

NOLA Girl

Catering & Events

(504) 617 0021

Drop-off Catering Party Trays

Party trays are great for small gatherings when full on-site catering services are not required.

There is a \$300 food minimum, plus tax (9%) and service & delivery charge (15%).

Please follow ordering instructions on the last page and be sure to read the drop-off catering policy prior to placing your order.

Appetizers

Cold

Candied Bacon Deviled Eggs

classic Southern deviled eggs with creamy egg relish mix, topped with brown sugar candied bacon *(Classic also available)*

(35) \$40 (70) \$75

NOLA Shrimp Cocktail

Shrimp lightly seasoned with Louisiana seafood boil, chilled and served with cocktail sauce

half pan \$65 full pan \$150

Hot

Cajun Boudin Balls

Cajun boudin sausage balls deep fried and served with Creole mustard aioli

(25) \$60 (50) \$115

Boudin Pot Stickers

Asian-styled dumpling stuffed with Cajun boudin sausage, nappa cabbage, scallions and ginger, toasted in sesame oil and quick steamed *(veggie pot stickers also available)*

half pan \$70 full pan \$150

Petite NOLA Crab Cakes

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

(25) \$75 (50) \$150

Classic New Orleans BBQ Shrimp

Gulf shrimp in a buttery Worcestershire sauce with herbs and Creole spices, French bread

half pan \$75 full pan \$150

Jumbo Bacon Wrapped Shrimp

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

(25) \$65 (50) \$125

Bourbon Street Chicken Skewers

chicken skewered and grilled and glazed with a sweet 'n spicy bourbon sauce

(25) \$55 (50) \$100

Jamaican Jerk Chicken Wings *spicy***

party wings marinated in our own Caribbean jerk spices with scallions, ginger and scotch bonnet peppers

(50) \$65 (100) \$125

Southern Fried Green Tomatoes with Spicy Shrimp Remoulade

green tomatoes seasoned and coated with cornmeal and panko, fried crispy, served with shrimp remoulade sauce **(based on availability)*

full pan only \$125

Sweet-Sriracha Cauliflower "Wings"

cauliflower florets pan roasted in olive oil and tossed in a sriracha and honey sauce

half pan \$60 full pan \$115

Stuffed Baby Bella Caps **(veggie)*

baby bella mushroom caps stuffed with herbs, breadcrumbs, spices, parmesan, mozzarella and goat cheeses

half pan \$65 full pan \$125

Petite Sandwiches, Sliders and Tacos

BBQ Shrimp Po' Boy

Gulf shrimp in a smoky, buttery sauce on French bread with Creole mayo and lettuce

(25) \$85 (50) \$165

Root Beer Pulled Pork Po' Boy

spice-rubbed pork roast slowly braised in Barq's Root Beer on French bread with our own BBQ sauce and Mardi Gras slaw

(25) \$75 (50) \$150

BBQ Braised Beef Brisket Po' Boys

slow braised beef brisket, our own BBQ sauce, dressed with Mardi Gras slaw

(25) \$85 (50) \$165

Chicken Cordon Bleu Sliders

grilled chicken breast topped with warm ham, melted Provolone cheese and Creole mustard aioli on Hawaiian roll

(25) \$75 (50) \$150

Jerk Chicken Tacos

Jamaican spiced Jerk chicken on flour tortillas with lettuce and mango salsa

***Tacos come deconstructed with items packaged separately so you can build your own taco (brisket and pulled pork also available)*

(25) \$70 (50) \$150

BBQ Brisket Quesadilla

slow braised BBQ beef brisket on toasted flour tortilla with cheddar and Jack cheeses

(25) \$65 (50) \$125

Grilled Andouille Sausage Po' Boy

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

(25) \$70 (50) \$135

Assorted Cold Po' Boy Tray

ham, honey turkey and roast beef dressed with lettuce and tomato

(25) \$65 (50) \$125

BBQ Bacon Cheeseburger Sliders

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

(25) \$75 (50) \$145

Cajun Salmon Burger Sliders

Cajun seasoned and herb salmon patty, grilled and topped with arugula and Creole remoulade sauce

(25) \$85 (50) \$145

Portobello Mushroom Po' Boy **veggie*

grilled Portobello caps, baby greens, tomatoes and Creole mayo on New Orleans French bread

(25) \$65 (50) \$125

Black Bean Burger Sliders ***vegan*

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

(25) \$60 (50) \$115

Entrees

NOLA BBQ Shrimp 'n Grits

Gulf shrimp in a smoky herb sauce over creamy Gouda cheese grits, topped with scallion garnish

half pan \$75 full pan \$160

Shrimp and Chicken Étouffée

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

half pan \$80 full pan \$170

Entrees (con'td)

NOLA BBQ Shrimp Pasta

linguine pasta tossed in a smoky herb and parmesan cream sauce with Gulf shrimp

half pan \$80 full pan \$165

Creole Jambalaya

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

half pan \$65 full pan \$130

Blackened Cajun Chicken Pasta

with fettuccine pasta in a creamy roasted garlic sauce with roasted red peppers

half pan \$75 full pan \$150

Stuffed Pepper Orleans

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

half pan \$70 (12) full pan \$145 (24)

Andouille Sausage and Chicken Pasta

Cajun sausage and chicken cooked in a tomato and parmesan cream sauce tossed with penne pasta

half pan \$65 full pan \$130

Blackened Cajun Salmon

salmon rubbed with blackened Cajun spices and cast iron grilled

half pan \$85 (12) full pan \$175 (25)

Crabmeat Stuffed Catfish

lightly seasoned catfish fillet stuffed with Louisiana lump crabmeat dressing and baked golden brown

half pan \$95 (12) full pan \$195 (25)

