

*Corporate
Catering
Services*



By Noco Foods

Package Options & Pricing

Individually Packaged Meal (Priced per Person):

Meals

1 Protein & 1 Side - \$12

1 Protein & 2 Side - \$14

1 Protein & 3 Side - \$16

Extra Sides:

1 Option - \$5

2 Options - \$8

3 Options - \$10

Drop-Off Packages (Priced per Person):

Breakfast Package

The Noco Foods or Continental - \$20

Lunch Package

2 Proteins, 4 Sides, 2 Sweets - \$30

3 Proteins, 4 Sides, 2 Sweets - \$35

A La Carte Pricing Available Upon Request

Additional Options

Butler Service - *Dedicated Waiter for Hours*

Porcelain Plates, Glass Cups, and Metal Utensils

Breakfast Menus

The Noco Foods Breakfast

- Frittata *Seasonal Vegetables (v, gf)*
- Bacon, Egg, & Cheese Burrito
Caramelized Onions (gf)
- Bagels *Jalapeno Cream Cheese, Cilantro, Tomato, Pickled Red Onion (v)*
- Smoked Salmon & Grain Salad
Avocado, Herb Mix, Green Goddess (gf)
- Buttermilk Pancakes *Maple Syrup & Berry Compote (v)*
- Fresh Fruit (v, gf)

The Continental

- Mini Croissants, Scones, Toasts *Assortment of Jams (v)*
- Chai Spice Parfait *Granola (v, gf)*
- Chia Pudding *Coconut (v, gf)*
- Seasonal Fruit Platter (v, gf)
- Quiche *Spinach, Mushrooms (v)*
- Oatmeal Bar *Honey, Berries, Brown Sugar, Nuts (v, gf)*
- Bacon & Sausage Links (gf)
- Potato Home Fries (v, gf)

Beverages

Drip Coffee Service

Almond, Oat, Regular/Skim Milk & Sweeteners

Tea Service

Black Tea, Green Tea, Herbal Tea Selection

Juices 3 Choices

Orange, Grapefruit, Strawberry Lemonade, Pineapple, Tangerine, Apple, Pomegranate, Green Juice, Carrot Ginger

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Italian

Mains

Chicken Parmesan *Basil, Mozzarella*
Tomato Braised Shrimp *Bell Peppers*
(gf)
Braised Beef *Salsa Verde* (gf)
Grilled Eggplant Milanese *Cherry*
Tomato (v)
Meatballs *Shaved Parmesan, Herbs*

Pastas

Spicy Vodka Lasagna *Mozzarella* (v)
Ziti *Mushrooms* (v)
Penne Bolognese *Dried Oregano*

Sides

Grilled Broccoli *Lemon, Garlic* (v,
gf)
Cauliflower *Pickled Peppers,*
Cilantro (v, gf)
Grilled Zucchini *Salsa Verde* (v, gf)
Arugula Salad *Tomato, Balsamic*
(v, gf)
Green Salad *Artichokes, Fennel,*
Olives (v, gf)

Greek

Mains

Greek Grilled Chicken *Capers, Orange Zest, Garlic Confit* (gf)
Grilled Shrimp Kebabs *Tapenade* (gf)
Kokkinisto *Braised Beef, Spicy Tomato Sauce, Carrots, Leeks* (gf)
Lentils & Chickpeas *Roasted Fennel, Walnuts* (gf, v)
Beef Keftedes

Sides

Spreads & Breads *Eggplant* (v), *Tzatziki, Roasted Pepper* (veg)
Greek Salad *Feta, Olives, Tomatoes* (gf, veg)
Roasted Potatoes *Capers* (gf, v)
Orzo *Lemon Olive Oil, Parsley* (v)
Spanakopita
Rice Pilaf *Lemon & Parsley*

Pan-Asian

Mains

Garlic & Ginger Chicken *Mixed Vegetables*
Szechuan Mapo Eggplant *Spicy Chili Sauce* (v)
Chinese Beef Curry *Peas, Carrots, Potato*
Korean Fried Chicken *Gochujang*
Salmon Teriyaki *Sesame Seeds*

Sides

Roasted String Beans *Spicy Chili Sauce* (v, gf)
Vegetable Fried Rice (v)
Stir-Fry Vegetables *Garlic Oil, Sesame Seeds* (v)
Braised Potato (v)
Mesclun Salad *Honey Yuzu Dressing* (v, gf)

American Comfort

Mains

Pulled Pork Shoulder (gf)
Braised Brisket (gf)
Chicken Pot Pie Casserole (gf)
Turkey Chili (gf)
Barley & Mushroom (gf, v)

Sauces (Choice of 2)

Mustard Based

Vinegar Based

Ketchup Based

Sides

Mac & Cheese or Cauliflower Florets & Cheese 4 Cheese Mix (v)
Cole Slaw Pickled Mustard Seeds (v, gf)
White Bean Salad Celery (v, gf)
Little Gem Salad White Wine Vinaigrette (v)
Steak Fries Old Bay Seasoning (v, gf)
Grilled Cabbage Garlic Confit & Pickled Mustard Seeds v, gf)
Stuffed Delicata Squash Sherry Agrodolce & Pumpkin Seeds (v, gf)
Baked Beans (v, gf)

Sides

Vegetable Biryani (v, gf)
Broccoli Junka Ginger & Garlic, Cumin (v, gf)
Grilled Cabbage Masala (v, gf)
Cucumber Salad Cilantro Vinaigrette (v, gf)
Peas Pulao Crispy Shallots (v)

Mains (served with naan)

Chicken Tikka Masala Spicy Tomato Sauce (gf)
Saag Gosht or Paneer Creamy Spinach Sauce (v, gf)
Samosa Shepherd's Pie Curried Vegetables (v)
Tandoori Chicken (gf)

Tropical Menu

Mains

Jerk Chicken Thighs
Jerk Shrimp Skewers
Pineapple & Vegetable Teriyaki Skewers Tomato, Red Onion, Bell Peppers
Huli Huli Beef Hawaiian BBQ Sauce

Sides

Smoked Sweet Potatoes Peppers, Scallion, Jerk Spice
Hawaiian Coleslaw Cilantro, Scallion, Pineapple, Black Sesame Seeds
Fried Plantain Chips Green Goddess Dip
Rasta Pasta Penne, Peppers, Herbs, Jerk Alfredo

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Sweets

- Black Sesame Custard (v, gf)
- Bruleed Berry Tartlet *Sweet Glaze* (v)
- Yuzu & Meyer Lemon
- Semifreddo *Citrus Foam* (v, gf)
- Ice Cream Sandwich *Matcha Cookies* (v)
- Almond Cake *Crème Fraîche* (v)
- Crème Brûlée (v, gf)
- Tarte Tatin *Salty Caramel* (v)
- Chocolate Cake *Sicilian Sabayon* (v)
- Cheesecake Bites (v)
- Bread Pudding *Brandy Glaze* (v)
- Mini Pavlova *Passion Fruit* (v, gf)
- Beignets *Jam* (v)
- Assorted Cookies (v)
- Fresh Fruit (v, gf)





Orders can be placed with
noah@nocofoods.org.

Orders must be placed at least 48
hours in advance of scheduled arrival
time.

We're happy to accommodate any
dietary restrictions or allergies.