedaboutit Fries. Small (2-3 People) \$65 Large (4-6 People) \$125

## Kids

All Kids Meals Served with Fries

**Kids Mac and Cheese** - Elbow Pasta With our Homemade Cheese Sauce and Nothing Else. Kid Approved! \$9

**Rooster Toes** - (3pcs) Crispy Chicken Tenders Served with NoCo BBQ Sauce. \$9

**Cheese Quesadilla** - 2 Kid Sized Cheddar Cheese Quesadillas \$7

**Sliders** - 2 Beef Sliders with or without American Cheese \$9

## Desserts

**Mini Bourbon Vanilla Cream Pie** - Homemade Bourbon Vanilla Whipped Cream Over a Dulce De Leche Filling in a Graham Cracker Crust. Served Frozen/Cold \$5/\$9 \*Contains Alcohol\*

**Nutella Empandas** - 3 Bite Sized Epmanadas with a warm Nutella Filling, Topped with Powered Sugar and a Strawberry Banana Drizzle \$8

**Homemade Tiramisu** - Our House Recipe "pick me up" \*contains Alcohol\* \$9

## Signature Cocktails

**Maple Bourbon Smash** - Bulleit Bourbon, Maple Syrup, Cranberry and Orange Juices, and Bitters. \$14

**Chili Mango Margarita** - Casamigos Tequila, Sweet Chili Mango Puree, Lime Juice, and Triple Sec. \$14

**NoCo BBQ Bloody** - Titos Vodka, Our Signature BBQ Bloody Mary Mix, and NoCo Spices. Served with Homemade Pickles \$14

## Mac Attack

**Fully Customizable NoCo Mac and Cheese** - Our Fan Favorite Shell Pasta with our Homemade Cheese Sauce and Shredded Cheddar Topped with More Cheddar Cheese then Baked until Crispy and Golden. \$10

**Free Add-ins:** Pickled Red Onions, Crispy Fried Onions, Sautéed Onions, NoCo Pickles, Crispy Tortilla Strips, NoCo Dust,

**Ala Carte Add-ins:** Bacon \$3, Brisket \$6, Pulled Pork \$5, Buffalo Chicken \$5, BBQ Triple Crown \$6, Smoked BBQ Chicken \$5, NoCo Burger Crumbles \$6

Cheese Topping: Choose 1: Cheddar, Pepper Jack, Feta, Goat, Blue Cheese

## Salads

Add Choice of Meat to Any Salad: Grilled Chicken \$4, Grilled Shrimp \$5, Seared Salmon \$6

**Strawberry Salad** - Mixed Greens, Fresh Sliced Strawberries, Goat Cheese and Candied Walnuts, Served with Balsamic Vinaigrette. \$13

**Southwest Salad** - Mixed Greens, Roasted Corn, Peppers and Onions, Crispy Tortilla Chips and Cotija Cheese. Served with Roasted Garlic Vinaigrette. \$12

**Cobbish** - Chopped Romaine Lettuce, Hard Boiled Eggs, Crumbled Bacon, Pickled Red Onions, Grape Tomatoes. Shredded Cheddar Cheese. Served with Roasted Garlic Vinaigrette. \$14

**Buffalo Chicken Salad** - Chopped Romaine Lettuce, Crispy Buffalo Chicken, Celery, Carrots, Blue Cheese Crumbles and a Blue Cheese Dressing \$14

**Key Lime Mousse Pie** - A Light Key Lime Mousse on a Graham Cracker Crust. Served with A Strawberry Drizzle and Fresh Strawberries. \$8

**Churro Bites** - Bite Sized Churros Coated in Cinnamon Sugar, Served with a Cinnamon Whiskey Caramel Sauce \$6

**Strawberry Gin Fizz** - Hendricks Gin, Strawberry Puree and Sparkling Wine. \$14

**Espresso Martini** - Mr Black Coffee Liqueur, Titos Vodka and Fresh Brewed Espresso. \$14

**Rootbeer Float Rumtini** - Rootbeer Liqueur, Spiced Rum, and Rumchata \$14

## Bottles and Cans

**Corona \$6, Yuengling \$5, Blue Moon \$6, Miller Lite \$5, Shiner Bock \$6,**

**Voodoo Ranger IPA \$7, Industrial Arts Wrench IPA 16oz \$13**

**Tequilla High Noon - Passion Fruit, Lime, Strawberry \$9**

**Vodka High Noon - Black Cherry, Watermelon \$9**

**Cutwater Cocktails - Pina Colada, Mai Tai, Long Island Iced Tea \$12**

## Wines

**Cabernet Sauvignon** - Glass \$9, 375ml Bottle \$16

**Sauvignon Blanc** - Glass \$9, 375ml Bottle \$16

**Prosecco** - Glass \$9, 375ml Bottle \$17

## Coffee

Espresso \$4

Cold Brew Iced \$4/10

Hot Coffee \$3

## Water and Soft Drinks

Water \$1, Coke, Diet, Sprite Ginger Ale \$2,

Root Beer \$3, Gatorade Zero \$3

Manhattan Special Espresso Soda \$5