
NOLA  Girl
Catering & Events

Drop-off Catering Party Trays

*The food minimum for drop-off is \$300 plus tax (9%) and service & delivery charge (15%).
Please follow ordering instructions on the last page and be sure to read the
drop-off catering policy prior to placing your order.*

Half pan feeds approximately 10-12 portions, full feeds 20-25 portions, depending on the dish.

Appetizers

Cold

Candied Bacon Deviled Eggs

Classic Southern deviled eggs with creamy egg relish mix, topped with brown sugar candied bacon *(Classic also available \$40/\$80)*

(35) \$45 (70) \$85

NOLA Shrimp Cocktail

Cocktail shrimp lightly seasoned with Louisiana seafood boil, chilled and served with cocktail sauce

half pan \$80 full pan \$165

Hot

Jumbo Bacon Wrapped Shrimp

Jumbo shrimp wrapped with hickory smoked bacon, grilled and based with an orange marmalade glaze

(25) \$75 (50) \$150

Petite NOLA Crab Cakes

Lump blue crab meat, herbs, seasonings and panko breading, with Creole remoulade sauce

(25) \$85 (50) \$175

Classic New Orleans BBQ Shrimp *(peel 'n eat)*

Gulf shrimp in a buttery Worcestershire sauce with herbs and Creole spices, French bread

half pan \$85 full pan \$175

Bourbon Street Chicken Skewers

Chicken skewered, grilled and glazed with our special bourbon chicken sauce

(25) \$65 (50) \$125

Jamaican Jerk Chicken Wings ***spicy*

Party wings sauced in our own Caribbean Jamaican jerk sauce with scallions, ginger and scotch bonnet peppers

(50) \$75 (100) \$160

**Southern Fried Green Tomatoes
with Spicy Shrimp Remoulade**

Green tomatoes seasoned and coated with cornmeal and panko, fried crispy, served with shrimp remoulade sauce **(based on availability)*

full pan only \$135

Sweet-Sriracha Cauliflower "Wings"

Cauliflower florets pan roasted and tossed in a sweet sriracha sauce

half pan \$70 full pan \$145

Stuffed Baby Bella Caps **(veggie)*

Baby Bella mushroom caps stuffed with herbs, breadcrumbs, spices, parmesan, mozzarella and goat cheeses

half pan \$75 full pan \$150

Petite Sandwiches, Sliders and Tacos

NOLA BBQ Shrimp Po' Boy

Gulf shrimp in a smoky, buttery sauce on French bread with Creole mayo and lettuce

(25) \$95 (50) \$185

Root Beer Pulled Pork Po' Boy

Spice-rubbed pork roast slowly braised in root beer on French bread with BBQ sauce and Mardi Gras slaw

(25) \$80 (50) \$160

BBQ Braised Beef Brisket Po' Boys

Slow braised beef brisket, dressed with BBQ sauce and Mardi Gras slaw

(25) \$95 (50) \$185

Chicken Cordon Bleu Sliders

Grilled chicken breast topped with warm ham, melted Provolone cheese and Creole mustard sauce on Hawaiian roll

(25) \$80 (50) \$165

Jerk Chicken Tacos

Jamaican Jerk spiced chicken strips with flour or corn tortillas with lettuce and mango salsa

***Tacos come deconstructed with items packaged separately so you can build your own taco (brisket and pulled pork also available)*

(25) \$75 (50) \$150

BBQ Brisket Quesadilla

Slow braised BBQ beef brisket on toasted flour tortilla with cheddar and Jack cheeses

(25) \$75 (50) \$165

Grilled Andouille Sausage Po' Boy

Grilled Cajun smoked sausage, mayo, tomato and shredded lettuce on local French bread

(25) \$75 (50) \$145

Assorted Cold Po' Boy Tray

Ham, honey turkey and roast beef mini po'boys dressed with mayo, lettuce and tomato

(25) \$75 (50) \$145

BBQ Bacon Cheeseburger Sliders

Mini beef burgers, provolone, bacon, and BBQ sauce on Hawaiian Rolls

(25) \$80 (50) \$165

Cajun Salmon Burger Sliders

Cajun seasoned salmon patty, grilled and topped with arugula and Creole remoulade sauce

(25) \$90 (50) \$190

Portobello Mushroom Po' Boy **veggie*

Grilled Portobello caps, baby greens, tomatoes and Creole mayo on New Orleans French bread

