

FROM THE SMOKER

NoCo Famous Pulled Pork- *Slow Smoked Pork Shoulder Shredded and Topped with Homemade NoCo BBQ Sauce - \$60 1/2 Tray \$110 full Tray *add \$2 per person when included in package.*

Beef Brisket- *Beef Brisket Apple Smoked and Sliced Thin, Served with NoCo BBQ sauce - \$90 for 1/2 tray \$150 for Full Tray*

BBQ Smoked Chicken- *Legs and Thighs Brined in NoCo BBQ Spices Slow Smoked in Apple Wood and Finished with NoCo BBQ Sauce.*

Smoked Chicken Wings- *Chicken Wings Coated with NoCo BBQ Dry Rub and Slow Smoked in Apple Wood. - \$45 per half tray, \$85 full tray*

Baby Back Ribs- *Slow Smoked Fall Off The Bone Baby Back Ribs with Homemade NoCo BBQ sauce. - \$18 per rack \$55 for 3 racks \$100 for 6 racks (about 3-4 people per rack)*

NoCo Bomb- *Our Take on a Meatloaf, Wrapped in a Bacon Lattice, Topped with Brown Sugar, Then Slow Smoked in Apple Wood. Available meats are Beef, Pork, and Sausage or any combination . \$55 per bomb, one serves 8—10 people*

NOCO SIGNATURE CREATIONS

Smoke House Chili and Cornbread- *Smoked Sweet Italian Sausage, NoCo Pulled Pork and Ground Angus Beef Chili Served with Sweet Homemade Cornbread.*

Corn Soufflé- *Creamy, Sweet and Savory Baked Corn Casserole*

Butternut Squash Penne Pasta- *Penne Pasta with Roasted Butternut Squash and Creamy Goat Cheese Sauce.*

Stuffed Eggplant Casserole- *Cubed Eggplant and Italian Bread Mixture Layered with Toasted Panko, NoCo Red Sauce and Mozzarella and Parmesan Cheeses.*

NoCo Balls - *Our Fan Favorite Meatballs. 50% Ground Beef, 50% Ground Pork with Bacon, Cheddar Cheese, and NoCo BBQ Sauce mixed in, Topped with our Signature Cheese Sauce*

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 \$15 more.***

NoCo Sweet Onion Chicken - *Chicken Legs and Thighs Braised in a Caramelized Onion and Date Mixture, Topped with Caramelized Onions. (don't want it on the bone? Try it pulled)*

NoCo Jambalaya - *Shrimp, Andouille Sausage and Diced Tomatoes with Creamy Tender Rice with Creole Seasonings.*

Chicken Etouffe - *Chicken Slow Stewed in an Amber Beer and Chicken Stock and Seasoned with NoCo Creole Seasonings, Served with White Rice.*

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

Apricot Glazed Pork Loin – *Brined Whole Pork Loin, Slow Roasted and Topped with our Homemade Apricot Glaze. *Premium Item Add \$1.00 per person.*

Shepherds Pie- *Ground Beef or Lamb* with Chopped Carrots, Onions, and Peas in a Thick and Rich Sauce Topped with Roasted Garlic Mashed Potatoes *Lamb additional \$1.50 per person.*

Grilled Steak Gorgonzola - *Grilled Flank Steak with a Creamy Gorgonzola Sauce. *Premium Item, Add \$1.00 per person.*

Seared London Broil- *in a Smokey Balsamic Marinade, Pan Seared and Served with NoCo Caramelized Onions. *Premium Item Add \$1.00 per person*

Beef Short Ribs - *Beef Short Ribs Slow Braised in Red Wine and Vegetables. *Premium Item, Add \$1.50 per person.*

TRADITIONAL CATERING DISHES

DONE THE NOCO WAY

Sausage & Peppers- *Fresh Pork Sausage Braised with Sautéed Peppers and Onions.*

Chicken Marsala- *Chicken Breast with Sautéed Mushrooms and Onions in a Rich Marsala Wine Sauce.*

Chicken Parmesan- *Breaded Chicken Cutlets in NoCo Red Sauce with Melted Mozzarella Cheese*

Eggplant Parmesan- *Breaded Eggplant Slices in NoCo Red Sauce and Topped with Melted Mozzarella*

