

Banquet/Catering Menu

noa

PASSED HORS D'OEUVRES

PRICED BY THE DOZEN

cold

Smoked Salmon · 54
cucumber, Boursin, dill

Deviled Eggs · 60
old school; add bacon +24

Fresh Mozzarella Skewer · 42
*grape tomato, sweet basil vinaigrette,
preserved lemon*

hot

Swedish Meatballs · 60
lingonberry preserves

Honey Bacon · 54
*honey chili glaze, cilantro, cotija
cheese*

Crispy Tofu · 42
*soy garlic glaze, cilantro, scallions,
pickled fresnos*

sushi

PRICED AT 70 / 3EA. ROLLS

California
krab, avocado, cucumber

Upstream
spicy salmon, scallion, tobiko

Thai Tuna
cashew, avocado, coconut, spicy mayo

Avocado
cucumber, carrot, radish sprouts

HANDHELDS

66 PER DOZEN EACH

Mini noa Burgers
American cheese, garlic aioli, pickles

Mini Signature Veggie Burgers
*dijonnaise, red onion, house pickles,
bibb lettuce, slaw, pepper jack cheese*

Hot Chicken Sliders
*crispy chicken thigh, gochujang glaze,
kimchi, bibb lettuce*

BAR SNACKS

8 PER PERSON

Salt & Vinegar Potato Chips

French Fries
ketchup, lemon pepper aioli

Pub Mix

Chips & Salsa
house made salsa, fresh chips

DISPLAY PLATTERS

12 SERVINGS PER BOARD

Cheese Board · 96
*artisanal local and old world
cheeses, seasonal fruit preserves,
honey, crackers, toasted bread, fresh
fruit, nuts*

Meat Board · 96
*artisanal cured meats, seasonal
pickles, whole grain mustard, olives,
crackers, toasted bread*

noa Hummus & Vegetable Board · 72
fresh, grilled, roasted, preserved

Grilled Vegetable Display · 66
broccoli, bell pepper, baby carrot, cauliflower

Antipasti Platter · 84
*marinated olives, artichokes, stuffed peppers,
cured meats, cheeses, bread, crackers, radish
roses, nuts*

DRINK PACKAGES

(All packages are for 2 hours)

Beer/Wine · 30 per person
Angeline wine, domestic bottles, White Claws, 2 choices of draft, soda, coffee, tea

Beer/Wine/Liquor

WELL · 40 PER PERSON
*Beer/Wine, + Milagro, Bacardi, Jack Daniels,
Jim Beam, Prairie Organic, Beefeater*

PREMIUM · 50 PER PERSON
*Beer/Wine, + Well, + Absolut, Ketel One, Tanqueray,
Jameson, Four Roses, Bulleit Bourbon, Bulleit Rye*

TOP SHELF · 55 PER PERSON
*Beer/Wine, + Well, Premium, + Woodford Reserve,
Maker's, Knob Creek, Grey Goose, Hendricks,
Bombay Sapphire, Casamigos, Patron*

Noa adds a 3% employee wellness and safety charge to all guest checks. This is not an employee gratuity.

noaminneapolis.com

BOX LUNCHES

INCLUDES CHIPS, COOKIE AND BOTTLED WATER · 24 PER PERSON

Italian Hoagie
pastrami, prosciutto, salami, provolone,
tomatoes, shredded lettuce, red onions

Tomato & Mozzarella
fresh basil, arugula, balsamic aioli

Hummus Wrap
cherry tomatoes, chickpeas, fresh made
hummus, romaine, tzatziki, red onions,
feta cheese

Turkey & Havarti Sandwich
smoked turkey, havarti, lemon pepper aioli,
cabbage slaw, bibb lettuce, served on wheat

Buffalo Chicken Caesar Wrap
flour tortilla, romaine, crispy chicken,
buffalo, ranch

PLATED LUNCH

50 PER PERSON - CHOICE OF 3 PER SECTION

first course

French Onion Soup
Classic Caesar Salad
Mixed Green Salad

entrees

Seared Salmon
Mushroom Risotto
Signature Pasta
noa Burger

desserts

Mini Doughnuts
Ice Cream/Sorbet
Seasonal Choice
Chocolate Chip Cookies

LUNCH BUFFET OR FAMILY STYLE

54 PER PERSON

starters

Choose 2:
Burrata
Meat & Cheese
Hummus

salads

Choose 2:
Classic Caesar Salad
Asian Chopped Salad
Greek Salad
Mixed Green & Herb Salad

entrees

Choose 2:
Mushroom Risotto
Roasted Chicken Breast
Seared Salmon
Signature Pasta

PLATED DINNER

84 PER PERSON - CHOICE OF 3 PER SECTION

amuse-bouche

Chef conceived bite-sized
hors d'oeuvres

first course

French Onion Soup
Mixed Greens Salad
Grain Salad
Ceviche

entrees

Chicken Breast
Seared Salmon
Mushroom Risotto
Grilled Flat Iron Steak
Signature Pasta

desserts

Mini Doughnuts
Ice Cream/Sorbet
Seasonal Rotating

DINNER BUFFET OR FAMILY STYLE

90 PER PERSON

starters

Choose 2:
Burrata
Meat & Cheese
Hummus

salads

Choose 2:
Classic Caesar Salad
Asian Chopped Salad
Greek Salad
Mixed Green & Herb Salad

entrees

Choose 2:
Mushroom Risotto
Roasted Chicken Breast
Seared Salmon
Signature Pasta

sides

Choose 2:
French Fries
Broccolini
Asparagus
Mashed Potatoes

desserts

Mini Doughnuts
Ice cream/Sorbet
Seasonal Rotating