Nolia
RESTAURANT

GRAZING & COCKTAIL PARTY STYLE CATERING

One of our favorite styles of catering is our cocktail-style event catering. This is a style where your guests don't have to feel tied to a seat, but can still have plenty of food to eat so nobody leaves hungry!
Start with the starter buffet, then choose your add-ons! Some items have minimums.

STARTER BUFFET - $20 per person
Charcuterie - meats, cheeses, veggies, fruit, crunchies and all the accoutrements.
Two stationed apps from our starter apps below.

Starter Apps

Choose 2 of these stationed apps for the graze. If you want to add more, they're $4pp to add.

HOUSE MEATBALLS
with mushroom sauce or marinara

SMOKED TROUT PLATTER
smoked steelhead trout, herb cream, caperberry, peppers

SPICY TUNA AVO STACK
ahi spiced and served with avocado and tortilla chips

HUMMUS & SPREADS
white bean spread , with chips and pita

SHRIMP LOUIE SALAD
poached shrimp salad veggies and remoulade

SPINACH & ARTICHOKE DIP
creamy spinach & artichoke dip, warm, pita and crackers

CHILLED GRILLED VEGGIE PLATTER
grilled seasonal veggies, with savory cream cheese dips

WATERMELON SALAD
lemon honey glaze, mint, chevre, and smoked salt

STUFFED MINI POTATOES
yukon potatoes stuffed with sour cream, chives, & cheddar

BURRATA & TOMATOES
burrata with fresh tomato, toast points, balsamic glaze

Vegetarian Add-Ons

These are add-on options, and are passed or stationed. Some items have minimums.

EGGPLANT RATTATOUILLE SKEWERS- $4
roasted eggplant with zucchini, tomato, feta & herb drizzle

POACHED PEAR ARUGULA SALAD - $4
poached pear, gorgonzola, champagne honey mustard vin

GOAT CHEESE & MARINARA DIP - $4
soft goat cheese balls, crusted and skewered & a marinara dip

VEGGIE LETTUCE CUPS - $4
local lettuce, savory mushroom filling, slaw, goddess dressing

PANZANELLA SKEWERS - $4
olives, cucumber, cherry tomato, toasted bread, red onion, and basil on a skewer with a zesty italian sauce

WILD MUSHROOM TART - $5
puff pastry, thyme local harvest mushrooms, creamy brie

SMOKY CONFIT TOMATO TART - $4
puff pastry tartlets confit paprika tomato with chevre creme

SHISHITOS & OKRA - $4
skewers of grilled okra, blistered shishitos, cajun aioli

SWEET POTATO BITES
sweet potato rounds with chevre, cranberry walnut glaze

PISTACHIO GRAPES - $3
grapes wrapped in chevre, covered in pistachio dust

Carnivore

These are add-on options, and are passed or stationed. Some items have minimums.

BEEF & MUSHROOM TOASTS - $5
tender beef, grilled mushrooms, brie, french bread

BACON WRAPPED DATES - $3
bacon wrapped dates, chevre stuffed, with blueberry jam

PORK & STONE FRUIT - $4
spiced pork skewers with seasonal stone fruit and bacon chutney

LAMB LOLLIPOPS - $7 (sets of 16 - min 16)
tender lamb chops served with pistachio and spicy berry

BACON WRAPPED ARTICHOKES - $5
marinated roasted artichoke hearts, cheese, wrapped in bacon

BEEF & BLEU SKEWERS - $5
beef filet mignon with shiitakes and gorgonzola

DUCK CONFIT TARTS - $5
our house made duck confit with chevre cream & spicy berry jam

HOUSE MADE MEATBALLS - $4
house marinara & shaved parmigiano or savory mushroom sauce

FRENCH ONION SLIDERS - $5
mini sliders with ground beef and swiss, toasted potato buns

ANTIPASTO SKEWERS - $4
mozz, olives, salami, cucumber, tomato, artichoke, wine reduction

MINI BEEF WELLINGTON - $6
mini beef filet with puff pastry, mushroom duxelle

CHICKEN SALAD & TOASTS - $4
fresh roasted chicken salad, walnuts, grapes, celery and onion

JERK CHICKEN & PINEAPPLE - $4
juicy, spicy chicken skewers with yummy caribbean sauce

CARPACCIO BRUSCHETTA - $5
beef tenderloin carpaccio with lemon ricotta, capers, romesco

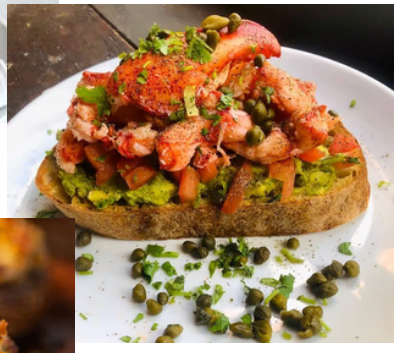
APPLE CIDER CHICKEN MEATBALLS - $5
healthy meatballs with pecan apple chutney

BEEF & BACON EMPANADA - $4
pastry filled with beef, bacon and swiss with a chimichurri

CARNITAS-STYLE PORK TACOS - $4
corn or flour, pickled onion, bacon peach chutney, crema

SLOPPY JOE SLIDERS - $5
chef lilli's famous sloppy joes on a hawaiian slider bun

CRISPY PORK BELLY BITES - $5
crispy pork belly, hot honey cherry glaze



Pescatarian

These are add-on options, and are passed or stationed. Some items have minimums.

SMOKED TROUT PLATTER - $4
colorado steelhead, herbed cream cheese, caper berry

SHRIMP & MAHI CEVICHE - $6
yucatan style ceviche, apples, cucumbers, onion, cajun aioli, chips

JUMBO SHRIMP COCKTAIL - $5
jumbo shrimp with spicy louisiana cocktail sauce

MINI CRAB CAKES - $6
louisiana lump crab cakes with remoulade sauce

SHRIMP & GRITS - $6
jumbo shrimp with creamy chevre onion grits & andouille sauce

CAVIAR CRISPS - $3-8
caviar of your choice with crisps, creme fraiche, cornishon

SHRIMP LOUIE SALAD - $4
poached shrimp salad with veggies and louie dressing

BACON WRAPPED SCALLOP SKEWER - $6
seared bay scallops with cured bacon, seared, lemon sauce

CRAB STUFFED MUSHROOMS - $5
lump crab filled mushroom caps, roasted with crispy top

HALFSHELL OR ROCKEFELLER - $3/4
fresh oysters, half-shell with hot sauce, mignonette & lemon or rockefeller style roasted with spinach & cheese

BLUE CRAB SALAD - $5
blue crab salad in endives with pickled peppers

SEARED AHI TUNA TACOS - $5
sushi grade ahi, avocado, fruit salsa, lime

PEI MUSSELS MEUINERE - $3
fresh mussels, creamy shallot and lemon sauce, parm crumb

YELLOWTAIL CRUDO SPOONS - $5
yellowtail, nectarines, peach gastrique, jalapeno

SPICY TUNA AVOCADO STACK - $4
fresh spicy ahi, fresh guac, pickled peppers, tajin & chips

CRAB STUFFED SHRIMP - $6
shrimp stuffed with crab, wrapped in speck, etouffee sauce

CAJUN SHRIMP TOAST - $5
baby shrimp with creamy and cheesy sauce, baked on toast

BUTTER POACHED LOBSTER - $6
celery, corn & pepper, buerre blanc, chives, in mini tart shells