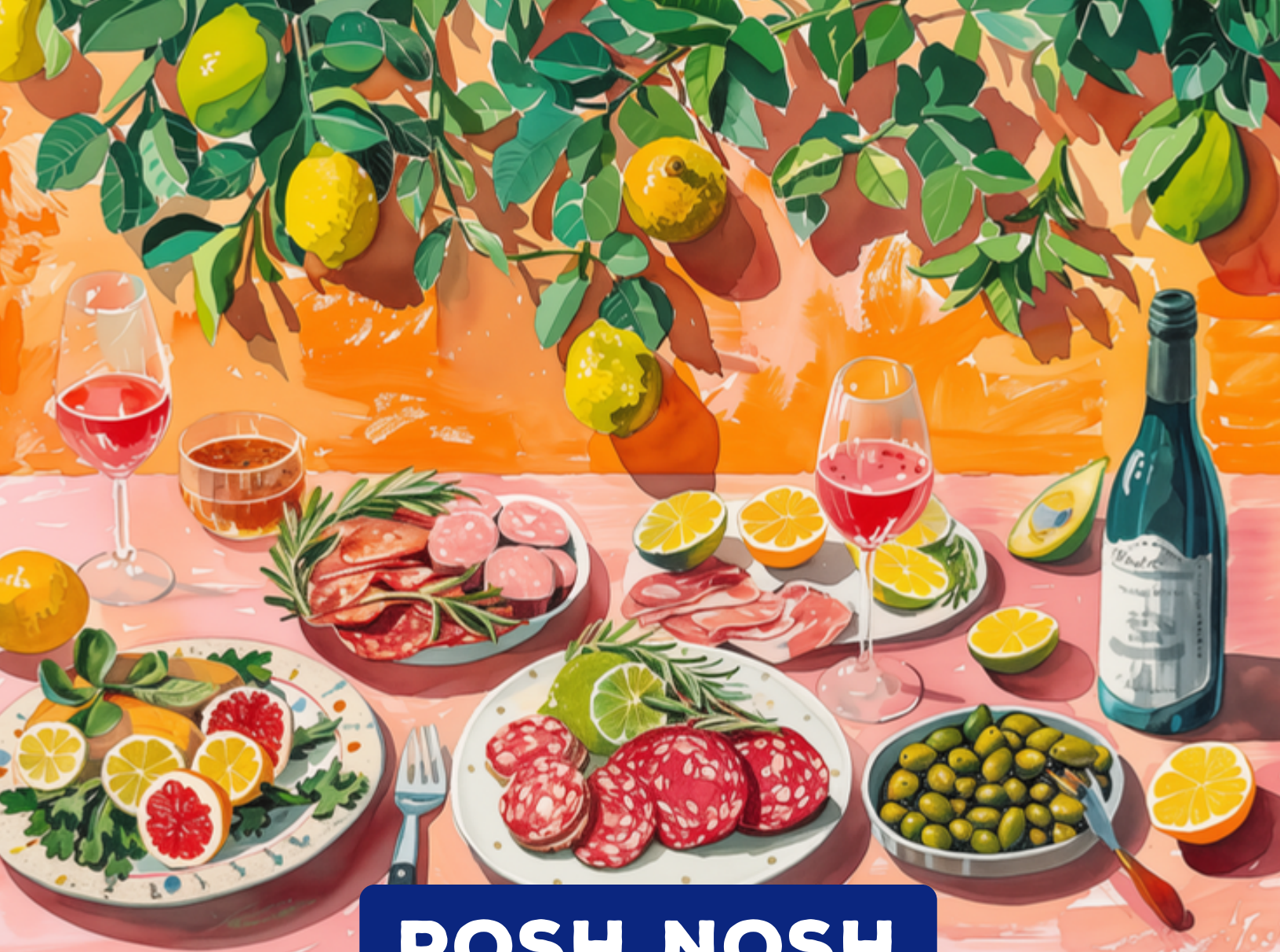




POSH NOSH
PROVISIONS & POURS

Buffet CATERING

A CELEBRATION COLLECTION

FRESH INGREDIENTS. BEAUTIFUL PRESENTATION. MEMORABLE GATHERINGS.

INSPIRED BY THE WARMTH OF FAMILY AND FRIENDS. CRAFTED IN RURAL KANSAS.

There is an art to serving a great meal. Posh Nosh brings relaxed hospitality, thoughtful menus and beautiful presentation to celebrations, private events, community occasions and special events throughout our Kansas region.

Our Buffet Catering Collection was created for hosts who want to serve a memorable meal without the formality of a plated dinner. Each menu brings together generous portions, thoughtful details and presentation designed to make guests feel welcome from the moment they arrive.

