



Posh Nosh
Fine Catering
Brunch Catering Menu

Frittata

\$4.75/pp

Your choice of the following Thick slices of Italian crust-less quiche

**minimum pan size 12*

Italian: Asparagus, pancetta, mozzarella, spinach, parmesan, garlic, scallions

Greek: Tomato, spinach, feta, roasted garlic, scallions, parmesan, roasted red pepper

Garden: Mozzarella, Vidalia onions, broccoli, summer squash, tomato, feta, parmesan cheese, garlic, chives

American: Cheddar, honey ham, havarti, bacon, scallions

Spanish: Chorizo, red pepper, black beans, Chihuahua queso, Vidalia onion, topped with queso fresco & chives

Bagels & Cream Cheese

\$3.00/pp

Assortment of bagels, assortment of cream cheese, butter, chives,

Choice of 3 cream cheeses: plain, cinnamon brown sugar, garden veggie, onion & garlic, vanilla bean, herb, strawberry, everything seasoned, & smoked salmon

Oatmeal Bar

\$4.25/pp

Warm oatmeal, displayed with: candied pecans, walnuts, bananas, syrup, brown sugar, granola, strawberries, whip cream, blueberries, & seasonal berries

**minimum of 50*

Yogurt Parfait Bar

\$4.25/pp

Vanilla bean yogurt, strawberries, raspberries, blueberries, figs, dates, pineapple, apricots, granola, brown sugar, candied pecans or walnuts, crushed Oreos, & crushed cookies

**minimum of 50*

Mini Quiche

\$4.50/each

Your choice of the following mini quiche

Spanish: Chorizo, red pepper, Vidalia onion, Chihuahua queso,

American: Ham, bacon, havarti, cheddar, chives

Broccoli cheese: Broccoli, cheddar, Gouda, mozzarella

Greek: tomato, spinach, feta, roasted garlic, scallions

Sausage: mild sausage, havarti, Vidalia onion, red pepper

Italian: Asparagus, pancetta, mozzarella, garlic, parmesan, scallions

Eggs Benedict: ham, havarti, gruyere, scallions, topped with hollandaise & parsley

Quiche

\$17.95/each

Your choice of the following:

Spanish: Chorizo, red pepper, Vidalia onion, Chihuahua queso,

American: Ham, bacon, havarti, cheddar, chives

Broccoli cheese: Broccoli, cheddar, Gouda, mozzarella

Greek: tomato, spinach, feta, roasted garlic, scallions

Sausage: mild sausage, havarti, Vidalia onion, red pepper

Italian: Asparagus, pancetta, mozzarella, garlic, parmesan, scallions, spinach

Garden: Mozzarella, Vidalia onions, broccoli, summer squash, tomato, spinach, feta, parmesan, garlic, chives

Eggs Benedict: ham, havarti, gruyere, scallions, topped with hollandaise & parsley

Mini Lox Bagels **\$2.75/each**

Mini bagel, smoked salmon, dill cream cheese, capers, lemon zest, red onion, tomato slice

Mini Peach & Brie Tarts **\$2.50/each**

Flaky tart, brie, peach slices, prosciutto, imported balsamic drizzle

Prosciutto Wrapped Asparagus **\$1.75/each**

Asparagus, prosciutto, coarse pepper, garlic

Berry Donut Kabobs **\$2.00/each**

Donut holes, strawberry, blueberry, and seasonal berries on a stick

Stuffed Strawberries **\$1.50/each**

Strawberries stuffed with fresh cream, local honey, chocolate drizzle, candied mint leaf

Lox Pinwheels **\$19/12 people**

Smoked salmon, cream cheese, tomato, capers, dill, red onion, lemon zest, rolled up

Mini Pancake Stacks **\$2.00/pp**

Mini stack of fluffy pancakes, strawberries, blueberries, & bananas, powdered sugar, mini maple syrup pourers

Brunch Crostini **\$2.50/pp**

Sweet butter crostini, Goat cheese, blackberry & blueberry preserves, candied mint leaf

Sweet butter crostini, Goat cheese, fig preserves, & candied mint leaf

Sweet butter crostini, Goat cheese, strawberry, balsamic reduction, candied mint leaf

Olive oil & garlic crostini topped with pesto, brie, & prosciutto, mint leaf

Buffalo Mozzarella slice, pesto, Thai basil, heirloom tomato slice, black olive, balsamic reduction, olive oil

