



POSH NOSH
PROVISIONS & POURS

Business
CATERING

A DAYTIME COLLECTION

FRESH INGREDIENTS. BEAUTIFUL PRESENTATION. MEMORABLE GATHERINGS.

**INSPIRED BY A LOVELY, LINGERING VINEYARD
AFTERNOON. CRAFTED IN RURAL KANSAS.**

There is an art to gathering well. Posh Nosh brings the relaxed hospitality of a social gathering to office meetings, celebrations, and workplace events in our Kansas region.

Our Business Hospitality Collection was created for people who believe food should do more than fill the lunch hour. Great food can spark conversation, create connection, and turn an ordinary meeting into an enjoyable memory.

**MOST BUSINESS CATERING IS PRESENTED FOR EFFICIENCY.
WE DELIVER AN EXPERIENCE.**

From a casual drop-off presentation to a boardroom-ready presentation, we meet the moment for businesses of all types, across Johnson County, to Lawrence and all around our Garnett kitchen location. Every sandwich platter, boxed lunch, skewer or salad bar is carefully arranged, and the appropriate flatware, napkins and disposable eating vessels are included. We want our meal spreads to provide a welcoming break in your workday to fuel the next big idea.



POSH NOSH DELIVERS GOOD TASTE.

BOX & BUFFET™

ITALIAN COMFORT

TUSCAN TABLE

LE PORC IN THE ORCHARD

SANDWICH PLATTERS

THE FARMER'S DAUGHTER

VINTNER'S PROSCIUTTO

ESTATE ROAST BEEF

NAPA HARVEST VEGETARIAN

SONOMA CHICKEN SALAD

SALAD BARS

SONOMA MARKET

APPLE HILL HARVEST

RANCHO SUNSET

MARKET PROVISIONS

SKEWERS

CHARCUTERIE PLATTER

SEASONAL FRUIT & CRUDITE

BREAD & BUTTER

SWEET FINISHERS

LUNCH BOXES

SONOMA CHICKEN SALAD

BOURSIN TURKEY

HAM RUSTIQUE

SONOMA MARKET SALAD

APPLE HILL SALAD

VILLA GARDEN SALAD

BOTANICAL BEVERAGES

LIME MINT WATER

LAVENDER ROSE LEMONADE

STRAWBERRY BASIL SHRUB

CHERRY AMARETTO LIMEADE

GRAPEFRUIT ROSE PETAL TEA

WILD BLUEBERRY PALMER





MEET BOX & BUFFET™

THE CONVENIENCE OF A BOXED LUNCH. THE WARMTH OF A BUFFET.

Individual grazing boxes arrive alongside a chef-prepared hot entrée, giving everyone the convenience of an individual meal with the pleasure of serving themselves something fresh and hot. Artisan bread and flavored butter are served separately, allowing guests to enjoy them as they wish.

Each collection serves 6. Add additional collections in increments of 6.

ITALIAN COMFORT

Baked ziti with Italian meatballs or fettucine alfredo with roasted broccoli plus classic Caesar salad. Sliced French bread with garlic herb butter. **\$115 | Serves 6**

TUSCAN TABLE

Herb-grilled chicken and creamy garlic mashed potatoes, finished with lemon basil butter, goat cheese and roasted sun-dried tomatoes, with a spinach-arugula parmesan salad and lemon basil vinaigrette. Bishop rolls with sea-salted olive butter. **\$130 | Serves 6**

LE PORC IN THE ORCHARD

Slow-braised citrus pulled pork, smashed mascarpone potatoes, bright mandarin, grape and mixed greens salad with honey pecans and lemon-honey vinaigrette, Bishop rolls with sea-salted olive butter. **\$130 | Serves 6**

MAKE IT SWEET \$15 / Half-Dozen

Choose from: chocolate chunk cookie, lemon bar, orange olive oil cake or our GF Honduran chocolate brownie.

SALAD BARS

Our salad bars are designed to be abundant, beautiful, and a little unexpected. Each collection brings together thoughtfully chosen greens, proteins, cheeses, seasonal fruits, vegetables, crunchy toppings, and complementary dressings to create flavor combinations guests genuinely enjoy. Fresh bread with compound butter completes the meal, while thoughtfully coordinated serving pieces and dining essentials make everything easy to enjoy.