A GREAT BUFFET SHOULD FEED PEOPLE WELL – AND GIVE THEM SOMETHING TO TALK ABOUT.

Whether a warm, classic supper, an Italian-inspired tablescape, a Southwestern smokehouse or an abundant grazing experience, our buffet concepts are designed for easy hosting, generous hospitality and food worth remembering.



**DISTINCTIVE
MENUS.**

**THOUGHTFUL
HOSPITALITY.**

**THE POSH
NOSH WAY.**



HOT BUFFETS

Comforting classics and globally inspired favorites, served warm and beautifully presented. Our hot buffet concepts bring together generous entrées, thoughtful sides, fresh salads, bakery favorites and dessert for an effortless, full-service meal.

GRAZING BUFFETS

Abundant, colorful and designed for lingering. Our grazing buffets bring together artisan meats and cheeses, fresh produce, dips, breads and crackers, beautifully presented sandwiches and salads, and savory bites into a meal that feels relaxed, generous and distinctly Posh Nosh.

FINGER FOODS

Small bites with plenty of personality. From polished passed hors d'oeuvres to abundant appetizer spreads, our finger foods are made for mingling, celebrations and occasions where guests want to enjoy a little of everything.

AUTUMN HARVEST TABLE

\$28 PER PERSON | CURATED BUFFET, BEVERAGES & DESSERT

A generous table built around herb-roasted turkey, hearty sides, bright seasonal salad and all the little extras that make a buffet feel special.

BUFFET

Garlic & Herb Butter-Basted Turkey Breast

Maple-Roasted Carrots

Garlic Red Mashed Potatoes

Pear, Walnut & Cranberry Green Salad

FLAVORFUL GARNISHES

Smoked Bacon Pieces

Shaved Parmigiano-Reggiano

Toasted Pine Nuts

Golden Greek Pepperoncinis

Roasted Lemon Wedges

BAKERY

Bishop Rolls with Olive Oil & Sea Salt Butter

DESSERT

White Almond Cake

BEVERAGES

One beverage included (see our list)





MIDWEST GATHERING

\$30 PER PERSON | CURATED BUFFET, BEVERAGES & DESSERT

A hearty Midwestern table built around apple-glazed pit ham, savory cornbread stuffing and classic comfort-food favorites. Warm, generous and familiar, this supper brings together the flavors of a countryside gathering with the polished presentation of a Posh Nosh buffet.

BUFFET

Apple Brown Sugar Glazed Pit Ham
Savory Chicken in Cornbread Stuffing
Roasted Chicken Gravy
Whipped Red *or* Yukon Gold Potatoes
Maple Dijon Green Beans

HARVEST SALAD STATION

Mixed Greens
Crisp Apples
Dried Cranberries
Diced Onion & Bell Peppers
Cherry Tomatoes
White Cheddar
Sunflower Seeds
Buttermilk Ranch & Apple Cider Vinaigrette Dressings

BAKERY

Harvest Roll Assortment with Sweet Cream Butter & Midwest Honey

DESSERT

White Almond Cake *or* Brownies

BEVERAGES

One beverage included (see our list)

SOUTHWEST SMOKEHOUSE

\$31 PER PERSON | CURATED BUFFET, BEVERAGES & DESSERT

Bring a little Southwest to the table with hardwood-smoked meats, bright salsas, creamy jalapeño ranch and vibrant toppings. Guests can pile their plate with smoky pulled meats, cilantro-lime rice and corn & black bean salad, then finish it their way with fresh, colorful accompaniments.

BUFFET

Hardwood-Smoked Pulled Chicken Verde

Slow-Smoked BBQ Pulled Pork

Cilantro-Lime Rice

Roasted Corn & Black Bean Salad

Cantina Tortilla Chips

FLAVORFUL GARNISHES

Fresh Mild Salsa

Housemade Jalapeño Ranch

Piña Picante (crushed pineapple with candied jalapeños)

Crumbled Queso Fresco

Pickled Red Onions

Fresno Red Chilis

Fresh Cilantro & Limes

BAKERY

Sliced French Bread with Chile Lime Butter

DESSERT

Mexican Fruit Platter with Tajin & Wedding Cookies

BEVERAGES

One beverage included (see our list)





ITALIAN TABLESCAPE

\$30 PER PERSON | CURATED BUFFET, BEVERAGES & DESSERT

Inspired by the warmth of an Italian gathering, this buffet brings together classic Italian favorites, fresh market flavors, and an elegant antipasto display for a relaxed yet elevated dining experience.

