



# NOLA GIRL

## Catering & Events

### PARTY TRAYS CATERING MENU

#### PETITE SANDWICHES, SLIDERS AND TACOS

(cont'd)

##### Jerk Chicken Tacos

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

*\*\*Tacos come deconstructed with items packed separately so you can build your own taco (sour cream, cheese and/or guacamole extra)*

**(25) \$85      (50) \$175**

##### Black Bean Burger Sliders \*(vgn)

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

**(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

In a tomato parmesan cream sauce with penne  
**half pan \$95      full pan \$185**

##### 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**

##### Shrimp and Chicken Étouffée

Trinity seasoning, 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

Rubbed with blackened Cajun spices grilled and citrus glazed

**(10) \$105      (20) \$215**

##### 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

**half pan \$75      full pan \$145**

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#### 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 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 \$85 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 vinaigrette

*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 \$125*

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

##### Mixed Garden Salad \*(veg)

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

*half pan \$75 full pan \$145*

*(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*

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## DESSERTS

**Bananas Foster Bread Pudding**  
Classic New Orleans bread pudding  
topped with a buttery cinnamon bourbon  
pecan sauce and fresh bananas  
*half pan \$85      full pan \$165*  
*(feeds 12)      (feeds 24)*

**Assorted Dessert Tray**  
An assortment of cookies, brownies,  
cakes, mini cupcakes or lemon bars  
*(based on availability of items)*  
**half tray \$75      full tray \$150**  
*(feeds approx. 12) (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*)  
\$30 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



# NOLA GIRL

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## HOW TO REQUEST A QUOTE OR PLACE AN ORDER

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Email your complete order to [nolagirlfood@gmail.com](mailto: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](http://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.

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## DROP-OFF CATERING POLICY

*(Please read BEFORE placing order!)*

### 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](https://www.venmo.com/@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](mailto:judie504@gmail.com)

**PayPal:** If you would like to pay via PayPal, email us at [nolagirlfood@gmail.com](mailto: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](mailto:nolagirlfood@gmail.com) to arrange payment.

For any other questions about payment options, please email [nolagirlfood@gmail.com](mailto:nolagirlfood@gmail.com)

### 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.

### 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.