

**NOLA  Girl**  
**Catering & Events**

**(504) 617 0021**

**ON-SITE SPECIAL EVENT  
CATERING MENU**

The types of services offered include: Passed appetizers or appetizer stations, buffet table service with chaffers, self-service food stations, action stations and specialty items stations.

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

*You must email [nolagirlfood@gmail.com](mailto:nolagirlfood@gmail.com) to request a quote for special event catering.*

*Appetizers*

**Boudin Pot Stickers**

*steamed dumpling stuffed with Cajun boudin sausage, nappa cabbage, scallions and ginger*

*(Cajun hot sausage and veggie pot stickers also avail)*

**Cajun Boudin Balls**

*deep fried Cajun Boudin sausage balls served with Creole mustard aioli*

**Candied Bacon Deviled Eggs**

*Southern deviled egg with creamy yolk and relish mixture topped with brown sugar candied bacon (pulled pork or crawfish also available)*

**Bourbon St. Chicken Skewers**

*chunks of chicken skewered, marinated and grilled in bourbon whiskey sauce*

**Jumbo Bacon-wrapped Shrimp**

*jumbo Gulf shrimp wrapped with hickory smoked bacon, grilled with a sweet and spicy glaze*

**Gulf Shrimp Cocktail**

*chilled, lightly seasoned boiled Gulf shrimp, served with cocktail remoulade*

**Petite NOLA Crab Cakes**

*Louisiana lump blue crab meat, herbs, seasonings and light breading, served with Creole remoulade sauce*

**Fried Green Tomatoes  
with Creole Shrimp Remoulade**

*green tomatoes seasoned and coated with cornmeal, fried crispy, served with shrimp remoulade sauce*

**Sweet-Sriracha  
Cauliflower "Wings"** \*veggie  
*cauliflower florets pan roasted in olive oil and tossed in a sriracha-agavé Buffalo sauce*

**Stuffed Mushroom Caps** \*veggie  
*crimini mushroom caps stuffed with herbs, breadcrumbs, cream cheese, mozzarella and goat cheeses*

**Crabmeat Stuffed Shrimp**

*lightly seasoned shrimp stuffed with crabmeat dressing broiled with lemon butter tasso sauce*

## *Soups and Salads*

### **Chicken and Andouille Sausage Gumbo**

*Cajun Andouille smoked sausage,  
chicken and spicy Louisiana hot  
sausage with trinity seasonings and  
spices, served 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 crab*

### **Strawberry Fields Salad**

*strawberries, cucumber, carrots,  
toasted pecan toasted with baby field  
greens with strawberry vinaigrette*

### **Caesar Salad**

*chopped Romaine leaves, fresh made  
croutons and creamy Caesar dressing*

### **Mixed Green Salad**

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

### **Mediterranean Greek Salad**

*red leaf and Romaine lettuces, carrots,  
cucumbers, cherry tomatoes, black  
olives, feta cheese with Greek  
vinaigrette dressing*

### **Creole Potato Salad**

*Creole-style potato salad with mayo,  
chopped eggs, spices, scallions and  
sweet pickle relish*

## *Petit Sandwiches, Sliders and Tacos*

### **BBQ Shrimp Po' Boy**

*Gulf shrimp in a smoky herb butter  
sauce on local French bread with  
Creole mayo and lettuce*

### **Root Beer Braised Pulled Pork Po' Boy**

*spice-rubbed pork roast slowly braised  
in Barq's Root Beer served on local  
French bread with Mardi Gras slaw  
(slider also available)*

### **Andouille Sausage Po' Boy**

*grilled Cajun smoked sausage, Creole  
mayo, tomato and shredded lettuce on  
local French bread*

### **BBQ Beef Brisket Sliders**

*slow braised brisket, our own BBQ  
sauce, dressed with Mardi Gras slaw  
(po' boy also available)*

### **Chicken Cordon Bleu Sliders**

*grilled chicken with warm ham, melted  
provolone and Creole mustard aioli on  
Hawaiian roll*

