



Drop-off Catering Party Trays Menu

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

*Please follow ordering instructions on the last pages and be sure to read the
"Drop-off Catering Policy" prior to placing your order.*

Half pan feeds approx 10 portions, full pan feeds approx 20 portions, depending on the dish.

(gf) = gluten free, (veg) = vegetarian, (vgn) = vegan

Appetizers

Cold

Candied Bacon Deviled Eggs

Classic Southern deviled eggs with creamy egg relish mix, topped with brown sugar candied bacon (*Classic also available \$60/\$115*)

(35) \$70 (70) \$130

Bourbon Street Chicken Skewers

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

(25) \$80 (50) \$150

NOLA Shrimp Cocktail **(gf)*

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

half pan \$110 full pan \$225

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

Hot

Jumbo Bacon Wrapped Shrimp **(gf)*

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

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

Classic New Orleans BBQ Shrimp

Peel 'n eat shrimp in a smokey, buttery Worcestershire sauce base, with herbs and Creole spices, served with French bread slices

half pan \$120 full pan \$245

Petite NOLA Crab Cakes

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

(12) \$90 (24) \$180

Sweet-Sriracha Cauliflower "Wings"

Cauliflower florets pan roasted and tossed in a sweet sriracha sauce

half pan \$80 full pan \$165

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) \$125 (50) \$245

Assorted Cold Po' Boy Tray

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

(25) \$115 (50) \$230

Petite Sandwiches, Sliders and Tacos (cont'd)

Grilled Chicken Cordon Bleu Sliders

Grilled chicken breast, with ham, provolone and Creole mustard aioli on Hawaiian roll

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

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*

(Sour cream, cheese and/or guacamole extra)

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

Cajun Chicken Quesadillas

Cajun seasoned grilled chicken strips with provo-mozzarella cheese on a toasted flour tortilla, with salsa and sour cream

(25) \$85 (50) \$185

Veggie Quesadillas **(veg)*

Red peppers, roasted corn, black beans, onions and monterey jack cheese on flour tortilla

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

Black Bean Burger Sliders **(vgn)*

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

(25) \$70 (50) \$135

Entrees

NOLA BBQ Shrimp 'n Grits **(gf)*

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

half pan \$110 full pan \$225

Creole Jambalaya **(gf)*

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

half pan \$85 full pan \$175

Cajun Shrimp and Penne Pasta

Cajun spiced shrimp and penne tossed in a garlic butter cream sauce with fresh herbs

half pan \$95 full pan \$195

Crawfish Pasta

Louisiana crawfish tossed in garlic and scallion parmesan cream sauce with corkscrew pasta

half pan \$125 full pan \$245

Andouille & Chicken Pasta

Cajun andouille sausage and chicken cooked in tomato and parmesan cream sauce with penne

half pan \$95 full pan \$185

Shrimp and Chicken Étouffée

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

half pan \$115 full pan \$230

Blackened Cajun Chicken Pasta

with fettuccine pasta red roasted peppers in a creamy garlic and parmesan cream sauce

half pan \$90 full pan \$180

Blackened Cajun Salmon

Salmon rubbed with blackened Cajun spices grilled and citrus glazed

(10) \$115 (20) \$230

Magnolia Veggie Pasta **(vgn)*

Yellow squash, zucchini, red onions, broccoli, sautéed in extra virgin olive oil and fresh herbs with bow tie pasta

half pan \$75 full pan \$145

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

Sold by gallon only \$ 95 (feeds approx. 20)

Creole Seafood Gumbo

Shrimp, chicken, andouille sausage and Louisiana blue crabs in rich roux broth, with rice

Sold by gallon only \$125 (feeds approx. 20)

****PLEASE NOTE****: For transport reasons and to prevent spoilage gumbo will arrive chilled in a separate container upon delivery. Gumbo will need to be quick-heated on-site. One half pan of rice is included with one gallon of gumbo, extra rice is \$20 p/half pan.

Red Beans and Rice **(gf)*

Classic slow cooked kidney beans cooked with trinity seasoning and smoked turkey with rice

**(meatless/vegan also available \$75/\$160)*

half pan \$90 full pan \$175

Smoked Turkey Braised Collards **(gf)*

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

**vegan (no meat) also available \$70/\$145*

half pan \$85 full pan \$165

Veggie Medley **(vgn, gf)*

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

half pan \$85 full pan \$175

Classic Pasta Salad **(veg)*

Tri-color twist pasta, red onions, bell peppers, tomatoes, cucumber, fresh herbs, olives, grated parmesan, tossed in a vinaigrette and chilled

half pan \$75 full pan \$145

Four Cheeses Mac 'n Cheese

Macaroni in a cream sauce layered with cheddar, Colby, Provolone and smoked Gouda cheese

half pan \$85 full pan \$170

Crawfish Fried Rice

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

(Add shrimp \$20/\$40)

half pan \$120 full pan \$235

Drunken Sweet Potato Mash **(veg, gf)*

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

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

half pan \$75 full pan \$145

Caesar Salad **(veg)*

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

half pan \$65 full pan \$130

(Add grilled Chicken \$25/\$45)

Mixed Garden Salad **(veg)*

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

half pan \$70 full pan \$140

(Add grilled Chicken \$25/\$45)

Creole Potato Salad **(veg, gf)*

Potatoes, boiled eggs, green onions, mayo, mustard, a touch of sweet relish and a dash of Creole spices

half pan \$75 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 \$85

(feeds 12)

full pan \$165

(feeds 24)

Assorted Dessert Tray

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

half tray \$75

(feeds approx. 12)

full tray \$150

(feeds approx. 24)

Disposable Wares

*****PLEASE NOTE*****

The following items below may be unavailable at certain times due to supply chain/availability 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)

\$5 per can

Disposable Cocktail/Party Plates

Clear acrylic 6" (party/cocktail) disposable plates

25 count \$15

50 count \$25

100 count \$35

Disposable Dinner Plates

Clear acrylic 9" (dinner) disposable plates

25 count \$20

50 count \$30

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

You can also fill out the “Request A Quote” form on our website www.nolagirlfood.com. 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, either enough for your group or up to 25 pieces for small groups, up to 50 pieces for large groups.

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!)**

- **Cancellations:** Unfortunately, due to the COVID-19 pandemic (post) we are no longer able to provide refunds if you cancel your order, but you may be able to receive a credit for future catering services at a later date based on our 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. **Your order will not be confirmed until payment has been received.***
- *Your order must be **PAID IN FULL** prior to delivery. If payment arrangements have been made then your balance must be paid no later than **three (3) days** prior to your delivery date.*
- *The minimum food delivery is \$500 before taxes. We only offer drop-off catering. **Pick-up from our kitchen workspace is not an option.***
- *All prices listed on the party tray menu are before tax (9%) and service & delivery charge (18%) unless otherwise stated.*

Payment Options:

Venmo: Payment can be made via Venmo. For **Venmo** payment please send to **@nolagirlfood**

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

PayPal: If you would like to pay via PayPal, email us at nolagirlfood@gmail.com and we will send you a payment link via PayPal invoicing. The PayPal processing fee is 4% and you do not need a PayPal account to pay this way.

BILL: If you are a business or company on the BILL platform (formerly BILL.COM) and need to pay via ACH, please contact us at nolagirlfood@gmail.com to arrange payment.

For any other questions about payment options, please email nolagirlfood@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.

Updated as of 1/9/25

www.nolagirlfood.com

nolagirlfood@gmail.com