

NOLA Girl

Catering & Events
(504) 617 0021

ON-SITE PRIVATE CHEF DINING EXPERIENCE

We are very pleased to offer our NOLA Girl in-house private chef dining experience. This is a great way to enjoy either a formal dining service or a casual meal in your home or house rental space with close family and friends.

Our dinner services generally consist of a minimum of four courses plus an “amuse bouche” complimentary of the chef (*The Amuse bouche is chef's choice*).

The chef can also work with you to put together a menu and courses specifically for your affair. Additionally, hors d'oeuvres may be added if there is a cocktail hour prior to dinner service or if you would like to incorporate it into your dinner service. During the menu developing process please advise the chef of any food allergies or restrictions you or your guests may have.

When planning your dinner keep in mind total time start to finish generally runs 4.5 hours this includes: ***1.5 hours set-up/prep time, 1.5 hours food service time (depending on menu) and 1 hour break down/clean up.***

Types of Dining Services

Multi course seated dinner service:

Seated dinner service that includes at least four courses. This dining style may be formal, semi-formal, informal, or couples (date night) dining. Below is our standard four course dinner service. You can choose three courses if you would like.

Amuse Bouche (Chef's Choice)

1st course Soup or Salad

2nd course Appetizer

3rd course Entrée

4th course Dessert

What is an “amuse bouche”? *Amuse bouche is French term meaning “mouth pleaser” or “mouth amuser” describing a 1 or 2 bite-sized hors d'oeuvre served prior to dinner service, compliments of the chef. It sets the tone of the dinner in anticipation of the courses ahead.*

Semi-formal or Formal:

Multiple courses (3 or 4) prepared by the chef on-site, served individually, set table with chargers, formal plates, flatware, cloth napkins, table runner, standard printed menu and water service

Family-style:

This style of dining is generally casual, self-serve. Food is prepared on-site by the chef and served in a rustic family style manner at the table where everyone serves themselves.

Relaxed casual:

This style of dining is typically non-formal, very casual. Food is prepared on-site by the chef, an announcement will be made after preparation of each course. The food for each course is plated at the same time and everyone grabs a dish at their own leisure. This dining style is great for groups that just want to enjoy a relaxing day at their home or rental space with family and friends. Includes standard disposable wears such as clear acrylic plates, clear flatware and disposable napkins.

Tasting Menu (tapas style):

If you prefer a sampling of multiple menu items versus a full coursed dinner then a tasting menu may be a great option for you and your guests. Tasting menus consist of small plate samplings (*approx. 2 to 6 ounces*) of various food options of your choice (*generally 4-6 options*). This dining style may exceed the standard food service time of 1.5 hours, plus prep time. Pricing will depend on the number of options and type of options selected.

Approximate pricing:

Below is an approximate pricing guide for our standard four course dinner. There is a minimum of \$150 for in-house personal chef dinner services. You may choose up to two entrees choices for coursed dinners. Please keep in mind the more options you add to your courses, the more the cost will be per person and your dinner service time may run longer.

<i>Dinner for 2</i>	\$150
<i>Dinner for 3 to 6</i>	\$150-\$300
<i>Dinner for 7 to 12</i>	\$350-\$600
<i>Dinner for 13 to 20</i>	\$650-\$1000

*Prices are **approximate** and are subject to change. Final pricing will depend on the number of options, type of options selected and head count. Prices do not include wait staff fee, tax and 20% gratuity. Additional costs may apply depending on the selection of certain menu items. Menu options are based on availability.*

Specialty formal plates or fine China, specialty flatware, specialty napkins and specialty glassware may be rented at an additional cost.

Requesting a quote and booking guidelines:

- Check availability by contacting Dannielle “Chef Dee” at nolagirlfood@gmail.com
- Choose menu options or collaborate with the chef on a menu especially for your dinner. ***A full quote cannot be provided until you have submitted your menu selection.*** If you are choosing two (2) entrées as options for your guests, please provide a total number of each entrée.