### **BBQ Bacon**

### **Cheeseburger Sliders**

*mini beef burger, provolone, bacon,  
and BBQ sauce on Hawaiian Roll*

### **Cajun Salmon Burger Sliders**

*Cajun seasoned and herb salmon patty,  
grilled and topped with arugula and  
Creole sauce (veggie)*

### **Jerk Chicken Tacos**

*Caribbean spiced jerk chicken with  
purple slaw mix and Creole mustard  
aioli on flour tortilla or corn tortilla  
\*\*brisket, pulled pork, steak taco also  
available*

*Build your own taco bar also available*

### **Portobello Mushroom Po' Boy**

*grilled Portobello caps, baby greens,  
tomatoes and Creole mayo on local  
French bread*

### **Black Bean Burger Sliders** \*vegan

*vegan patty made with black beans,  
sweet potato, seasonings and olive oil  
on Hawaiian Roll*

## *Entrées*

*(entrees available as small plate or full plate portions)*

### **NOLA 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 thigh meat smothered in a  
blonde roux with Creole seasonings  
served over white rice*

### **BBQ Shrimp Pasta**

*linguine pasta tossed in a buttery  
Worcestershire and Parmesan cream  
sauce with Gulf shrimp*

### **Shrimp Creole**

*shrimp cooked in a spicy tomato sauce  
with tomatoes sauce, trinity seasonings  
and Creole seasonings over white rice*

### **Catfish Tchoupitoulas**

*southern fried catfish topped with a  
creamy shrimp Béchamel sauce  
served with NOLA dirty rice*

### **Crabmeat Stuffed Catfish**

*lightly seasoned catfish fillet stuffed  
with Louisiana lump crabmeat dressing  
served with NOLA dirty rice*

### **Creole Jambalaya**

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

### **Pasta Dupré**

*Andouille smoked sausage, grilled  
chicken, peppers and onions in a  
tomato parmesan cream sauce tossed  
with penne pasta*

### **Cajun Blackened Chicken Pasta**

*tossed in creamy fettuccine pasta with  
roasted garlic and roasted peppers*

### **Stuffed Bell Pepper Orleans**

*shrimp, ground meat, ground pork,  
trinity seasonings and bread crumbs  
baked in half of a bell pepper*

### **Chicken Cordon Bleu**

*lightly breaded split chicken breast,  
stuffed with ham, provolone and Swiss  
cheeses, topped with a Creole-Dijon  
cream sauce*

### **Apple Cider Pork Loin**

*quick seared and slow braised in  
apples, onions and apple cider*

## **BBQ Braised Short Ribs**

*beef short ribs slow braised in our own sweet 'n spicy  
habanero gold BBQ sauce*

### **Blackened Cajun Salmon**

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

### **Vegan Stuffed Bell Pepper**

*sautéed mushrooms, yellow squash,  
zucchini, herbed rice, trinity seasonings  
and breadcrumbs stuffed \*\*vegan*

### **Veggie Stuffed Portobello** \*veggie

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

### **Magnolia Pasta** \*veggie

*broccoli, zucchini, yellow squash, red  
onions and fresh herbs sautéed in extra  
virgin olive oil with penne pasta  
finished with fresh grated parmesan*

## *Sides*

### **NOLA Dirty Rice**

*Cajun rice dressing made with beef,  
pork, trinity seasonings and Creole  
spices*

### **Cajun Almond Pilaf Rice**

*a blend of brown, wild and white rice  
with shallots, garlic, seasoning and  
Cajun spices*

### **Bacon & Cheese**

#### **Whipped Potatoes**

*creamy whipped potatoes with butter  
and herbs, topped with crispy bacon  
and cheddar cheese  
(fully loaded with sour cream and scallions  
available)*

### **Garlic and Herb**

#### **Roasted Potatoes**

*roasted red new potatoes with garlic,  
olive oil, fresh Rosemary, thyme and  
Cajun spices*