SONOMA MARKET

The Sonoma Market garden bar evokes Northern California's wine country: fresh, artisanal, elegant, and fruit-forward. **\$22 per person | 10-person minimum**

mixed field greens & arugula | pulled roasted chicken | medley of grapes, celery, red pickled onions, sunflower seeds, and pecans | crumbled blue cheese & goat cheese | champagne vinaigrette & poppyseed dressing | sliced French bread with peach amaretto butter

APPLE HILL HARVEST

Capturing the essence of a late-summer vineyard feast, Apple Hill Harvest features our brown sugar and apple juice-glazed ham and orchard crunches. **\$22 per person | 10-person minimum**

mixed field greens & butter lettuce | cold-glazed ham, boiled egg, apple slices, dried cranberries, diced celery, candied pecans, diced red onions, apple chips | feta & sharp white cheddar | apple & country French dressings | sliced French bread with sweet honey butter and marmalade

RANCHO SUNSET

Inspired by springtime in the high desert, Rancho Sunset pairs slow-smoked meats and citrus with the vibrant ambiance of a valley vineyard oasis. **\$23 per person | 10-person minimum**

mixed field greens and red leaf lettuce | smoked chicken and tender pulled pork | grapes, mandarin oranges, honey-roasted pecans, fire-roasted corn, diced bell peppers, cherry tomatoes, dried apricots, and tri-color tortilla strips | crumbled queso fresco cheese and rustic-cut cheddar | housemade creamy jalapeño ranch and sweet cilantro-lime vinaigrette | sliced French bread with chili-lime butter and red pepper jelly





SANDWICH PLATTERS

THE FARMER'S DAUGHTER \$115.00 | 24 COUNT

Artisan ciabatta sliders layered with premium dried, cured salami, fresh mozzarella, sun-dried tomatoes, marinated artichoke hearts, and buttery Castelvetrano olives over a bright lemon-basil ricotta and pesto spread.

VINTNER'S PROSCIUTTO \$115.00 | 24 COUNT

Artisan ciabatta sliders featuring delicate folds of aged prosciutto, hand-whipped honey-thyme goat cheese, rich fig jam, and crisp, peppery arugula. A sweet-and-savory masterpiece.

ESTATE ROAST BEEF \$115.00 | 24 COUNT

Artisan ciabatta sliders packed with premium roast beef, sharp provolone cheese, fresh baby spinach, and a rich garlic-herb aioli. Served with bowls of our pickled red onions and Fresno chilis, so guests can customize their flavor.

NAPA HARVEST VEGETARIAN \$115.00 | 24 COUNT

Vegetarian artisan ciabatta sliders loaded with roasted red peppers, marinated artichoke hearts, tangy banana peppers, lemon-basil ricotta, and creamy goat cheese, finished with a crunchy romaine chiffonade and a drizzle of balsamic glaze.

SONOMA CHICKEN SALAD \$115.00 | 24 COUNT

Rotisserie chicken breast, fresh diced celery, pecans, and sweet red grapes with creamy poppyseed on mini butter croissants.



MIXED PLATTER

\$115.00 | 24 count (8 each)

SONOMA CHICKEN SALAD

Rotisserie chicken, fresh diced celery, pecans, and sweet red grapes in creamy poppyseed mayo on butter croissants.

TUSCAN TURKEY

Oven-roasted deli turkey, deli pepperoni, provolone, greens and sun-dried tomato aioli on panini-grilled French bread.

CIABATTA SLIDER

Select any of our ciabatta sliders to complete this mixed variety platter.





LUNCH BOXES

Boxed lunches serve one, in our clean white boxes ready to eat from, and are labeled with the item name. **All boxed sandwiches include sea-salted kettle chips and mixed green salad with olives, cherry tomatoes, celery, feta, and mini bottle of vinaigrette.**

Minimum of 4 of the same type per order.

SONOMA CHICKEN SALAD \$18.50

Our signature Sonoma chicken salad (tender shredded chicken breast tossed with red seedless grapes, honey pecans, mayonnaise and poppyseed dressing) piled high on sandwich croissant, with kettle chips and house greens salad.

BOURSIN TURKEY \$18.50

Premium shaved turkey breast, herbed French Boursin cheese, and crisp romaine chiffonade on on ciabatta demi-baguette, with kettle chips and house greens salad.