The cost per person will be determined by the main entrée on the formal full quote. Once you have decided on a menu email desired dinner menu to nolagirlfood@gmail.com for a full quote along with the following:

Full Name

Contact Number

Date of Event

Food service start time (if you are having appetizers during a cocktail hour, such as an app station, please list the time you would like to start cocktail/app hour)

Number of guests (If you are choosing two (2) entrées as options for your dinner, please provide a total number of each entrée. The all-inclusive cost per person will be determined by the main entrée on the formal full quote)

Event address

A quote will be provided as soon as possible. The quote will be based on the head count provided at time of quote.

- Once quote has been provided and you are ready to move forward with booking, please confirm all is correct including event date, event address, food service start time, menu and event details then let the chef know when you are ready to proceed with booking.
- **Booking Guidelines:** Once you have confirmed the quote and are ready to book your event you can do either of the following methods:

Pay your invoice in full

or

Book with a minimum deposit of half (50%) of the invoiced amount to secure your date and time.

Your event must be *paid in full* no later than one week (7 days) prior to your dinner.

- **Short Notice Bookings:** Short-notice bookings with a notice of one week or less are based on availability. If available, all short-notice bookings will incur an additional short-notice booking fee of 20%. All short-notice dinner bookings must be **paid in full** via credit card at time of booking.

In-house private chef dinner policy:

Diners of four (4) or more will require at least one (1) wait staff person for multi coursed dinners. Additional staffing may be needed as required for tasting menu dinner service. The total number of wait staff needed will depend on the total number of diners for your dinner.

Wait staff fee is \$20 p/hour, per wait staff person.

It is preferred that you book your dinner at least two (2) weeks in advance. All private dinners must be paid in full at least one week (7 days) prior to your dinner date.

All short-notice bookings (one week, 7 days or less) will be based on availability and will incur an additional charge of 20% of total invoiced amount. Availability of certain food items cannot be guaranteed.

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IN-HOUSE PRIVATE CHEF DINING EXPERIENCE SAMPLE MENU

Please take a look at some of our sample menu offerings. Please keep in mind that this is simply a sample working menu and that the chef often times makes changes and additions as necessary to provide clients with the best dining options as possible.

If there is a dish that you are interested in but don't see please inquire with the Chef Dee.

Appetizers

Deviled Eggs

*classic southern deviled egg with creamy yolk and relish mixture
(can be topped with candied bacon, pulled pork or poached crawfish (when avail))*

Crabmeat Stuffed Mushrooms

*baby Bella mushrooms stuffed with blue crab crabmeat, herbs and spices,
topped with golden brown Parmesan panko crust*

Louisiana Stuffed Crabs

*Louisiana lump blue crab meat with herbs, bread crumbs and
Creole spices stuffed in its own crab shell*

Blue Crab Claws Bordelaise

Louisiana blue crab claws sautéed in a buttery Creole sauce with garlic and herbs

Petit NOLA Crab Cake

topped with Creole sauce

Crabmeat au Gratin

*Louisiana crabmeat in béchamel sauce with shallots and scallions topped with mild cheddar
served with garlic buttered toast*

Crabmeat Stuffed Fried Jumbo Shrimp

*jumbo Gulf shrimp stuffed with crabmeat dressing, deep fried and finished with
pork tasso cream sauce*

Classic New Orleans BBQ Shrimp

*Gulf shrimp cooked in a buttery Worcestershire sauce with herbs and Creole spices,
served with French bread slices (peel 'n eat)*

NOLA Shrimp Cocktail

boiled and chilled jumbo Gulf shrimp with cocktail sauce

Southern Fried Green Tomatoes with Creole Shrimp Remoulade

*green tomatoes lightly seasoned and battered, coated with cornmeal and fried crispy,
topped with a Creole shrimp remoulade
(based on availability)*

