

NOKOMIS

RESTAURANT & BAR

The top catering option in the Twin Ports.
At Nokomis catering we strive for top quality, chef crafted, artisan style food that is presented with a twist. Nokomis catering is perfect for any occasion. Nokomis offers catering in all of the Twin Ports area.

Items below are just a samples of what is available.
Chef Sean Lewis will customize menu for your occasion.

STARTERS/HORS D'OEUVRES, \$18-25 per dozen

- Phyllo and salmon lox with wasabi aioli
- Smoked whitefish cakes with bell pepper dressing & greens
- Rosemary veal meatballs, balsamic veal jus
- Thai spring roll with lemongrass, plum sauce
- Rice flake coated shrimp, curry remoulade
- Wild mushroom , leek, brie tart
- Tamarind glazed beef short ribs
- Walleye fingers, wasabi dipping sauce
- Chicken satay, peanut sauce
- Katalfi wrapped scallop, mango chutney
- Grilled vegetable skewer, hummus dip
- Crostini with pickled herring, vegetable salad
- Fingerling potato with caviar and chive
- Cucumber cones with mint and lime
- Parmesan crisp, goat cheese, truffle
- Baba Ghannouji with assorted vegetables
- Artichoke ceviche
- Charred beef , garlic mayo

PARTY PLATTERS, serves 20, \$23-50 per platter

- Brie and fruit platter
- Assorted Cheese platter, imported and domestic
- Assorted Deviled egg platter
- Focaccia appetizer platter
- Fresh Fruit and cheese platter
- Vegetable crudite, choice of dips
- Grilled vegetable platter, choice of dips
- Mini Sandwich Platter- Free range chicken with cranberry mayo, Smoked Ham with curried mango chutney, Roast beef with wild mushroom ragout and caramelized shallots

SALADS, \$8-10 per serving

- Mixed greens , roasted pear, apple wood bacon, blue cheese, walnut vinaigrette
- Roasted beets, goat cheese mousse, frisee, citrus vinaigrette
- Classic Caesar, roasted tomatoes, phyllo crisp, wild acres chicken
- Thai chicken salad
- Spinach, avocado, grapefruit salad
- Nokomis seafood salad
- Panzanella

PLATED LUNCHEON ENTREES, \$13-17 per serving

- Roasted Natural Chicken with wild rice and arugula bread salad
- Seared Tuna Loin, nicoise salad, tapenade
- Pan seared sockeye salmon, leeks, fingerling potatoes, champagne butter sauce
- Thin fried catfish, French fries, tartar sauce
- Spicy green beans, jasmine rice, grilled asparagus, roasted tomato

MAIN COURSE, \$18-24 per serving

- Roasted Chicken/ wild rice/ pistachio crust/ sun dried fruits/garlic jus
- Tenderloin of beef / blue cheese fondue/potato cake/red wine sauce
- Seared halibut/bok choy/baby carrots/ lemongrass/cilantro/sticky rice/coconut milk
- Glazed duck breast/ squash/bok choy/peppercorn jus/herb oil
- Cornish game hen, wild rice, apple, cider emulsion
- Cider brined pork loin, ginger applesauce, bacon braised cabbage

SANDWICHES, \$7-10 per serving

- Mediterranean chicken sandwich, spiced couscous
- Chicken and avocado club
- Prosciutto, pear, arugula, and honey mustard sandwich
- Herring cake, sweet and sour onions, bell pepper mayo, radish sprouts
- Smoked whitefish cake sandwich, mustard remoulade, mache lettuce
- Grilled hanger steak , horseradish cream , arugula
- Sunflower crusted walleye

SOUP, \$5-7 per serving

- Butternut Squash, Potato Leek, Tomato Basil and Black Bean with tomato salsa
- Roasted Corn Chowder
- Wild Rice & Salmon Chowder
- Lobster Bisque
- Chicken Gumbo

DESSERTS, \$7-10 per serving

- Profiterals/espresso ice cream/chocolate sauce
- Strawberry tart/crème anglaise
- Chocolate and banana strudel/caramel sauce
- Lemon cake/warm berry compote
- Warm chocolate cake/toasted almond ice cream
- Strawberries , chocolate fondue
- Seasonal fruit tart, pastry cream

DESSERT PLATTERS, serves 20, \$35-50 per platter

- Chocolate Chip & Oatmeal Chocolate Chip cookies
- Cranberry orange cookies
- Maple Pecan, Lemon & Coconut Bars
- Assorted cookie trays
- Assorted petit fours
- Pies and cakes

WEDDING CAKES, starting at \$50