Magnolia Veggie Pasta

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

half pan \$60 full pan \$115

Veggie Stuffed Portobello Mushroom

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

half pan \$60 (12) full pan \$120 (25)

Vegan Stuffed Bell Pepper *vegan***

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

\$60 (12) full pan \$120 (25)

Soups, Sides and Salads

Chicken and Andouille Gumbo

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

**Sold by gallon only \$ 75 (feeds approx. 20)*

Creole Seafood Gumbo \$100 (gallon only)

Southern Baked Beans

Southern-style BBQ baked beans with ground beef and bacon **(veggie also available)*

half pan \$55 full pan \$100

Red Beans and Rice

classic slow cooked Camellia brand red beans with smoked turkey meat over white rice

**(meatless also available)*

half pan \$65 full pan \$125

Drunken Sweet Potatoes

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

half pan \$65 full pan \$120

Soups, Sides and Salads

(cont'd)

NOLA Dirty Rice

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

half pan \$65 full pan \$125

Cajun Almond Pilaf Rice

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

half pan \$55 full pan \$115

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)

half pan \$70 full pan \$150
(bacon add \$10) (bacon add \$20)

Bacon & Cheese Whipped Potatoes

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

half pan \$80 full pan \$170
(fully loaded \$15) (fully loaded \$30)

Garlic and Herb Roasted New Potatoes

roasted red new potatoes with garlic, olive oil rosemary and spices

half pan \$60 full pan \$115

Smoked Turkey Braised Collards

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

half pan \$60 full pan \$115

Roasted Veggie Medley

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

half pan \$65 full pan \$125

Grilled Asparagus ^{vegan}**

lightly sautéed in an olive oil and crushed garlic

half pan \$65 full pan \$125

Creole Potato Salad

potatoes, eggs, scallions, mayo, mustard, a touch of sweet relish and a dash of Creole spices

half pan \$60 full pan \$120

Caesar Salad

chopped Romaine leaves, parmesan and croutons tossed in a creamy Caesar dressing

half pan \$45 full pan \$80

Mixed Garden Salad

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

half pan \$50 full pan \$90

Dessert

Bananas Foster Bread Pudding

classic New Orleans bread pudding topped with a buttery cinnamon whiskey sauce and fresh bananas

half pan \$60

full pan \$125

Assorted Dessert Tray

an assortment of brownies, cakes and cookies

half tray \$50

full tray \$95

(feeds approx. 20)

(feeds approx. 40)

Apple Cobbler

classic southern cobbler with pastry bottom filled with cinnamon apples topped with pastry crust and baked until golden brown

half pan \$60

full pan \$125

Disposable Wares

Disposable food warmers

with wire rack, steam pan and sternos

\$20 each set

Disposable cocktail/party plates

clear acrylic 6" disposable party style plates

25 count \$5

50 count \$10

100 count \$20

Disposable dinner plates

clear acrylic 9" disposable dinner plates

25 count \$10

50 count \$20

100 count \$30

How to order:

Simply email your complete order to 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 Time

We will follow up as quickly as possible with an order quote.

- *Please confirm all info on quote is correct including: **Delivery address, delivery date, delivery time and can be reached number.***
- *Once you confirm the order invoice, we will send a payment invoice via Square Invoicing where you will be able to pay on line via credit card or debit card. There is a 3% credit card transaction fee that will be included in the Square invoiced amount. Please pay your invoice as soon as possible. **Any invoice not paid by 5pm CST the following day will be canceled.***
- *Once payment has been received you will be emailed that your order is **“booked and confirmed”** for the specified delivery date and time.*
- *For orders placed three (3) days or less we cannot make any changes.*
- *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 feeds 10-12 and full pan feeds 20-25 unless otherwise stated, counts are as stated in parenthesis ().*
- *Standard disposable plates, napkins, forks, etc... will be provided unless otherwise specified (enough for your group)*
- *Soups and gumbos require a minimum of three days (72 hours) advance order.*

Drop-off catering policy: *(Please read BEFORE placing order!)*

You can place your order and book as soon as you would like and are confident of the details including date, time and delivery address. All bookings are based on a first booked, first served basis.

The minimum time we require that all drop-off orders be booked (paid for) is no later than three (3) days (72 hours) prior to delivery date. If your request is for less than three (3) days (72 hours) notice, please email nolagirlfood@gmail.com to check availability.

Again, all bookings are based on a first booked, first served basis.

Nothing is confirmed or booked until payment has been received.

There is a food minimum of \$300 for drop-off party tray delivery, prices listed exclude tax (9%) and service & delivery charge (15%). The service & delivery charge includes delivery, set-up of food (if necessary) and instructions (if applicable).

Pick-up from our kitchen workspace is not an option.

*Party tray menu is for **drop-off services only** and cannot be used for on-site catering services, personal chef services or any other on-site special event catering services. All prices listed on party tray menu are before tax (9%) and service & delivery charge (15%) unless otherwise stated. Gratuity is not included in the invoice.*

For orders placed three (3) days or less we cannot make any changes.

*Any order canceled by client three (3) days **or less** of delivery date will receive a 50% refund.*

*Any order canceled by client three (3) days (72 hours) **prior** to delivery date will receive a full refund.*

Gratuities are accepted and much appreciated. Gratuities can be paid by credit card through Square or in cash at time of delivery.

Invoicing and Payments

We use Square invoicing for payment invoicing. Once you confirm your order invoice a payment invoice will be sent via Square where you can pay online via credit or debit card. Please pay your invoice as soon as possible. Any invoice not paid by 5pm CST the following day will be canceled. All credit card transactions are subject to a 3% credit card transaction fee which will be included in the Square payment invoice.