(25) \$75 (50) \$150

Black Bean Burger Sliders *vegan***

Vegan patty with black beans, sweet potato, seasonings and olive oil on Hawaiian roll with arugula and tomatoes

(25) \$65 (50) \$125

Entrees

NOLA BBQ Shrimp `n Grits

Gulf shrimp in a smoky herb sauce over creamy Gouda cheese grits, topped with scallion garnish

half pan \$85 full pan \$175

Shrimp and Chicken Étouffée

Trinity seasoning, Gulf shrimp and tender chicken meat smothered in a blonde roux with Creole seasonings served over white rice

half pan \$85 full pan \$175

Entrees (con'td)

NOLA BBQ Shrimp Pasta

Linguine pasta tossed in a smoky herb and parmesan cream sauce with Gulf shrimp

half pan \$85 full pan \$180

Creole Jambalaya

Cajun smoked sausage, chicken, long grain rice and trinity seasonings in Creole tomato sauce

half pan \$75 full pan \$160

Blackened Cajun Chicken Pasta

with fettuccine pasta in a creamy roasted garlic sauce with roasted peppers

half pan \$80 full pan \$170

Stuffed Pepper Orleans

Shrimp, ground meat, ground pork, trinity seasonings and breadcrumbs baked in half of a bell pepper

(10) \$70 (20) \$145

Andouille Sausage and Chicken Pasta

Cajun sausage and chicken cooked in a tomato and parmesan cream sauce tossed with penne pasta

half pan \$75 full pan \$160

Blackened Cajun Salmon

Salmon rubbed with blackened Cajun spices and cast iron grilled with a citrus glaze

(10) \$75 (20) \$150

Crabmeat Stuffed Catfish

Lightly seasoned catfish fillet stuffed with lump crabmeat dressing and baked golden brown

(10) \$90 (20) \$180

Magnolia Veggie Pasta

Yellow squash, zucchini, red onions, broccoli, sautéed in extra virgin olive oil and fresh herbs with penne pasta and fresh grated parmesan

half pan \$65 full pan \$125

Veggie Stuffed Portobello Mushroom

Black beans, rice, yellow squash, zucchini and roasted corn sautéed and stuffed in a portobello cap topped with a panko parmesan crust ***veggie*

(10) \$65 (20) \$125

Vegan Stuffed Bell Pepper *vegan***

sautéed mushrooms, herbed rice, trinity seasonings and breadcrumbs stuffed in half of a bell pepper

(10) \$60 (20) \$120

Soups, Sides and Salads

Chicken and Andouille Gumbo

Andouille smoked sausage and chicken in a roux based broth with trinity seasonings and spices served with white rice (*half pan*)

**Sold by gallon only \$ 85 (feeds approx. 20)*

Creole Seafood Gumbo \$120 (*gallon only*)

**One half pan of rice is included with one gallon of gumbo, extra rice is \$20 p/half pan.*

Red Beans and Rice

Classic slow cooked kidney beans with smoked turkey meat over white rice

**(meatless/vegan also available \$60/\$120)*

half pan \$65 full pan \$125

Southern Baked Beans

Southern-style BBQ baked beans with ground beef and bacon **(veggie also available)*

half pan \$65 full pan \$125

Drunken Sweet Potatoes

Sweet potato mash in a light cinnamon-butter Bourbon sauce

**(vegan (no butter) also available)*

half pan \$70 full pan \$145

Soups, Sides and Salads

(cont'd)

NOLA Dirty Rice

Cajun rice dressing made with beef, pork, trinity seasonings and Creole spices

half pan \$75 full pan \$150

Cajun Almond Pilaf Rice

A blend of brown, wild and white rice with shallots, garlic, seasoning and Cajun spices
*(*Vegan available)*

half pan \$60 full pan \$125

Four Cheeses Mac 'n Cheese

Macaroni in a fresh cream sauce layered with cheddar, American, Jack and Gouda cheeses
(bacon mac 'n cheese also available)

half pan \$75 full pan \$160
(Add bacon \$15) (Add bacon \$25)

Bacon & Cheese Whipped Potatoes

Creamy whipped potatoes with butter and herbs, topped with cheddar cheese and crispy bacon
(fully loaded with sour cream, bacon and scallions also available)

half pan \$85 full pan \$180
(fully loaded \$20) (fully loaded \$35)

