



TO ORDER
with 48 hours notice

EMAIL
sales@nohoandco.com



Dine with us

(952) 358-2000
3906 Excelsior Blvd
St. Louis Park, MN, 55416

PRIVATE DINING an intimate experience

- perfect for groups looking for an elevated dining option
- available for brunch, lunch and dinner
- full menu or Chef's menu options
- A/V available for presentations
- accommodates up to 21 guests

CHEF'S TABLE see and be seen

- puts you front and center in the main dining room
- full menu or custom experience
- available for up to 10 people

PARTIAL BUYOUT host a large gathering

- reserve the lounge or a section of the restaurant for large parties

FULL BUYOUT have it all

- book the entire restaurant for a fully customizable, exclusive experience



mill valley **KITCHEN**
CATERING





PLATTERS

Call for current pricing - 10 person minimum

MILL VALLEY ANTIPASTI

house pickles, grilled vegetables, chef's selection assorted cheeses, marinated olives, sourdough pinsa, crackers

HUMMUS

house-made hummus, carrots, radish, cucumbers, peppers, tomatoes, celery, chermoula, sourdough pinsa

**can be made gluten-free with extra veggies in place of pinsa*

SEASONAL SLICED FRUIT

HOUSE MADE CHIPS & DIP

MANGO VEGGIE SPRING ROLLS

carrot, cucumber, thai basil, mint, peanut sauce

BABY KALE SALAD

manchego cheese, pine nuts, lemon-chile vinaigrette

MIXED GREEN SALAD

pepitas, flax seed, craisins, goat cheese, red wine vinaigrette

MVK WRAPS

turkey avocado, mediterranean, or hummus, served with pickles

HOUSE BAKED COOKIES

chocolate chip, snickerdoodle

ASSORTED MINI DESSERTS

maple panna cotta (GF), triple chocolate, key lime, and seasonal selections



BOXED LUNCHES

SALADS

house sourdough pinsa, house-baked cookie

GRILLED SHRIMP SALAD

green papaya, kelp noodles, 5 spice peanuts

SMOKED CHICKEN COBB

romaine, onion, tomato, blue cheese, avocado, egg, bacon, red wine vinaigrette

BABY KALE

manchego cheese, pine nuts, lemon-chile vinaigrette

WRAPS

side salad, house-baked cookie, pickles

MEDITERRANEAN

grilled chicken, tomato, cucumber, onion, harissa, tzatziki

TURKEY AVOCADO

smoked turkey, lettuce, tomato, onion, avocado, aioli

HUMMUS

house made hummus, cucumber, tomato, onion, sprouts, bell peppers, harissa

dietary requests

we are happy to tailor our menu to accommodate allergies and dietary preferences



BUFFET

Call for current pricing - 10 person minimum

choose 1:

BABY KALE SALAD

manchego cheese, pine nuts, lemon-chile vinaigrette

MIXED GREEN SALAD

pepitas, flax seed, craisins, goat cheese, red wine vinaigrette

choose 2:

SPAGHETTI PESTO ROSSA

fresh egg noodles, pine nuts, grana padano, micro basil

GRILLED PORK TENDERLOIN

seasonal accompaniment

ROASTED CHICKEN

mushroom farro risotto

GRILLED SALMON

miso shiitake quinoa

BRAISED BEEF CHUCK ROAST

red wine, mushrooms, fresh herbs

GRILLED PETITE SIRLOIN STEAK

seasonal accompaniment

SEASONAL VEGAN ENTREE

choose 2:

SESAME CARROTS

CURRIED CAULIFLOWER

ROASTED SWEET POTATOES

GINGER SHIITAKE QUINOA

CRISPY POTATOES

SEARED BROCCOLI

choose 1:

HOUSE BAKED COOKIES

chocolate chip, snickerdoodle

ASSORTED MINI DESSERTS

maple panna cotta (GF), triple chocolate, key lime, and seasonal selections