

FROM THE SMOKER

NoCo Famous Pulled Pork- Slow Smoked Pork Shoulder Shredded and Topped with Homemade NoCo BBQ Sauce - \$60 1/2 Tray \$100 full Tray

Beef Brisket- Beef Brisket Apple Smoked and Sliced Thin, Served with NoCo BBQ sauce - \$16 per pound or \$90 for 6lbs 1/2 tray \$150 for 10lbs 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. - \$40 per half tray, \$75 full tray

Baby Back Ribs- Slow Smoked Fall Off The Bone Baby Back Ribs with Homemade NoCo BBQ sauce. - \$17 per rack \$50 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 . \$50 per bomb, one serves 8 people

NOCO SIGNATURE CREATIONS

Smoke House Chili and Cornbread- Smoked Sweet Italian Sausage 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.

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.

NoCo Mac & Cheese- Shell Pasta Smothered in Our Signature Cheese Sauce with Bits of Bacon Mixed in.

NoCo Sweet Onion Chicken - Chicken Leg Quarters Braised in a Caramelized Onion and Date Mixture, Topped with Caramelized Onions.

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

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

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

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

Swedish Meatballs - Petite Beef and Pork Meatballs in Our Homemade Nutmeg Spiced Cream Sauce.

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

Candied Sausage and Onions - Sweet Italian Sausages Marinated in a Brown Sugar Syrup , Then Slow Smoked and Served with Homemade Pickled Onions

Stuffed Pork Loin - Sliced Whole Pork Loin Stuffed with Cranberries and Feta Cheese Served with a Cranberry, Apple Chutney. *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.

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

Veal/Chicken Saltimbocca- Veal or Chicken cutlet breaded with prosciutto and sage topped with melted Mozzarella. *Premium Item Add \$1.00 per person.

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

Beef Stroganoff- Tender Strips of Beef in a Creamy Beef and Mushroom Sauce Served Over Egg Noodles

Chicken Francaise- Lightly Egg Battered Chicken Breast Served in a Lemon Chardonnay Sauce

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

Meat Lasagna- Lasagna Noodles, Fresh Ricotta Cheese and Savory Meat Sauce Topped with Melted Cheese

Pasta Bolognese- Shell Pasta Tossed in a Homemade Meat Sauce

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

Farfalle Carbonara- Bow Tie Pasta in a Rich and Creamy Carbonara Sauce

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

SIDE DISHES

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

Rice Pilaf- Butter toasted long grain rice cooked with onions and herbs

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.

*Sides are \$35 per half tray (about 15-20 people)
Or \$65 for full tray (about 30-40 people)*

SALADS AND BREADS

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

Cobb Salad- Bibb Lettuce, Hard Boiled Egg, Crisp Bacon, Tomato, and Blue Cheese.

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, \$12 each

Sausage Bread- Homemade Dough Filled with Pork Sausage and Cheese then Rolled and Baked Till Golden. Each bread serves 10 people \$20 each

Spinach Bread- Homemade Dough Filled with Spinach, Roasted Garlic and Cheese then Rolled and Baked Till Golden. Each bread serves 10 people \$20 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.

NoCo Pig Roast - Whole Pig, Brined in NoCo BBQ Spices Then Roasted and Butchered Onsite . Pig is Market Price, 2 Onsite Chefs Required. Starting at \$500.00 Deep Discounts Available for Other Foods Ordered with Pig Roast.

These items can Added in Addition to Other NoCo Dishes.

Servers, Bartenders and Wait Staff are available at \$25 per Hour Based On a Minimum of 4 Hours.

PACKAGES:

All based on 25 person minimum

Ask about smaller parties

Individual trays available please ask for pricing

1 - \$12.00 per person

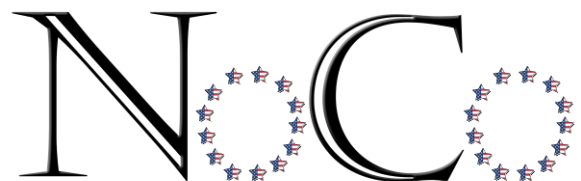
Includes: Choice of three Entrees, Choice of salad or dinner rolls

2 - \$14.00 per person

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

3 - \$17.00 per person

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



NORTHERN COMFORT CATERING

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