

FROM THE SMOKER

NoCo Famous Pulled Pork *GF*- Slow Smoked Pork Shoulder Shredded and Topped with Homemade NoCo BBQ Sauce -\$65 1/2 Tray \$120 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 \$170 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.

Smoked Chicken Wings *GF*– Chicken Wings Brined and Slow Smoked then Finished in the Fryer. \$60 Half Tray, \$110 Full Tray.

Baby Back Ribs *GF*- Slow Smoked Fall Off The Bone Baby Back Ribs with Homemade NoCo BBQ sauce. - \$25 per rack \$70 for 3 racks \$130 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 with Apple Wood. Available meats are Beef, Pork, and Sausage or any combination. \$65 per bomb, one serves 8-10 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 \$170 *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.

NOCO SIGNATURE CREATIONS

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

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)

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.

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

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

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.

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.

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

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

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.

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

Chicken Fanchaise- Thin Sliced Chicken Breasts With witha flour and Egg Batter in our Homemade Lemon Sauce.

Eggplant Parmesan- Breaded Eggplant in NoCo Red Sauce, Stacked with Ricotta and Mozzarella Cheeses.

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

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

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.

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

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.

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.

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

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

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. \$5 per person

Caprese Salad *GF* - Fresh Mozzarella and Grape Tomatoes Marinated in Oil, Herbs and Spices. Served with A Balsamic Glaze. \$4 per person

NoCo Mac and Cheese Eggrolls– Our Fan Favorite Mac and Cheese in a Crispy Eggroll, Served with NoCo Homemade Cheese Sauce. \$6 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. \$2.50 per person.

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. \$4 per person

Bruschetta and Toast - Our Family Recipe Fresh Made Tomato Bruschetta Served with Roasted Garlic Toast Points. \$4 per person



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

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OUR FOOD TRUCK!

LOCATED AT
32 OLD TAPPAN RD, TAPPAN NY.
OPEN FOR LUNCH AND
DINNER.

AVAILABLE FOR PRIVATE EVENTS!

The HOT BOX

by NOCO



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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.

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 and Cilantro

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 \$45 per half tray (about 15-20 people)
Or \$75 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 \$40 per person based on 50 person minimum. Please visit www.nococatering.com for more info.

Servers, Bartenders and Wait Staff are available
Starting at \$50
Per Hour

KIDS OPTIONS

Chicken Fingers - Half Tray \$25 Full Tray \$45

French Fries -Half Tray \$20 Full Tray \$35

Kids Mac and Cheese - Elbow Pasta With our Creamy Cheese Sauce and Nothing else.
Half Tray \$35 Full Tray \$65

DROP OFF PACKAGES:

Packages are for drop off or pickup service
All based on 25 person minimum
Smaller Parties add \$3 per person
Individual trays available please ask for pricing

1 - \$18.00 per person
Includes: Choice of three
Entrees, Choice of Salad

2 - \$20.00 per person
Includes: Choice of four Entrees Choice of
Salad

3 - \$24.00 per person
includes: Choice of five
Entrees Choice of Salad

Chaffing Dishes, Sternos and Utensils \$5 per Setup

2022 EDITION

CATERING AND EVENTS

NoCoCatering.com

845-445-7332