

# Special MARDI GRAS



## MENU

*Choose two (2) 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.*

### 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 DISH 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 DISH 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](mailto:nolagirlfood@gmail.com)

*Half pan options*

**\$575**

*Full pan options*

**\$1,100**

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