### **Drunken Sweet Potatoes**

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

### **Four Cheeses Mac 'n Cheese**

*macaroni in a fresh cream sauce  
layered with cheddar, American, Jack  
and Gouda cheeses  
(bacon mac 'n cheese also available)*

### **Smoked Turkey**

#### **Cornbread Dressing**

*smoked turkey chunks, cornbread,  
trinity seasonings, spices and fresh  
sage baked until golden  
(veggie option also available)*

### **Roasted Vegetable Medley**

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

### **Smoked Turkey**

#### **Braised Collards** \*veggie

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

### **Grilled Asparagus** \*\*vegan

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

## *Desserts*

### **Bananas Foster Bread Pudding**

*classic New Orleans bread pudding, topped with bananas in a buttery cinnamon whiskey sauce*

### **Apple Cobbler**

*traditional southern cobbler with pastry bottom filled with cinnamon apples  
topped with pastry crust and baked until golden brown  
(peach cobbler also available)*

### **Assorted Dessert Tray**

*petite cakes, fudge brownies, cookies*

### **Cake Pops**

*praline, birthday cake, red velvet*

### **Custom Dessert Bar or Candy Bar**

*call or email to discuss options*

## *Beverage Services*

### **Coffee Service**

*There is a 25 person minimum for coffee service. This includes unlimited local brand coffee, cream, sugar, Splenda, disposable coffee cups and stirrers.*

### **Non-Alcoholic Beverages**

#### **Fresh Lemonade Station**

#### **Tea Station**

*(sweetened or unsweetened)*

#### **Soft Drinks**

*(Coke, Diet Coke, Sprite, Barq's Root Beer or Ginger Ale)*

#### **Bottled Spring Water**

## **Bartending Services**

*(Includes wine, beer, mixed drinks, signature drinks, spirits, soda and water)*

We do not provide alcoholic beverage services, however, we are happy to recommend the following bartending services to tend to your bartending needs. You will work directly with the bartending service to customize the best beverage package for your event.

### **Mover and Shakers**

(504) 475-4155

<http://www.shakersnola.com>

[shakersnola@gmail.com](mailto:shakersnola@gmail.com)

## *Staffing Fees*

Servers, busser, wait staff	\$20 p/hour, per person
Food station attendant	\$20 p/hour, per person
Bartender	\$20 p/hour, per person

*(if you provide your own liquor, wine, beverages and only need a bartender)*

## *How to request a quote for on-site catering services:*

- *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*
  - Type of event (wedding, party, corporate luncheon, other special event)*
  - Type of food service (cocktail, buffet, food station)*
  - Budget (either \$ per person or total cost, please provide even if it's an approximate budget, this will let us know if we can meet your budget before going through quoting process)*
  - Any other additional info about your event*
- *Select the menu options you are interested in having for your event.*
- *Email your request to Dannielle “Chef Dee” at [nolagirlfood@gmail.com](mailto:nolagirlfood@gmail.com). You must email [nolagirlfood@gmail.com](mailto:nolagirlfood@gmail.com) to request a quote for special event catering.*
- *If you would like to speak directly to the chef about your event please email Dannielle “Chef Dee” at [nolagirlfood@gmail.com](mailto:nolagirlfood@gmail.com) to schedule a time to discuss your event or call 504-617-0021, if not immediately available please leave a detailed message regarding your event with a call back number and best time to reach you.*

## *Additional info:*

Please understand we do not offer “price packages”, “wedding packages” or “catering packages” for on-site special event catering. All quotes are custom and based on each individual client’s event needs based the info you provide prior to the quoting process and client’s menu selection.

All quotes are good for up to 30 days from the date of the quote provided. **Any quotes 30 days or older for events not booked (paid) are deleted from our files and you must request a new quote.**

All bookings are based on ***first booked, first served basis.***

The pricing structure for on-site special event catering is one set all-inclusive price per person plus tax, gratuity and staffing fees. The cost per person will depend on several factors including but not limited to; the number of items chosen, the types of items chosen as well as the head count. If you have any additional questions, please email [nolagirlfood@gmail.com](mailto:nolagirlfood@gmail.com).