

NOLA Girl

Catering & Events

PRIVATE CHEF DINING EXPERIENCE

NOLA Girl Catering & Events is pleased to offer our in-home Private Chef Dining Experience. This is a great way for you and your group to enjoy private dining in either a semi-formal or an informal, casual dining style at your home or your rental property with close family and friends.

**Please note that a fully equipped kitchen is required for this service.*

Our standard four (4) course dinner service consists of four courses of your choice (*one item per course*) from our private chef dining experience menu. You may choose more than one option for certain courses but please keep in mind the more options added the more the cost per person will be and the dinner time will run a bit longer. Also, the entrée option will determine the cost per person. You may choose your own options from our menu, collaborate with the chef to put together a menu specifically for your dinner or you can request a “Chef’s Choice” menu which will be based on the chef’s recommendations.

Additionally, light apps, cheese board or charcuterie may be added if you choose to have a cocktail hour (*30 mins. or 1 hour*) prior to dinner service.

During the menu development process please advise the chef of any food allergies or restrictions you or your guests may have. Below is our standard four course dinner service.

1st Course - Soup or Salad

2nd Course - Appetizer

3rd Course - Entrée

4th Course - Dessert

When planning your dinner keep in mind total time start to finish generally runs 4 to 4.5 hours this includes:

1.5 hours set-up and prep time

1.5 to 2 hours food service time (depending on menu)

1 hour break down and clean up

Types of Dinner Services

Semi-formal or Formal Multi-course Seated Dinner Service:

This dining style is where each course is chef plated and served by wait staff person(s). This also includes a set table with chargers, formal plates, flatware and cloth napkins.

Family-style:

This style of dining is usually casual and self-serve. Instead of single plating for each person, per each course, the food is served in a rustic family style manner at the table where everyone serves themselves for each course

Informal (relaxed) Multi-course Dinner:

This casual dining style can be table seated like the semi-formal dinner or freestyle where an announcement is made after preparation of each course, 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 casual evening at their home or rental space with family and friends.

This dinner includes disposable plates, disposable flatware and disposable napkins or we can use the housewares at your rental property if it is equipped with enough plates and flatware for your group (*please notify the chef in advance*).

Tasting Menu (*tapas/small plate style*):

If you prefer a sampling of multiple menu items versus a full portion dinner, then a tasting menu may be a great option for you and your guests. Our tasting menus consist of small plate samplings of various food options of your choice (*typically 5-7 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.

Pricing:

Our ***food minimum*** for private chef dining group dinners is \$500, plus tax, gratuity and wait staff fee. This is simply the minimum price you would need to meet before requesting a full quote for your dinner. Ultimately, other factors will determine the total cost listed on your full quote including: ***Number of diners, number of food options you choose and the type of food options you choose.***

For entrée options, you may choose one entrée for all diners, up to three entrees as options for your diners (*depending on head count, please provide a head count for each option when requesting a quote*) or up to two small plate entrées for all diners to enjoy. The price per person will depend on the type of options selected, the number of options selected per course as well as head count. Additional costs may apply depending on the selection of certain items including special request menu items.

All menu options are based on availability of products and seasonality of certain items.

Fancy 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 Judie “Chef Dee” at nolagirlfood@gmail.com and provide address where dinner will be held. This is to ensure this is an area we can service without any issues of parking restrictions or limited street access such as various parts of the French Quarter and the Frenchmen Street area of the city.
- Choose your options from the menu or request a Chef’s Choice menu. For entrees choose one entrée for all diners, up to three entrees as options for your diners (*please provide a head count for each option*) or up to two small plate entrées for all diners. The cost per person will be determined by the main entrée on the formal full quote.

Once you have decided on a menu, email your menu options to nolagirlfood@gmail.com for a full quote along with the following required info:

Full Name
Contact Number
Event Address
Date of Dinner
Dinner Start Time

Head Count (If you choose more than one entrée as an option, please include a head count for each specific entrée, the entrée will determine the price of the total meal per person/cost per person)

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

A full quote cannot be provided until you have submitted your menu selection.

- Once a 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.

