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Catering Menu

Nourrie Cuisine's catering service delivers fresh, organic, plant-based cuisine for all occasions. From cocktail parties to business luncheons, holiday meals to elegant weddings, we work with you to customize a menu for your unique event.

Hors d'Oeuvres: \$49.99 – serves 12 - 15 appetizer portions

White Bean Salad in Endive Spoons

Garlicky white bean salad served in a delicate edible Belgian endive spoon.

Chickpea Salad in Cucumber Cups

Creamy chickpea salad with olives served in edible cucumber cups.

Soup Shooters

Pureed drinkable soup served in a small glass. Choose from: Mushroom Bisque, Creamy Roasted Tomato, Cheesy Broccoli, Thai Coconut, Carrot Ginger, or Chilled White Gazpacho.

Pesto Pinwheels

Crisp & flaky puff pastry pinwheels laced with zesty basil pesto.

Stuffed Mushroom Caps

Button mushrooms filled with cashew-cheese and topped with crispy herb breadcrumbs.

Chickpea Croquettes

Crispy, bite-sized croquettes of chickpea and fresh herbs. Served with a creamy herb dipping sauce.

Mushroom Puffs

Creamy mushroom filling inside flaky puff pastry.

Quiche Cups

Savory tofu-custard baked in mini pie shells. Choose from: Quiche Lorraine – tofu-bacon and cashew-cheese, Quiche Florentine – spinach and cashew-cheese, or Quiche Champignon – mushroom.

Baked Potato Skins

Cheesy twice baked potatoes finished with crema, scallions, and housemade tofu-bacon.

Cocktail Pizzas

Cheesy mini pizzas with choice of toppings: mushroom caramelized onion, garlic basil, pepper onion, or seitan-sausage.

Creamy Berry Tartlets

Berry preserves and cashew-cream cheese melted together in mini phyllo pastry cups for a tart and creamy bite.

Fresh Fruit Kebabs

Seasonal fruit and fresh herbs served on skewers and drizzled with an herb vinaigrette.





Party Platters: \$35.99 – serves 12 - 15 appetizer portions

Fresh Fruit Platter

Fresh cut organic melon, pineapple, grapes, & berries elegantly displayed for a bright centerpiece.

Crudités Platter

Fresh cut organic vegetables including carrot, celery, broccoli, cucumber, & tomatoes. Served with your choice of housemade dipping sauce: Hummus, Creamy Herb, or French Onion.

Mediterranean Platter

Olives, artichokes, marinated mushrooms, sundried tomato tapenade, & housemade hummus. Served with pita.

Fresh Guacamole with Tortilla Chips

Avocado hand mixed with vegetables and seasoning. Served with freshly made tortilla chips.

Gourmet Snack Trays: \$47.99 – serves 12 - 15 appetizer portions

Pretzel Bites

Fresh baked soft pretzels served with maple Dijon sauce.

7 Layer Dip with Tortilla Chips

Mexican inspired dip of refried beans, cashew-nacho cheese, crema, pico de gallo, scallions, guacamole, and chili peppers. Served with freshly made tortilla chips.

Warm Artichoke Dip

Tangy artichokes in a creamy sauce topped with crunchy bread crumbs & baked. Served with French baguette.

Grilled Tofu Chimichurri

Grilled marinated pieces of tofu drizzled with a garlicky herb chimichurri sauce.