Hummus Shooters *GF **\$1.25/each**

Traditional hummus, shata roasted pepper paste, olive oil, smoked Armenian Paprika. Served in shot glass with carrot sticks, celery sticks, & cucumber spears

Petit Tomato Pie **\$2.50/each**

Heirloom tomato, Thai basil, Vidalia onion, Gruyere cheese, sharp cheddar, Texas Pete, pastry crust

Garlic & Herb Chicken Salad Tart **\$1.85/each**

Chicken salad, cranberries, pecans, phyllo cup

Armenian Spinach Pastry **\$1.25/each**

Organic baby spinach, red onion, sumac, olive oil, & garlic

Candied Bacon Cocktail Sausages **\$.75/each**

Cocktail sausages, Texas Pete, bacon, white pepper, maple, brown sugar

Shrimp Cocktail Shooters *GF **\$1.75/each**

Large chilled shrimp, lemon zest, served on the rim of a shot glass filled with cocktail sauce

Smoked Salmon & Caviar Blini **\$2.75/each**

Smoked Salmon, Crème Fraiche, organic dill, capers, caviar, lemon zest, served on mini Russian pancake

Hard Boiled Eggs **\$1.00/each**

Boiled to perfection & served chilled

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| Deviled Eggs *GF <i>Topped with crispy bacon pieces, fresh chives, & smoked Armenian paprika</i> | \$.85/each |
| Deviled Truffle Eggs *GF <i>Topped with white truffle oil, fresh chives, smoked Armenian paprika, truffle zest</i> | \$1.50/each |
| Smoked Salmon Cucumber Cups *GF <i>Smoked salmon, cucumber cup, lemon zest, crème fraiche, organic dill, capers</i> | \$2.50/each |
| Caprese Kabobs *GF <i>Fresh Buffalo mozzarella, baby heirloom tomatoes, pesto, black olive, organic basil, olive oil, imported balsamic</i> | \$1.50/each |
| Anti-Pasto Skewers <i>Cured Italian meats, smoked provolone, mozzarella, assorted marinated olives, pepperoncini peppers, Italian vinaigrette drizzle</i> | \$2.50/each |
| Greek Salad Cucumber Cup <i>Chopped Roma tomatoes, red onion, Kalamata olives, pepperoncini peppers, feta, herbs, Green vinaigrette</i> | \$1.50/each |
| Brunch Sliders <i>Monte Cristo Bacon, Egg, & Gouda Sausage, Egg, & Cheddar Ham, Egg, & Havarti Chicken Salad Sliders Shrimp Salad Sliders</i> | \$3.50/each |
| Granola Cups <i>Crispy oat cups, vanilla bean yogurt, banana, strawberry, blueberry, pineapple, edible flowers, lemon zest, & local honey</i> | \$2.50/each |
| Southern Fruit Tart <i>Puff pastry, sweet cream cheese, pineapple, kiwi, strawberry, blueberry, edible flower, lemon zest, & local honey</i> | \$3.75/pp |
| Avocado Toast <i>Rye, wheat, or French baguette crostini, avocado slices, olive oil, & everything but the sesame seasoning</i> | \$3.50/each |
| Mini Egg Boat <i>Mini French baguette, hollowed & filled with egg, cheddar, Gouda, and your choice of bacon or sausage or ham</i> | \$3.75/each |
| Fresh Fruit Skewers <i>Melons, grapes, blueberries, strawberries, & pineapple on a stick</i> | \$2.00/each |
| Brunch Tart <i>Puff pastry topped with your choice of: Americana: Cheddar, eggs, bacon, & sausage crumbles topped with chives Spanish: Chihuahua cheese, eggs, chorizo, bacon, topped with Queso Fresco crumbles & chives French: Brie, Gruyere, eggs, bacon, & asparagus topped with parsley Italian: Mozzarella, eggs, pancetta, basil, tomatoes, topped with parmesan</i> | \$3.75/pp |
| Hash Brown Nests | \$3.50/each |

Baked hash brown cups, filled with egg, cheddar, and your choice of bacon, sausage, or ham topped with chives

Sausage in a Blanket **\$1.50/each**
Sausage link covered in pancake batter

Eggs Benedict Casserole **\$3.50/pp**
English muffin, egg, Canadian bacon, ham, asparagus, topped with Hollandaise & chives

Mini Chicken & Waffles **3.75/each**
Mini waffles, crispy fried chicken breast nuggets, drizzled with sriracha honey fig syrup