HAM RUSTIQUE \$18.50

Premium sliced pit ham, Cheddar Gruyere, and a housemade apricot-Dijon spread on ciabatta demi-baguette, with kettle chips and house greens salad.



SONOMA MARKET SALAD \$16.50

Mixed green salad with sliced chicken, sweet red grapes, honey pecans, celery, goat cheese and creamy poppyseed dressing. Served with sliced French bread and honey butter.

APPLE HILL SALAD \$16.50

Mixed greens with bacon, dried cranberries, sliced almonds, mandarin oranges, sunflower seeds, feta and apple cider vinaigrette. Served with boiled egg, apple chips, sliced French bread and orange butter.

VILLA GARDEN SALAD \$15.50

A fresh blend of spring greens and butter lettuce with vine-ripened tomatoes, crisp cucumbers, Kalamata olives, shaved Parmesan and tangy pepperoncini. Served with a bright lemon basil vinaigrette, French bread and olive oil butter.

MARKET PROVISIONS

Inspired by the abundance of a well-stocked gourmet market, our Market Provisions offer shareable platters, seasonal flavors, fresh healthy fruits and vegetables, and delectable desserts designed to elevate your business gatherings and celebrations.

CHARCUTERIE PLATTER

A luxurious spread of cured meats, artisanal cheeses, gourmet crackers, nuts, pickles and dried fruits. Small 12-inch \$85 | Medium 16-inch \$125 | Large 18-inch \$185

SKEWERS

An appetizer that is always eagerly consumed:

- Antipasto (salami, cheese, tomato, olives) 40 Skewers | \$140
- Berry & Mozzarella (Vegetarian) 40 Skewers | \$120

CRUDITÉS PLATTER

Crisp, vibrant seasonal vegetables beautifully arranged and served with tasty dips. \$125

SEASONAL FRUIT PLATTER

A colorful selection of ripe, hand-sliced orchard and vineyard fruits. \$125

BROWNIES & BERRIES PLATTER (GF)

Rich Honduran chocolate brownie bites with a mountain of fresh, seasonal berries and fruit dip. \$65 for 12 brownies

PETITE ESTATE CAKES

Our signature two-tier white almond cakes, finished with dried botanicals. Presented on a bed of toasted almonds, coconut flakes, and dried flower petals, this dessert creates a memorable ending to important meetings. \$6 per cake, 6 minimum





BOTANICAL BEVERAGES

Refreshing and unique resort-inspired drink infusions add a sophisticated non-alcoholic experience to your gathering. \$12 per bottle | Serves 6

CUCUMBER LAVENDER WATER

Cucumber-lavender bitters are added to spring water with fresh cucumber slices.

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 slices.

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 club soda.

CHERRY AMARETTO LIMEADE

Tart red cherries, limes and Cherry Amaretto Shrub are added to refreshing limeade.

GRAPEFRUIT ROSE PETAL TEA

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

WILD BLUEBERRY PALMER

To the traditional half black tea, half lemonade, we add fresh blueberries and Wild Blueberry Shrub for a flavorful boost.

WHAT TO EXPECT

Our 59 oz clear round bottles serve 6 and show your guests the infusions inside. They will arrive cold and we recommend you serve them in a lovely ice bucket if you have one, so they stay deliciously refreshing. Bottles will be labeled. 10 oz clear cups will be provided.



CUSTOM CATERING

LOOKING FOR SOMETHING DIFFERENT?

CUSTOM CATERING

Our business catering collection is designed for easy ordering, but it's just one part of what Posh Nosh does. For weddings, celebrations, private events, specialty menus and interactive experiences, visit us directly to explore our full catering collection.

GUEST COUNTS & MINIMUMS

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

SERVICE & DELIVERY

Our published catering prices are designed to make planning and ordering straightforward. Delivery, setup, additional staffing, extended service time or specialty rentals may be quoted separately based on event needs.

BEVERAGES & DESSERTS

Many of our buffet menus can be paired with 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.

SPECIAL DIETARY NEEDS

We're happy to accommodate common dietary needs and preferences, including vegetarian, vegan and gluten-free selections. Let us know what your group requires when requesting your estimate.

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.



VISIT OUR SITE TO
SEE MORE OPTIONS!

POSHNOSHPROVISIONS.COM

DELIVERING THE BEST MEETING ON YOUR CALENDAR.

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PROVISIONS & POURS

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