



GRAB. GO. CELEBRATE.

GRAB & GO | AVAILABLE DAILY

SANDWICHES • WRAPS • GRAIN BOWLS

Chef's Daily Selection of Sandwiches, Wraps or Grain Bowls

HEAT & SERVE GRIS-GRIS FAVORITES

- Chef Eric Cook's Paroisse de Vermillion-Inspired Gumbo
- My Mom's Chicken & Dumplings
- Rotating Sides

HOUSE-MADE COLD SALADS

Chef's Daily Selection • Potato Salad, Pasta Salad, Chicken Salad

SNACKS & SIDES

Pimento Cheese • House Pickles • Marinated Olives

PASTRIES & SWEETS

Sweet & Savory pastries • House Baked Cookies

Grab & Go Selections Change Weekly

call us 504.354.1520

order online GRISGRISNOLA.COM

pick up 1804 MAGAZINE ST.

instagram @grisgrispnola



GRIS-GRIS FAVORITES

**Requires 48 hour advanced notice*

CHICKEN & ANDOUILLE GUMBO

Quart: \$18 Gallon: \$70

Chef Eric Cook's Paroisse de Vermillion-Inspired Gumbo

CHICKEN & DUMPLINGS

Quart: \$20 Gallon: \$78

Hand Pulled Chicken, Fresh Herbs, and Homemade Dumplings

NEW ORLEANS-STYLE RED BEANS

Quart: \$14 Gallon: \$54

Camellia Red Beans and Andouille with Louisiana Popcorn Rice

BAKED MACARONI PIE WITH RED GRAVY

Half Pan: \$75 Full Pan: \$120

Saint John's Famous Macaroni Pie with Traditional New Orleans-Style Red Gravy

STICKY BUN BREAD PUDDING

Half Pan: \$60 Full Pan: \$100

Cinnamon Bread Pudding with Salted Caramel

SIDES

COLLARD GREENS | QT: \$18 Half Pan: \$40 Full Pan: \$78

Braised with Bacon, Caramelized Onion and Steen's Cane Vinegar

MASHED POTATOES | QT: \$18 Half Pan: \$30 Full Pan: \$58

Smothered Red Potatoes with Caramelized Onions

CAESAR SALAD | Half Pan: \$30 Full Pan: \$58

Shaved Parmesan, Croûtons, Black Pepper Caesar Dressing

SEASONAL SALAD | Half Pan: \$30 Full Pan: \$58

Chef's Selection of Local Ingredients with Creole Inspiration





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PLATTERS

**Requires 48 hour advanced notice*

TEA SANDWICH PLATTER

24 Sandwiches • \$50 48 Sandwiches • \$90

Choice Of:

- Cucumber with Jalapeño Cream Cheese and Arugula
- Southern-Style Pimento Cheese
- Ham & Pimento Cheese
- Smoked Turkey with Tomato Jam and Herbed Boursin

FRUIT PLATTER • \$35

Assortment of Fresh Fruit
Serves 6-8

VEGGIE PLATTER • \$35

Assortment of Seasonal Veggies
Serves 6-8

CHARCUTERIE BOARDS

SMALL BOARD • \$75

Serves 7-10

Chef's Selection of 3 Cheeses, 2 Meats & Accoutrements

MEDIUM BOARD • \$95

Serves 11-15

Chef's Selection of 4 Cheeses, 3 Meats & Accoutrements

LARGE BOARD • \$150

Serves 16-20

Chef's Selection of 4 Cheeses, 4 Meats & Accoutrements

SWEET BOARDS

COOKIE BOARD • \$35

Serves 8-10

Assortment of Fresh
Baked Cookies

MIXED COOKIE & BROWNIE BOARD • \$35

Serves 8-10

Assortment of Fresh Baked
Cookies & Brownies

BROWNIE BOARD • \$35

Serves 8-10

Assortment of Fresh
Baked Brownies



PARTY PACKAGES

**Requires 48 hour advanced notice*

THE PARADE PACKAGE *Serves 5-7 • \$80* *Perfect for the Route!*
Cold Fried Chicken, 16 Finger Sandwiches, Quart of Salad, Assorted Chips

THE BALL PACKAGE *Serves 8-10 • \$150* *Perfect for a Ball!*
Cold Fried Chicken, 24 Finger Sandwiches, Quart of Salad, Cookie Board, Vegetable Crudit , Assorted Chips

Chicken Dip Options: Creole Honey Mustard | House-Made Ranch

Sandwich Options: (see Tea Sandwich Platter Options)

Salad Options: Potato Salad | Cucumber Feta Salad

Vegetable Dip Options: Seasonal Hummus | Hous-Made Ranch

