



NOURISH EATS

CATERING MENU



ALEXANDRIA
Events



CATERED TO NOURISH

At Nourish Eats, catering isn't just about serving food — it's about creating experiences that leave a lasting impression. Every dish is crafted with care, using the freshest ingredients and thoughtful techniques, always with the goal of going above and beyond expectations. From the first bite to the last detail, we're committed to making your event extraordinary.

Leading the culinary vision is Executive Chef James Montejano, a San Diego native with an impressive pedigree. After training at the California Culinary Academy, Chef Montejano honed his craft under celebrated chefs Michael Mina and George Morrone at Aqua in San Francisco. His career has spanned some of the region's most prestigious kitchens, including Café Japengo, Cardiff Seaside Market, Huntress, International Smoke, and L'Auberge Del Mar, where he continues to shape world-class dining experiences. His style blends bold, modern flavors with refined technique and a passion for hospitality, bringing both artistry and heart to every menu.

Our team thrives on creativity and collaboration. If you're craving something specific, just let us know — we'll design a custom menu tailored exclusively for your occasion. With Nourish Eats, you can expect incredible meals, personalized service, and an event that feels as unique as you are.

We can't wait to take care of you,

The Alexandria Events and Nourish Eats Teams

BREAKFAST

Breakfast Platters

*Each platter serves approximately
8-10 people*

CRACK OF DAWN BURRITO

Cardiff Crack Tri-Tip, scrambled egg, avocado yogurt crema, shredded cheese, pico de gallo, flour tortilla or Sunrise vegetarian burrito **130**

YOLKS ON YOU!

Fried egg sandwich, 2 eggs, brioche bun, cheddar cheese, bacon, boom boom sauce **120**

LOX & LOADED

Cambridge House smoked salmon, cream cheese, capers, onions, tomato, everything bagel **128**

Scripps Brunch Buffet

BELGIAN WAFFLE COMBO

Belgian waffles served with butter, maple syrup, whipped cream, seasonal berries. Plus scrambled egg, apple-smoked bacon, chicken-basil sausages, seasoned breakfast tater tots, fresh seasonal fruit, croissants & pastries **55pp**

Breakfast Buffets

*Stations are presented for 1.5hrs
Priced per person*

PERK-UP STATION

Fresh brewed Talitha Coffee, assortment of teas, half & half, oat milk, sweeteners. Option to add orange juice and greens for an additional cost. **10pp**

AVO GOOD MORNING

Avocado toast with poached egg, whipped avocado, heirloom cherry tomato, spices, micro herbs **11pp**

WE'RE SO QUICHE

Choice of Sun-Kissed Broccoli Cheddar Quiche Lorraine or Truffle Leek Quiche Lorraine, served with morning greens **14pp**

Beverages & Enhancements

ALL DAY COFFEE STATION 15pp

COLD BREW & ICED TEA STATION 10pp

YOGURT & FRUIT PARFAITS 7pp

SCRAMBLED EGGS 7pp

EXECUTIVE CONTINENTAL

Prager Bros assorted pastries, fresh seasonal fruit **18pp**

EGGS ON THE GO

Breakfast burritos (tri-tip and sunrise vegetarian option) or Yolks on You! breakfast sandwiches **15pp**

FLUFF & CLUCK

Chicken and waffles served with avocado crema, boom boom sauce on waffles **14pp**

SCHMEAR CAMPAIGN

Lox and bagel station: Cambridge House smoked salmon, cream cheese, capers, onions, tomato, everything bagel **12pp**

ASSORTED SEASONAL FRUITS 10pp

APPLE SMOKED BACON 8pp

CHICKEN-BASIL SAUSAGE 8pp

AVO GOOD MORNING



YOLKS ON YOU!



