

# NOLA Girl

Catering and Events

(504) 617 0021

## ON-SITE BRUNCH CATERING MENU

Our on-site brunch hours generally run anywhere between the hours of 10 a.m. to 3 p.m. for up to two (2) hours of food service (*excludes set-up and break down times*). Brunch items include a mix of breakfast and lunch dishes set up buffet style. An action station can be added for specialty made to order items.

There is a 25 person minimum for on-site brunch catering.

*You must email [nolagirlfood@gmail.com](mailto:nolagirlfood@gmail.com) to request a quote and availability for on-site brunch catering.*

## *Entrees and Main Dishes*

### **Bananas Foster French Toast**

*egg batter drenched French bread, toasted and topped with a buttery cinnamon bourbon sauce and fresh banana slices*

### **Pain Per du**

*classic French toast slices dusted with powdered sugar*

### **Buttermilk Pancakes**

*with syrup or toppings*

### **Buttermilk Chicken 'n Waffles**

*tender buttermilk batter fried chicken atop of a crispy Belgian style waffle dusted with powdered sugar*

### **NOLA BBQ Shrimp 'n Grits**

*Gulf shrimp in a smoky herb sauce over creamy Gouda cheese grits, topped with bits of bacon and fresh scallions*

### **Fried Catfish 'n Grits**

*southern fried catfish strips over creamy gouda cheese grits topped with sauce piquante*

### **Southern Fried Green Tomatoes**

*topped with spicy shrimp remoulade \*(based on availability)*

### **Shrimp Creole**

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

**Shrimp and Chicken Étouffée**

*trinity seasoning, Gulf shrimp and chicken smothered in a blonde roux with Creole seasonings served over 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*

**Blackened Cajun Salmon**

*salmon rubbed with blackened Cajun spices and cast iron grilled*

***Action Stations Items:***

**Omelet**

*with choice of: Ham, cheese, scallions, spinach, peppers, mushrooms, tomatoes*

**Pasta Station**

*chicken and andouille in tomato parmesan cream sauce, shrimp and/or chicken in Alfredo or blackened Cajun chicken or shrimp and crabmeat pasta*

***Meat Options:***

Bacon

Turkey Sausage

Morning Pork Sausage

Andouille Smoked Sausage

***Sides and Other Options:***

**Scrambled Eggs**

**Hash Brown Potatoes**

*with pepper and onions*

**Creole Jambalaya**

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

**Four Cheese Baked Macaroni**

*American, Jack, Gouda and sharp cheddar*

**NOLA Shrimp Cocktail**

*with cocktail sauce*

**Petite NOLA Crab Cakes**

*with Creole sauce*

**Grilled Asparagus**

*lightly sautéed in olive oil, crushed garlic and a twist of lemon*

**Smoked Turkey Braised Collards**

*slow braised collard greens with chunks of smoked turkey slow braised until tender*

**Roasted Vegetable Medley**

*yellow squash, broccoli, mushrooms, red onions, garlic and peppers  
roasted in olive oil with rosemary and thyme*

**Drunken Sweet Potatoes**

*roasted sweet potatoes tossed in a light cinnamon-butter Bourbon sauce*

*Salads*

**Creole Potato Salad**

**Strawberry Fields Salad**

*with strawberry vinaigrette*

**Mixed Garden Salad**

*Fruit and Cheese Display*

Fresh Seasonal Fruit

Variety of cheese, fruit and crackers

*Breads, Pastries and Desserts*

Buttermilk Biscuits

Whole Wheat Toast

Bagels

Assorted Pastries

Assorted Petite Desserts

Bananas Foster Bread Pudding

*Drinks*  
*(non-alcoholic)*

Coffee *(local)*  
Lemonade  
Sweet or unsweetened Tea  
Un-sweetened Tea  
Orange Juice  
Cranberry Juice

**Mimosa Bar, Bellini Bar and Bloody Mary Bar options are also available**  
*(please inquire about offerings and what is provided)*

## *How to request at quote:*

- Check availability by emailing Dannielle “Chef Dee” at [nolagirlfood@gmail.com](mailto:nolagirlfood@gmail.com)
- *Provide all info about your event including:*
  - Full Name*
  - Phone Number*
  - Date of event*
  - Time of event*
  - Food service time (time you would like food service to begin)*
  - Head Count (number of guests you expect to attend)*
  - Venue or Event address*
- Provide your menu options or collaborate with the chef on a menu especially for your brunch. 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.

## *On-site brunch catering policy: (Please read!)*

- **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 brunch.**
- **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.

