
Nourish Bistro and Catering

Staff pride themselves on providing an exquisite menu for any palate, served in a professional yet enjoyable environment, and by friendly and experienced individuals. We understand that your hired event is important to you, and as so it is equally important to us to provide you with the service you expect from a professional event caterer. We love what we do, and it shows in the end result of an exceptionally executed and delightfully delicious meal.



CATERING RESOURCES:
SWEET EVERGREEN for our custom wood signs and event decor
LAND OF LOVELY for beautiful and unique event rental options
FLORA ORGANICA for beautiful floral arrangements

FOR A COMPLETE CATERING OPTION LIST PLEASE CONTACT JESUS GONZALEZ OR JENNA LONG. YOU CAN ALSO REQUEST A CONSULT FOR EVENT PLANNING AND MENU PRICING BY CALLING (707) 273-5197 OR FILLING OUT THE ONLINE SUBMISSION FORM UNDER CATERING. WE WILL RESPOND AS SOON AS POSSIBLE, THANK YOU!



CATERING

(707) 273-5197

518 Henderson Street
Eureka, CA 95501

www.nourishbac.com

www.facebook.com/

Mock-Up Luncheon or Small Event Menu and Pricing (40 people or less)

- GREEN SALAD CHOICE
- POTATO SALAD OR PASTA SALAD
- FRUIT SALAD (FRUIT CARVING AVAIL)
- PULLED PORK SLIDER W/ APPLE SLAW
- GRILLED PANINI SANDWICH TRIANGLES
- CHOCOLATE CHIP DESSERT BAR
- SNICKERDOODLE COOKIE
- COFFEE AND CONDIMENTS
- FLAVORED LEMONADE/ ICED TEA

\$17 PER PERSON

Table service and additional supplies available, but are subject to additional costs. Ask in advance for pricing on table linens, napkins, etc. if desired and we will provide them at the time of the event.



APPETIZERS INCLUDE:

- CAPRESE SKEWERS
- CRAB CAKES
- FRUIT & VEGETABLE PLATTER
- MEAT AND VEGETABLE KABOBS
- SHRIMP COCKTAIL
- CHICKEN SATAY
- BAGUETTE & CREAMY ARTICHOKE DIP
- SUNDRIED TOMATO AND PESTO PINWHEEL
- SMOKED SAMMON AND CUCUMBER BITE
- TURKEY OR BEEF MEATBALLS
- ANTIPASTO PLATTER
- DEVILED EGGS

SIDE DISHES INCLUDE:

- ORZO/ COUS COUS SALAD
- ROASTED RED POTATOES
- BEET SALAD
- GARLIC MASHED POTATOES
- STEAK SALAD
- FRUIT SALAD
- PASTA PRIMAVERA
- ROASTED VEGGIES
- FETTUCINI ALFREDO
- HONEY GLAZED CARROTS
- BAKED MAC AND CHEESE
- WILD RICE PILAF
- PESTO PENNE PASTA

MAIN COURSES INCLUDE:

- CHICKEN CORDON BLEU
- PRIME RIB
- HONEY WALNUT CHICKEN
- BALSAMIC GLAZED FILET MIGNON
- CHICKEN PARMESAN
- STUFFED FLANK STEAK
- GRILLED CHICKEN
- CHEESE, VEGETABLE, OR MEAT LASAGNA
- PESTO CHICKEN
- GLAZED, BAKED, OR
- TERIYAKI CHICKEN

****VEGAN, VEGETARIAN, GLUTEN-FREE, AND SPECIAL THEME MENUS ALSO AVAILABLE!****

Mock-Up Wedding Menu and Pricing (120 people or more)

- FRUIT PLATTER
- ANTIPASTO PLATTER
- BRUSCHETTA CROSTINI
- SMOKED SALMON AND LARRUPIN TRIANGLES
- GREEN SALAD CHOICE
- POTATOES AU GRATIN
- ROASTED GREEN BEANS WITH CARMELIZED ONIONS
- CHICKEN MARSALA
- MARINATED TRI-TIP
- COFFEE AND CONDIMENTS
- PUNCH/ICED TEA/FLAVORED LEMONADE

\$26 PER PERSON

We do not create wedding cakes ourselves, but can point you in the direction of some very talented bakers on request!