WE'RE SO QUICHE



LIGHT LUNCH STATION

Choose 2 sandwiches or wrap (add an additional selection for 5pp) & 2 salads. Gluten Free options available by request. **40pp**

Sandwich Options

TORREY TUNA WRAP

Local albacore tuna, pickle, relish, tomato, herb aioli served in a spinach wrap

FALAFELLY GOOD

Falafel, hummus, pickled onion, tomato, lettuce, tzatziki, greens (v)

ITALIAN GRINDER

Cured meats, roasted red peppers, pickled onions, pepperoncini, onion, tomato, lettuce balsamic syrup, pesto (contains pine nuts)

MADRAS MAGIC

Madras curry, jidori chicken, golden raisins, vegetables, lettuce, tomato on multi-grain bread

TURKEY BLT

Turkey, bacon, lettuce, tomato, mayo, multi-grain

Dessert Add-Ons

SUGAR & SCRIBE MINI INDULGENCES

Lemon bar with snow sugar, brownie bites and mini fruit tarts (vegan option by request) **18pp**

SUGAR & SCRIBE ASSORTED COOKIES

Chocolate chip, magical strawberry shortcake and ginger chew (vegan option by request) **15pp**

Salad Options

LEMON ORZO

Roasted yellow and red tomato, pickled cucumber, mushroom, herbs, lemon zest, olive oil, euro greens

BELLA CAPRESE

mozzarella cegnillini, tomato, pesto, house dressing

PEARL COUS COUS

Eggplant, red onion, zucchini, basil, cherry tomatoes, euro greens, carrots, rainbow micro greens

SEASONAL & TROPICAL FRUIT

Pineapple poppyseed dressing

SEASONAL HARVEST SALAD

TURKEY BLT



SEASONAL & TROPICAL FRUIT



MADRAS MAGIC



ELEVATED LUNCH

Choose 1 salad, 2 mains and 2 sides, served buffet-style. Family-style or plated available on request (additional fees may apply). **55pp**

Salad Options

CLASSIC CAESAR

Romaine lettuce, croutons, parmesan, caesar dressing

SPINACH IN SANTORINI

Dried fruit, cucumbers, onion, tomatoes, spinach, feta cheese

BELLA CAPRESE

Organic greens, fresh mozzarella, tomato, pesto, house dressing

ELOTE VIBRANTE

Roasted corn, cotija cheese, organic greens, tomatoes, pickled vegetables, agave nectar, jalapeno dressing

SEASONAL HARVEST SALAD

Ask us about our current seasonal salad

Dessert Add-On

SUGAR & SCRIBE ASSORTED COOKIES

Chocolate chip, magical strawberry shortcake and ginger chew (vegan option by request) **15pp**

Main Options

LEMON ORZO & BAJA PRAWNS

roasted tomatoes, Mediterranean olives, artichoke hearts

COWBOY ESPRESSO ENCRUSTED FLANK STEAK

Chimichurri

FENNEL-POLLEN CHICKEN

Organic semi-boneless chicken with a sherry jus

ROASTED VEGETABLES & CAVATAPPI PASTA

Sundried tomato pesto

PORK TENDERLOIN

Mustard grain sauce

SUGAR SPICES SALMON

Asian vegetables, Hawaiian BBQ sauce

JAPANESE EGGPLANT

Five-Spice hoisin sauce, scallions

Side Options

BLISTERED BRUSSELS SPROUTS & CIPPOLINI ONIONS (V)

SEASONAL ROASTED VEGETABLES (VG)

TRUFFLE MAC & CHEESE (V)

HORSERADISH MASHED POTATOES (V)

COUNTRY-HERB CREME FRAICHE MASHED POTATOES (V)

WILTED SPINACH & CARAMELIZED ONION

MASHED POTATOES (V)

WILD MAGIC MUSHROOM MEDLEY (VG)

ASIAN VEG STIR-FRY MEDLEY (VG)

ROASTED GARLIC BROCCOLINI WITH HARISSA (V)

ROASTED MARBLED POTATOES (VG)



COWBOY ESPRESSO ENCRUSTED FLANK STEAK
LEMON ORZO & BAJA PRAWNS
BLISTERED BRUSSELS SPROUTS WITH CIPPOLINI ONIONS
HORSERADISH MASHED POTATOES



PAVILION REFRESHMENTS

ASSORTED PRESSED JUICES

Watermelon, active charcoal, golden girl, soul
kick & pure greens

SARATOGA WATER & SPARKLING WATERS

JENWAY HERBAL ICED TEA

12pp

PAVILION EVENING BUFFET

Choose 1 salad, 2 mains and 2 sides 80pp

Salad Options

CLASSIC CAESAR

Romaine lettuce, croutons, parmesan, caesar dressing

SPINACH IN SANTORINI

Dried fruit, cucumbers, onion, tomatoes, spinach, feta cheese

BELLA CAPRESE

Organic greens, fresh mozzarella, tomato, pesto, house dressing

ELOTE VIBRANTE

Roasted corn, cotija cheese, organic greens, tomatoes, pickled vegetables, agave nectar, jalapeno dressing