ANTIPASTO DISPLAY

Garlic Herb Dipping Oil
Genoa Salami & Pepperoni
Assorted Cheeses
Pickles & Olives
Pepperoncini & Sweet Drop Peppers

BUFFET

Cheesy Baked Ziti
Chicken in Tuscan Cream Sauce *or* Meatballs in Marinara
Garlic Mashed Potatoes
Italian Green Salad

BAKERY

Artisan Assorted Rolls with Whipped Garlic Butter

DESSERT

Sicilian Orange Olive Oil Cake with Fruit

BEVERAGES

One beverage included (see our list)

BOTANICAL BEVERAGES



All full-service catering packages include your choice of one signature dessert and one premium beverage. Use this menu to select your complimentary options, substitute a premium upgrade, or expand your event station with additional choices.

CITRUS REFRESHERS

LAVENDER ROSE LEMONADE

French lavender and rose syrups are added to tangy lemonade and then we infuse the drink with dried lavender, rose petals and lemon.

STRAWBERRY BASIL SHRUB

Our shrubs come from Tait Farm Foods because they are the best! We add Strawberry Basil Shrub, fresh strawberries and fresh basil to lemonade.

CHERRY AMARETTO LEMON OR LIMEADE

Tart red cherries and cherry amaretto syrup is added to refreshing limeade or lemonade.

ICED TEAS

GEORGIA PEACH TEA

Unsweet black tea layered with premium peach nectar cordial, infused with sliced peaches and fresh garden mint.

GRAPEFRUIT ROSE PETAL TEA

To unsweetened black tea we add sweet grapefruit cordial, rose syrup, dried grapefruit and dried rose petals.

WILD BLUEBERRY PALMER

The traditional half-tea, half-lemonade favorite given a flavorful boost with fresh, plump blueberries and wild blueberry shrub.

BEVERAGE UPGRADES

ADD A BEVERAGE

Second Drink | Non-Alcoholic
+\$2.50 per person

BOTANIST BAR

Three Drinks | Non-Alcoholic
+\$5.00 per person

SPIRITED POUR

One drink & spirit +\$7.00 per person (plus bartender fee)

DUAL SPIRITS STATION

Two drinks & spirits: +\$9.00 per person (plus bartender fee)

SPIRITED BOTANIST BAR

Three drinks & spirits +\$11.00 per person (plus bartender fee)

SERVICE POLICY

To ensure strict quality control and responsible hospitality, all botanical drink bases are non-alcoholic, and spirits are added per glass by our bartenders behind the bar. Alcoholic selections cannot be placed in self-service dispensers. Beverage upgrades apply to the final guaranteed guest count.



DETAILS, DETAILS

A FEW THINGS TO KNOW BEFORE WE PLAN YOUR EVENT.

STARTING PRICES

Our buffet pricing provides a starting point for menus as shown. Your final price may vary based on guest count, menu selections, location and event details.

GUEST COUNTS & MINIMUMS

Minimums vary by collection and event type. Small to large celebrations are welcome – we'll recommend the best way to make the menu and numbers work for your group.

SERVICE & EXPERIENCE FEES

Our per-person pricing includes standard setup, breakdown, and up to 3 hours of continuous buffet service. To ensure a seamless guest experience, packages feature a dedicated staffing ratio of 2 attendants per 100 guests for setup and active service management.

Specialized culinary offerings—such as custom food bars, live chef stations, and mobile trailer experiences—require an additional experience fee based on equipment and logistics. Supplemental labor charges for exceptionally large guest counts, extended timelines, specialty rentals, or unique event logistics will be quoted separately on your proposal.

BEVERAGES & DESSERTS

Many of our buffet menus can be upgraded with more beverages, desserts and other finishing touches. Ask us about options to complete your menu.

DELIVERY & SETUP

We cater throughout our Kansas service region. Delivery, setup and travel are quoted according to event location and service requirements.

PRIVATE DINING AT POSH NOSH

+ \$10 per guest. Enjoy your celebration in our intimate dining room with dedicated service for your group.

NEXT STEPS

Ready to start planning? Get in touch and tell us what you're interested in, your event date and time, and where you're hosting. We'll work with you to create a customized estimate for your event.

Once your estimate is approved, our standard payment terms are 50% due to reserve your date, with the remaining 50% due 30 days prior to the event. For events booked within 30 days, the full balance is due upon approval.



HEAD TO OUR SITE TO CONTACT US
ABOUT YOUR CATERING NEEDS

POSHNOSHPROVISIONS.COM

HOST A MEAL PEOPLE REMEMBER LONG AFTER THEY LEAVE.

POSH NOSH

PROVISIONS & POURS

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