Garlic and Herb Roasted New Potatoes

Roasted red new potatoes with garlic, olive oil rosemary and spices **Vegan*

half pan \$75 full pan \$160

Smoked Turkey Braised Collards

Slow braised collard greens with chunks of smoked turkey, cooked until tender

**vegan (no meat) also available \$60/\$125*
half pan \$70 full pan \$145

Roasted Veggie Medley

Zucchini, yellow squash, cauliflower, broccoli, mushrooms, red onions, garlic and peppers roasted in olive oil and rosemary

half pan \$65 full pan \$125

Grilled Asparagus *vegan***

Lightly sautéed in an olive oil and crushed garlic

half pan \$75 full pan \$150

Creole Potato Salad

Potatoes, eggs, scallions, mayo, mustard, a touch of sweet relish and a dash of Creole spices

half pan \$70 full pan \$145

Caesar Salad

Chopped Romaine leaves, parmesan and croutons tossed in a creamy Caesar dressing

half pan \$50 full pan \$90
(Add grilled Chicken \$20/\$40)

Mixed Garden Salad

Romaine, red cabbage, carrots, cucumbers and cherry tomatoes with creamy Vidalia dressing

half pan \$60 full pan \$110
(Add grilled Chicken \$15/\$30)

Dessert

Bananas Foster Bread Pudding

Classic New Orleans bread pudding topped with a buttery cinnamon whiskey pecan sauce and fresh bananas

half pan \$65
(feeds 12)

full pan \$125
(feeds 24)

Assorted Dessert Tray

An assortment of cookies, brownies, cakes, mini cupcakes or lemon bars *(based on availability of items)*

half tray \$50
(feeds approx. 12)

full tray \$95
(feeds approx. 24)

Disposable Wares

Disposable Food Warmers

Includes wire rack, deep steam pan and (2) 2 hour burning chafing fuel (sternos)
\$25 per set

Additional chafing fuel (sternos)
\$4 per can

Disposable Cocktail/Party Plates

Clear acrylic 6" (party/cocktail) disposable plates

25 count \$ 5

50 count \$10

100 count \$20

Disposable Dinner Plates

Clear acrylic 9" (dinner) disposable plates

25 count \$10

50 count \$20

100 count \$30

How to Order/Request A Quote:

Email your complete order to nolagirlfood@gmail.com. Be sure to include:

Full Name
Contact Number
Company Name (if applicable)
On-site Contact Name
On-site Contact Number
Delivery Address (full address)
Delivery Date and Delivery Time

Once submitted, we will follow up as quickly as possible with an order quote or invoice.

When ordering please specify portions by the numbered count in parenthesis () and half pan or full pan when items in pans are chosen. Half pan feeds approximately 10-12 pple/portions and full pan feeds approximately 20-25 pple/portions unless otherwise stated, counts are as listed in parenthesis ().

Soups and gumbos require a minimum of three days (72 hours) advance order.

Standard disposable paper dinner plates, napkins, forks and serving utensils will be provided unless otherwise specified (enough for your group, please advise if you need additional).

Please confirm all info on quote is correct including: **Delivery address, delivery date, delivery time and can be reached number**. If all info is correct and you are ready to book, please follow the payment instructions highlighted at the bottom of your quote/invoice.

Drop-off catering policy: (Please read BEFORE placing order!)

- *Unfortunately, due to the Covid-19 pandemic we are no longer able to provide refunds for canceled events or orders, we will only be able to provide a credit for booking at a later date based on date availability. Please be sure of your plans prior to booking.*
- *Any invoice not paid by 5pm CST the following day will be canceled.*
- *Once payment has been received you will be emailed that your order is “booked and confirmed” for the specified delivery date and time. **Nothing is confirmed until payment has been received.***

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- *Orders should be booked (paid for) no later than 3 days prior to delivery date. For orders placed three (3) days or less we cannot make any changes.*

Pick-up from our kitchen workspace is not an option.

*Party tray menu is for **drop-off services only** and cannot be used for on-site catering services, personal chef services or any other on-site special event catering services. All prices listed on party tray menu are before tax (9%) and service & delivery charge (15%) unless otherwise stated. Gratuity is not included in the invoice.*

Invoicing and Payments

Payment Options:

Venmo: *Payment can be made via Venmo (no fee if paying via debit card or checking account) to @nolagirlfood*

PayPal: *Payment can be made via your PayPal account to nolagirlfood@gmail.com*

(3% processing fee)

Zelle: *Payment can be made from your bank account (if your bank offers it) via Zelle to judie504@gmail.com*

Gratuities are accepted and much appreciated. Gratuities can be paid in cash at time of delivery.