Assorted Breads & Pastries **2.75/pp**
Assortment of white toast, wheat toast, breadsticks, English muffins, croissants, rolls, & mini muffins, cream cheese, raspberry, chocolate, & apple pastries, assorted jelly, preserves, & butter

Stuffed Figs **2.50/each**
Figs stuffed with goat cheese & candied pecan with a drizzle of local honey

Stuffed Apricot **\$1.25/each**
Apricot, stuffed with walnut, baked in candied crust

Pasta Salad **\$2.50/pp**
Tri-colored rotini noodles, broccoli, cheddar cubes, mozzarella cubes, cucumber, Vidalia onions, red pepper, yellow pepper, black olives, Italian vinaigrette

Stuffed Avocado **\$3.95/each**
Half avocado, filled with egg, cheddar, and your choice of bacon, ham, chorizo, or sausage and topped with chives

Danish Stuffed Potatoes **\$2.25/each**
Twice baked potato, bacon, shallots, garlic, crème fraiche, parsley, Fontina, cheddar, & scallions

Sweet Blueberry Biscuit **\$2.00/each**
Fresh buttermilk blueberry biscuit topped with icing

French Toast Shooters **\$1.50/each**
French toast stick served in a maple syrup filled shot glass

Puff Pastry Breakfast Rolls **\$2.50/each**
*Choice of: Sausage, cheddar, with drizzle of maple syrup
Ham, Swiss cheese, havarti
Bacon, egg, & Gouda
Sausage, egg & Gouda
Ham, egg, & Gouda
Chorizo, Chihuahua, & egg*

Deviled Strawberries **\$1.50/each**
Fresh strawberries, filled with Nutella, topped with hazelnuts

Candied Bacon Lollipops **\$1.75/each**
Thick applewood smoked bacon, maple, brown sugar, cooked on a stick

Scrambled eggs **\$3.25/pp**
Fluffy scrambled eggs, cooked in sweet butter, buttermilk

Breakfast Meats**\$4.00/pp**

Choice of: 3 pieces of bacon per person, 2 sausage link or patties per person, or 2 pieces of grilled Canadian bacon per person

Home Fries**\$2.75/pp**

Potatoes, onions, red pepper, parsley, & scallions

Canapes

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| Peach & Prosciutto: peach, prosciutto, basil, mint, on a skewer | \$2.00/each |
| Bacon Wrapped Dates: Medjool dates, cream cheese, bacon, organic cayenne | \$2.50/each |
| Gorgonzola Pear: Pear slice, gorgonzola, local honey, walnut dust | \$2.25/each |
| Shrimp Salad: Phyllo, shrimp, mayo, dill, onion | \$2.00/each |
| Grape Confit & Roquefort: Green grapes, local honey, Roquefort, tarragon | \$3.75/each |
| Rosemary Honey Apricot: Apricot, southern pecans, local TJs wildflower honey, fresh rosemary | \$1.50/each |
| Watermelon & Feta: Bogue sound watermelon (based on availability), feta, pink Himalayan salt | \$1.60/each |
| Chicken Salad: Phyllo, organic free range chicken, mayo, scallions, celery, cranberries, pecan | \$1.85/each |
| Stuffed Figs *GF: Fig, goat cheese, wildflower honey, salted walnut | \$1.95/each |

Crostini

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| Gorgonzola: Gorgonzola Blue cheese, local TJ's wildflower honey, walnut dust | \$2.50/each |
| Brie & Caramelized Onion: Caramelized Vidalia onion, Brie, fig preserves | \$2.25/each |
| Herb & Garlic: extra virgin olive oil, fresh garlic, herbs, coarse seasonings | \$1.25/each |
| Bruschetta: tomatoes, onion, garlic, mozzarella, basil, parmesan | \$1.75/each |
| Flank Steak: Tender flank steak, horseradish, arugula, caramelized onions | \$2.75/each |
| Hummus: traditional hummus, extra virgin olive oil, fire roasted pepper sauce, Armenian paprika | \$1.60/each |
| Avocado: garlic herb cream cheese, avocado, chives | \$2.60/each |
| Mozzarella Pesto: Basil, parsley, pine nuts, garlic, olive oil, fresh mozzarella slice | \$2.25/each |
| Prosciutto Bruschetta: Ricotta, organic Roma tomatoes, organic garlic, black pepper, local TJ's orange blossom honey, balsamic reduction | \$2.75/each |