Baked Ziti- *Ziti Pasta Baked with Meat Sauce and Melted Cheeses*

Penne ala Vodka- *Penne Pasta in a Creamy Tomato Vodka Sauce*

Pasta Primavera- *Multi Colored Bowties with Fresh Roasted Vegetables in a Light Parmesan sauce.*

NOCO APPETIZERS

Sweet Chicken Nibblers- *Tender Pieces of Chicken Breast Topped with a Date, Wrapped in Bacon and Smothered in a Brown Sugar Chili Rub and Baked Till Candied. \$4 per person*

NoCo Rice Balls - *Creamy Arborio Rice With Italian Seasonings Breaded and Fried to Crispy Perfection. Also Available with BBQ Spices or Stuffed with Cheese. \$3.50 per person*

NoCo Fried Penne Vodka Bites— *Little Bites of our Homemade Penne Vodka with Mozzarella Cheese, Breaded and Fried. Served with our Vodka Sauce. \$3.50 per person*

NoCo Fried Mac and Cheese Bites— *Our Fan Favorite Mac and Cheese made into delicious Fried Bites. Served with our Homemade Cheese Sauce. \$3.50 per person*

NoCo Mini Crab Cakes— *Fresh Jumbo Lump Crab in our Homemade Crab Cakes, Served with our Homemade Remoulade. \$5 per person*

Smoked Sausage Bites— *Sausage Slow Smoked and Glazed with our Homemade Maple Bourbon Glaze. \$2.50 per person*

Swedish Meatballs - *Petite Beef and Pork Meatballs in Our Homemade Nutmeg Spiced Cream Sauce. \$2.00 per person*

Sweet and Sour Meatballs— *Petite Meatballs in Our Homemade Sweet and Sour Sauce \$2.00 per person.*

Mini Vegetable Spring Rolls— *Served with our homemade Sweet Chili Sauce. \$2.50 per person*

Pigs in a Blanket- *100% Beef Cocktail Franks Wrapped in Butter Dough Served with Brown Mustard. \$2.00 per person*

Assorted Mini Quiche— *Spinach and Cheddar and Bacon and Cheddar Mini Quiche. \$2.50 per person*

SIDES

Roasted Potatoes- *Large chunks of Idaho potatoes tossed in butter and herbs and baked until crisp*

Roasted Garlic Mashed Potatoes- *Tender potatoes mashed together with butter cream and roasted Garlic*

NoCo Fried Rice— *Smokey Fried Rice With Sauteed Vegetables, Egg and our Signature Spices*

Roasted Mixed Vegetables- *Mixed vegetables Roasted till tender and lightly buttered*

NoCo Southern Style Potato Salad— *Red potatoes paired with hardboiled eggs, bacon mayo and sour cream*

NoCo Homemade Coleslaw— *Cabbage and Carrots Shredded and Tossed Lightly in Our NoCo Slaw Dressing.*

NoCo Pasta Salad - *Rotini Pasta with Crunchy Red Onions, and Bell Peppers in a Roasted Garlic 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 Sweet Glazed Carrots - *Roasted Baby Carrots Topped with a Honey and Apple Juice Glaze.*

Black Bean and Corn Salad - *Tender Black Beans with Kernels of Sweet Corn and Red Onion Tossed with a Cajun Vinaigrette.*

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

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

Sides are \$40 per half tray (about 15-20 people)

Or \$75 for full tray (about 30-40 people)

SALADS AND BREADS

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

Classic Caesar- *Romaine Lettuce, Crunchy Croutons, Parmesan Cheese, and Creamy Caesar Dressing.*

Garlic Bread— *Italian Bread Covered in Our Homemade Garlic Spread and Topped with Melted Mozzarella and Ricotta Cheeses. Each Bread Yields about 15 pieces, \$14 each*

Sausage Bread- *Homemade Dough Filled with Pork Sausage and Cheese then Rolled and Baked Till Golden. Each bread serves 10 people \$22 each*

Spinach Bread- *Homemade Dough Filled with Spinach, Roasted Garlic and Cheese then Rolled and Baked Till Golden. Each bread serves 10 people \$22 each*

ONSITE CATERING

Certain items are available exclusively at our onsite catering jobs:

Grilled Pizzas - *Homemade Dough Topped with NoCo Red Sauce and Mozzarella Cheese, Cooked In Front of You and Your Guests on The Grill! \$14 each plus \$1.00 per Topping.*

NoCo Burgers - *Ground Beef and Pork Mixed Together with NoCo Spices. Can be Done as a slider also. Served With Potato Rolls. **ASK ABOUT HAVING BURGERS FOR DROP OFF CATERING TOO!***

NoCo Pig Roast - *Whole Pig, Brined in NoCo BBQ Spices Then Roasted and Butchered Onsite . Pig is Market Price, 2 Onsite Chefs Required. As low as \$27 per person. Discounts Available for Other Foods Ordered with Pig Roast. **SEE PIG ROAST PACKAGES BELOW***

Servers, Bartenders and Wait Staff are available at \$30 per Hour Based On a Minimum of 4 Hours.

