

NOLA GIRL

Catering & Events

Drop-off Catering Party Trays

The food minimum for drop-off is \$500 plus tax (9%) and service & delivery charge (18%).

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 approx 10-12 portions, full pan feeds approx 20 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 \$45/\$85*)

(35) \$60 (70) \$115

NOLA Shrimp Cocktail

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

half pan \$95 full pan \$190

Hot

Jumbo Bacon Wrapped Shrimp

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

(25) \$95 (50) \$195

Petite NOLA Crab Cakes

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

(25) \$145 (50) \$295

Bourbon Street Chicken Skewers

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

(25) \$80 (50) \$155

Jamaican Jerk Chicken Wings ***spicy*

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

(50) \$95 (100) \$195

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

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

half pan \$90 full pan \$175

Sweet-Sriracha Cauliflower "Wings"

Cauliflower florets pan roasted and tossed in a sweet sriracha sauce

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) \$110 (50) \$210

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) \$95 (50) \$185

Petite Sandwiches, Sliders and Tacos (Cont'd)

Chicken Cordon Bleu Sliders

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

(25) \$90 (50) \$185

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 (pulled pork also available)*

(25) \$85 (50) \$170

Grilled Andouille Sausage Po' Boy

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

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

Crawfish Quesadillas (*New item)

Butter poached Louisiana crawfish tails, with green onions, Cajun spices, queso and provolone cheeses toasted on flour tortilla

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

Assorted Cold Po' Boy Tray

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

(25) \$90 (50) \$185

BBQ Cheeseburger Sliders

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

(25) \$95 (50) \$195

(Add bacon \$10) (Add bacon \$20)

Cajun Salmon Burger Sliders

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

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

Eggplant Po' Boy *veggie

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

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

Black Bean Burger Sliders **vegan

Vegan patty with black beans, sweet potato, seasonings and olive oil on Hawaiian roll with baby greens and roma 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 \$95 full pan \$195

Creole Jambalaya

Cajun smoked sausage, chicken, long grain rice and trinity seasonings in Creole tomato sauce
half pan \$80 full pan \$160

Crawfish Pasta

Louisiana crawfish tossed in a garlic and scallion parmesan cream sauce with rotini corkscrew pasta
half pan \$95 full pan \$195

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 \$95 full pan \$195

Andouille & Chicken Pasta

Cajun sausage and chicken cooked in a tomato and parmesan cream sauce tossed with penne
half pan \$85 full pan \$165

Blackened Cajun Chicken Pasta

with fettuccine pasta in a creamy garlic and parmesan cream sauce
half pan \$85 full pan \$175

Entrees (Cont'd)

Pasta-laya (*New item)

Andouille smoked sausage, chicken and shrimp, with trinity seasoning, tomato sauce and penne pasta

half pan \$95 full pan \$185

NOLA BBQ Shrimp Pasta

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

half pan \$95 full pan \$195

Blackened Cajun Salmon

Salmon rubbed with blackened Cajun spices grilled and citrus glazed

(10) \$95 (20) \$190

Crawfish & Chicken Enchilada (*New item)

Cajun chicken wrapped in flour tortillas, topped with crawfish queso cheese sauce and cheddar jack cheese

half pan \$95 full pan \$190

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 \$75 full pan \$150

Vegan Stuffed Bell Pepper **vegan

Black beans, rice, trinity seasoning, yellow squash and zucchini stuffed in half a bell pepper

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

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 cooked with trinity seasoning and smoked turkey over rice

*(meatless/vegan also available \$60/\$115)

half pan \$70 full pan \$145

Four Cheeses Mac 'n Cheese

Macaroni in a cream sauce layered with cheddar, American, Provolone and Gouda cheeses

half pan \$85 full pan \$175

(Add bacon \$20) (Add bacon \$30)

(bacon mac 'n cheese also available)

Crawfish Fried Rice (*New item)

Louisiana crawfish tails with pan-fried rice, egg, onions, minced garlic and scallions

half pan \$ 90 full pan \$190

Southern Baked Beans

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

half pan \$65 full pan \$125

Drunken Sweet Potato Mash

A sweet potato mash with butter, cinnamon, a touch of brown sugar and Bourbon

*(vegan (no butter) also available)

half pan \$75 full pan \$150

Soups, Sides and Salads (Cont'd)

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 \$95 full pan \$195
(fully loaded \$30) (fully loaded \$45)

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

Veggie Medley

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

half pan \$75 full pan \$150

Grilled Asparagus **vegan

Lightly sautéed in olive oil, crushed garlic and a twist of lemon

half pan \$75 full pan \$150

NOLA Dirty Rice

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

half pan \$75 full pan \$150

Caesar Salad

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

half pan \$60 full pan \$120
(Add grilled Chicken \$20/\$40)

Mixed Garden Salad

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

half pan \$65 full pan \$125
(Add grilled Chicken \$15/\$30)

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

Desserts

Bananas Foster Bread Pudding

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

*half pan \$75
(feeds 12)*

*full pan \$150
(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

****Notice**-- These items may be unavailable at certain times due to ongoing industry availability issues and shipping issues.**

Disposable Food Warmers

*Includes wire rack, deep steam pan and (2) 2 hour burning chafing fuel (sternos)
\$40 per set*

*Additional chafing fuel (sternos)
\$7 per can*

Disposable Cocktail/Party Plates

Clear acrylic 6" (party/cocktail) disposable plates
*25 count \$10
50 count \$15
100 count \$25*

Disposable Dinner Plates

Clear acrylic 9" (dinner) disposable plates
*25 count \$15
50 count \$25
100 count \$50*

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—serves approx. 10 portions

Full pan—serves approx. 20 portions

Counts—are as listed in parenthesis () unless otherwise stated

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

Please confirm all info on quote is correct, including: **Delivery address, delivery date, delivery time and phone 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.**
- **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.**
- **Orders must be booked (paid for) no later than 3 days prior to delivery date.**

- We only offer drop-off catering. **Pick-up from our kitchen workspace is not an option.** The delivery minimum is \$500.
- The 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 the party tray menu are before tax (9%) and service & delivery charge (18%) unless otherwise stated. Gratuity is not included in the invoice.

- **Payment Options:**

Venmo: Payment can be made via Venmo (3% processing fee). For Venmo payment send to @nolagirlfood

Zelle: Payment can be made from your bank account (no fee, and, if your bank offers it) via Zelle to judie504@gmail.com

- ***Gratuities***

Gratuities are not added to the quote or invoice. Gratuities are accepted and much appreciated. Gratuities can be paid in cash at time of delivery or added at time of payment using one of the payment options above.