SEASONAL HARVEST SALAD

Ask us about our current seasonal salad

Dessert Options

SUGAR & SCRIBE MINI INDULGENCES

Lemon bar with snow sugar, brownie bites and mini fruit tarts (vegan option by request) **18pp**

Main Options

PAN SEARED LOCAL CATCH

Lemon orzo, blistered tomatoes

PRIME FLAT IRON STEAK

Chimichurri, local veggies

FENNEL-POLLEN CHICKEN

Organic semi-boneless chicken with a sherry jus

ROASTED VEGETABLES & CAVATAPPI PASTA

Sundried tomato pesto

HARBOR-SIDE WHOLE FISH OF THE DAY

CEDAR-PLANK SUGAR SPICED WILD ISLES SCOTTISH SALMON

Side Options

BLISTERED BRUSSELS SPROUTS & CIPPOLINI ONIONS (V)

SEASONAL ROASTED VEGETABLES (VG)

TRUFFLE MAC & CHEESE (V)

HORSERADISH MASHED POTATOES (V)

COUNTRY-HERB CREME FRAICHE MASHED POTATOES (V)

WILTED SPINACH & CARAMELIZED ONION

MASHED POTATOES (V)

WILD MAGIC MUSHROOM MEDLEY (VG)

ASIAN VEG STIR-FRY MEDLEY (VG)

ROASTED GARLIC BROCCOLINI WITH HARISSA (V)

ROASTED MARBLED POTATOES (VG)

SUGAR & SCRIBE
MINI INDULGENCES



LARGE EVENT CATERING

Food Stations

Can be chef-attended action station or stationed platter

NOURISH MEZZE SPREAD

Fresh display of prepared vegetables, house pickles, hummus, tzatziki and pitsa bread **20pp**

ARTISAN CHARCUTERIE

Assorted import & domestic cheese and charcuterie, accoutrement, house pickles, cranberry walnut crostini and herb roasted lavash crackers **28pp**

LOCAL SEAFOOD PLATTER

Fresh shucked oysters, shrimp cocktails, Hawaiian poke, mignonette, horseradish, cocktail sauce and lemons **50pp**

THE SUSHI SPOT

Assorted rolls, Nigiri, Hawaiian poke, hand-rolls and seaweed salad **50pp**

CHEF ATTENDED CARVING STATION

1855 Farms Prime Strip Loin au Poivre, Creekstone Farms Herb-Encrusted Roasted Prime Rib, Cowboy Encrusted Filet Mignon, Cardiff Crack Burgundy Pepper Tri-Tip
Price Upon Request

Event Appetizers

Can be tray passed or stationed.

Choice of 2 - 22pp

Choice of 3 - 30pp

Choice of 4 - 38pp

SMOKED SALMON

Caviar, crème fraiche, dill, blini

EVERYTHING BAGEL DEVILED EGGS

STEAK TARTARE

Brioche toast

MINI SUN-DRIED TOMATO & BROCCOLI QUICHE

Micro herbs

COMPRESSED WATERMELON TARTARE (VG)

CHICKEN & WAFFLE

Spicy aioli

MINI SHRIMP TOSTADAS

LOBSTER CORN DOG

Grain mustard crème fraiche (+5PP)

FLAT IRON STEAK CROSTINI

Horseradish crema

TUNA POKE BITES

Wasabi aioli sauce

WILD MAGIC MUSHROOM CROSTINI (VG)



THE SUSHI SPOT



ARTISAN CHARCUTERIE



CHEF'S TASTING EXPERIENCE

Indulge in a culinary journey crafted by our Chef James Montejano, showcasing the finest seasonal ingredients and innovative flavors.

FOUR COURSE TASTING 150pp

A curated experience highlighting Indulge in a culinary journey crafted by our chef, showcasing the finest seasonal ingredients and innovative flavors.

PREMIUM SIX COURSE TASTING 250pp

A curated experience highlighting Indulge in a culinary journey crafted by our chef, showcasing the finest seasonal ingredients and innovative flavors.

Wine pairings are available to complement each course at an additional cost.

Plant-Based tasting menu upon request.

NOUR
ISH **EATS**