Cajun Boudin Balls

deep fried Cajun Boudin sausage balls served with Creole mustard aioli

Cajun Boudin Pot Sticker

steamed Asian style dumpling with boudin, scallions, ginger, garlic and cilantro

Jerk Chicken Taco

Caribbean spiced jerk chicken with pineapple mango salsa

Beef Tenderloin Crostini

with herbed goat cheese spread

Soups and Salads

Chicken and Andouille Sausage Gumbo

Andouille, Cajun hot sausage and chicken with trinity spices in a roux based broth with white rice

Creole Seafood Gumbo

*shrimp, crab, Andouille smoked sausage chicken and spicy hot sausage
in a rich broth, served with white rice*

Crab and Lobster Bisque

*smooth, creamy lobster bisque topped with butter poached lobster and
Louisiana lump crabmeat*

Classic French Onion Soup

topped with French bread and melted swiss

Mediterranean Greek Salad

*romaine and red leaf lettuces, shaved carrots, cucumbers, cherry tomatoes, black olives and Feta
with Greek vinaigrette*

Mixed Green Salad

*romaine, red cabbage, carrots, radishes, cherry tomatoes with
creamy Vidalia dressing*

Strawberry Fields Salad

*spinach, mixed baby greens, shaved carrots, strawberries, toasted pecans,
pickled red onions and goat cheese with strawberry vinaigrette*

Entrées

(small plate or full plates)

New Orleans BBQ Shrimp 'n Grits

Gulf shrimp in a smoky herb sauce over creamy Gouda cheese grits

Shrimp and Chicken Étouffée

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

Shrimp Creole

Gulf shrimp cooked in a Creole tomato sauce with trinity seasoning and white rice

Creole Jambalaya

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

Crabmeat Stuffed Catfish

with NOLA dirty rice and braised collards

Catfish Tchoupitoulas

Southern fried catfish topped with a creamy shrimp Béchamel sauce served with NOLA dirty rice and grilled asparagus

NOLA Surf 'n Turf

jumbo Gulf shrimp with cream béchamel sauce over tender beef filet cooked to order

Cajun Blackened Chicken Pasta

creamy fettuccine pasta with roasted garlic and roasted red peppers

Chicken Cordon Bleu

lightly breaded split chicken breast stuffed with ham (local), provolone and Swiss cheeses, topped with a Creole cream sauce

BBQ Braised Beef Short Ribs

slow braised in our own sweet 'n spicy habanero gold BBQ sauce served with four cheese fusilli macaroni and braised collards

Veggie Stuffed Portobello Mushroom

sautéed yellow squash, zucchini, roasted corn, red onion and peppers stuffed in a Portobello cap, topped with panko Parmesan crust

Vegan Stuffed Bell Pepper

sautéed mushrooms, tomatoes, herbed rice, trinity seasonings and breadcrumbs stuffed in half a bell pepper

**Most entrées come with a choice of side and vegetable unless otherwise stated*

Sides

Choice of

Four Cheeses Baked Fusilli Macaroni
American, Jack, Gouda and sharp cheddar

NOLA Dirty Rice

Risotto Rice

Creamed New Potatoes

Garlic & Herb Roasted Potatoes

Turkey Braised Collards
(meatless also available)

Grilled Asparagus

Garlic Green Bean Sauté

Roasted Brussel Sprouts
with bits of bacon

Dessert

Bananas Foster Bread Pudding
*classic New Orleans bread pudding topped with a buttery cinnamon
pecan whiskey sauce and fresh bananas*

Southern Apple Cobbler
with fresh crème

Chocolate and Crème Mousse
light and airy chocolate mousse, topped fresh whipped cream

Southern Pecan Pie
topped with fresh crème

Strawberry French Cheesecake
*light and airy whipped creole cream cheese with a graham cracker bottom crust
topped with fresh strawberry sauce*

This menu is simply a sample menu. If there is a specialty item you would like that you do not see or would like to put together your own menu please consult with the chef.