Private Chef Dining Experience Policy:

Dinners require at least one (1) wait staff person. Additional staffing may be needed as required depending on the dinner service and number of diners. 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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Catering & Events
(504) 617 0021

PRIVATE CHEF DINING EXPERIENCE MENU

Appetizers

Candied Bacon Deviled Eggs

*classic southern deviled egg with creamy yolk and relish mixture
(pulled pork or poached crawfish tail also available)*

Crabmeat Stuffed Mushrooms

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

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*

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 seasoned, battered and coated with cornmeal-panko mix, fried crispy,
topped with a Creole shrimp remoulade*

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

*chicken marinated in Chef's own blend of Caribbean jerk spice, grilled
topped with pineapple mango salsa on corn or flour tortilla*

Soups and Salads

Chicken and Andouille Sausage Gumbo

Andouille smoked sausage and chicken with trinity spices in a roux-based broth with white rice

Creole Seafood Gumbo

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

Crab and Lobster Bisque

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

Classic French Onion Soup

topped with French bread and melted Gruyere cheese

Mediterranean Greek Salad

*romaine and 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

(most items can be small plate entrees)

Seafood and Fish

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*

Seafood Fettuccine

*Louisiana crawfish and Gulf shrimp tossed in a creamy creole sauce,
topped with mini lumps of crabmeat dressing*

Shrimp Creole

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

Crabmeat Stuffed Fried Jumbo Shrimp

jumbo Gulf shrimp stuffed with crabmeat dressing, deep fried with a garlic parmesan cream sauce

Crabmeat Stuffed Baked Catfish

catfish stuffed with crabmeat dressing and baked

Catfish Tchoupitoulas

southern fried catfish topped with a creamy shrimp Béchamel sauce

Blackened Cajun Salmon

blackened Cajun spice rubbed salmon, cast iron grilled, with a bourbon citrus glaze

****Meat and Poultry****

Creole Jambalaya

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

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, provolone and mozzarella cheeses, topped with a Creole cream sauce

Cornish Game Hen

oven roasted hen with a bourbon and orange marmalade glaze

****Specialty Items****

BBQ Braised Beef Short Ribs

slow braised in our own sweet 'n spicy habanero BBQ sauce

Grilled New Zealand Lamb Chops

grilled New Zealand lamb chops cast iron grilled with olive oil, butter, fresh garlic and rosemary springs

NOLA Surf 'n Turf

(please choose one surf and one turf option)

Surf options: **Jumbo Gulf Shrimp** *with creamy bechamel sauce*

Broiled Lobster Tail *basted in Creole butter*

NOLA Crab Cake *topped with a Creole aioli*

Blackened Cajun Salmon *with a bourbon citrus glaze*

Turf options: **Double Chop New Zealand Lamb Chops**

Filet mignon 6 oz. *(cooked to order)*

New York Strip Steak *(cooked to order)*

Veggie and Vegan

Vegan Creole Jambalaya

onion, celery, bell pepper, tomatoes and eggplant cooked in a Creole tomato sauce with long grain rice

Vegan Stuffed Bell Pepper

yellow squash, zucchini, roasted corn, trinity seasoning, black beans and herbed rice sautéed in olive oil, topped with breadcrumbs, stuffed in half a bell pepper

Grilled Portobello Steak

marinated portobello cap, cast iron grilled, topped with Creole parmesan cream sauce

Veggie Etouffee

zucchini, roasted corn, onion, bell pepper, celery and creole seasoning in a blond roux over rice

Sides

Four Cheeses Baked Fusilli Macaroni

American, Jack, Gouda and sharp cheddar cheeses

NOLA Dirty Rice

ground pork, ground beef and trinity seasoning white rice

Garlic Parmesan Risotto Rice

*with cream, butter and parmesan
(shiitake and wild mushroom also available)*

Smoked Gouda Whipped Potatoes

with cream and roasted garlic

Drunken Sweet Potato Mash

butter, Grand Marnier liqueur and a dash of cinnamon

Garlic & Herb Roasted Potatoes

garlic, olive oil and Italian seasoning

Smoked Turkey Braised Collards

(meatless also available)

Grilled Asparagus

with olive oil, spices, garlic and twist of lemon

Roasted Brussel Sprouts

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*