

Special FALL MENU

Choose two (2) items from each option.

Half pans feed approx. 10, full pans feed approx. 20.

Pan sizes cannot be mixed. No substitutions.

Additional options from our regular party tray menu can be added at cost.

Special fall menu effective until November 28, 2026

APPETIZER OPTIONS

NOLA SHRIMP COCKTAIL *(GF)

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

BOURBON STREET CHICKEN SKEWERS

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

MINI BEEF MEATBALLS

Cooked in our very own special sweet 'n tangy barbecue sauce

SWEET-SRIRACHA CAULIFLOWER "WINGS"

Cauliflower florets pan roasted and tossed in a sweet sriracha sauce

SIDE OPTIONS

FOUR CHEESES MAC 'N CHEESE

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

CAESAR SALAD *(VEG)

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

RED BEANS AND RICE *(GF)

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

VEGGIE MEDLEY *(VGN, GF)

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

MAIN OPTIONS

CREOLE JAMBALAYA *(GF)

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

CAJUN SHRIMP AND PENNE PASTA

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

BLACKENED CAJUN CHICKEN PASTA

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

MAGNOLIA VEGGIE PASTA *(VGN)

Yellow squash, zucchini, red onion, red bell pepper sautéed in extra virgin olive oil and fresh herbs with bow tie pasta

NOLA GIRL CATERING

Email for booking:

nolagirlfood@gmail.com

Half pan option
\$575

Full pan option
\$1,100

Price excludes tax (9%) and service & delivery (18%)

Visit our website www.nolagirlfood.com for booking and more info.