We handle all of your rental needs too!

PACKAGES:

Packages are for drop off or pickup service

All based on 25 person minimum

Smaller Parties add \$2 per person

Individual trays available please ask for pricing

1 - \$14.00 per person

Includes: Choice of three Entrees, Choice of salad or dinner rolls

2 - \$16.00 per person

Includes: Choice of four entrees Choice of salad or dinner rolls

3 - \$19.00 per person

includes: Choice of five entrees Choice of salad or dinner rolls

Chaffing Dishes, Sternos and Utensils \$4 per Setup

ONSITE CATERING PACKAGES:

“Package 1”

START WITH:

-NoCo Burgers (beef, pork, bacon, NoCo BBQ sauce and cheddar cheese mixed in) Served on Martins Potato Rolls.

-100% Beef Hot Dogs Served on Martins Potato Rolls

THEN CHOOSE 1 of THE FOLLOWING ENTREES:

-NoCo slow Smoked Baby Back Ribs

-NoCo Famous Pulled Pork

-NoCo Mac and Cheese

-NoCo Smoked BBQ Chicken

NEXT CHOOSE 1 of THE FOLLOWING SIDES:

-NoCo Corn Souffle

-NoCo Southern Style Potato Salad

-NoCo Homemade Baked Beans

-NoCo Homemade Coleslaw

-NoCo Homemade Pasta Salad

We Supply: Grill, Propane, Chaffing Dishes, Sternos, Serving Utensils, Disposable Plates, Cups, Cutlery, Napkins, Ketchup, Mayo, Mustard, Relish and BBQ Sauce

1-2 Chefs on site to Grill (Depending on menu and needs). Gratuity not included

1 Waitress/Waiter on Site for 4 hours. Gratuity not included

50 people minimum

\$33 per person + tax

(fewer than 50 people add \$4 per person no less than 25 people)

Add additional wait staff for \$30 per hour per staff member.

"Package 2"

START WITH:

-NoCo Burgers (beef, pork, bacon, NoCo BBQ sauce and cheddar cheese mixed in) Served on Martins Potato Rolls.

-100% Beef Hot Dogs Served on Martins Potato Rolls

THEN CHOOSE 2 of THE FOLLOWING ENTREES:

-NoCo slow Smoked Baby Back Ribs

-NoCo Famous Pulled Pork

-NoCo Mac and Cheese

-NoCo Smoked BBQ Chicken

NEXT CHOOSE 2 of THE FOLLOWING SIDES:

-NoCo Corn Souffle

-NoCo Southern Style Potato Salad

-NoCo Homemade Baked Beans

-NoCo Homemade Coleslaw

-NoCo Homemade Pasta Salad

We Supply: Grill, Propane, Chaffing Dishes, Sternos, Serving Utensils, Disposable Plates, Cups, Cutlery, Napkins, Ketchup, Mayo, Mustard, Relish and BBQ Sauce

1-2 Chefs on site to Grill (Depending on menu and needs). Gratuity not included
1 Waitress/Waiter on Site for 4 hours. Gratuity not included

50 people minimum

\$38 per person + tax

(fewer than 50 people add \$4 per person no less than 25 people.

Add additional wait staff for \$30 per hour per staff member.

PIG ROAST PACKAGES:

25-35 people - \$40 per person

40-60 people - \$32 per person

65 - up 100 people \$27 per person

Packages all include:

2 chefs on site to cook and carve pig (up to 6 hours)

Disposable plates, flatware, cups and napkins

Choice of 2 sides:

NoCo Homemade Coleslaw

NoCo Homemade Potato Salad

NoCo Corn Souffle

NoCo Corn Bread

NoCo Homemade Pasta Salad

NoCo Homemade BBQ Baked Beans

NoCo Black Bean Corn Salad