

CHARCUTERIE BOARDS

BULL SHARK • \$75

Small Board | Serves 7-10 People

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

HAMMERHEAD • \$95

Medium Board | Serves 11-15 People

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

GREAT WHITE • \$125

Large Board | Serves 16-20 People

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

SWEET BOARDS

CHOCOLATE BOARD

Assortment of Chef-Curated Chocolate Treats

Serves 8-10 • \$55

GUMMY BOARD

Assortment of Chef-Curated Gummy Candies

Serves 8 • \$35

MIXED CANDY BOARD

Assortment of Chef-Curated Chocolate, Gummy, and Misc. Sweets

Serves 8-10 • \$45

COOKIE BOARD

16 Fresh Baked Cookies

Serves 8-10 • \$35

BROWNIE BOARD

12 Death by Chocolate Brownies

Serves 8-10 • \$35

MIXED COOKIE & BROWNIE BOARD

8 Cookies / 8 Death by Chocolate Brownies

Serves 8-10 \$35



GRIS-GRIS
to
Go Go

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GRIS-GRIS AND SAINT JOHN FAVORITES

**Requires 48 hour advance notice*

GUMBO Pint: \$9 Quart: \$18 Gallon: \$70

Chef Eric Cook's Award Winning Paroisse de Vermillion-Inspired Gumbo with Louisiana Popcorn Rice

CHICKEN & DUMPLINGS Quart: \$20 Gallon: \$78

Hand Pulled Chicken, Fresh Herbs and Homemade Dumplings

NEW ORLEANS-STYLE RED BEANS & RICE Quart: \$14 Gallon: \$54

Camellia Red Beans, Andouille Sausage, and Louisiana Popcorn Rice

SMOTHERED TURKEY NECKS Quart: \$16

Slow Braised in Brown Gravy and Caramelized Onions with Homemade Potato Salad

BAKED MACARONI PIE WITH RED GRAVY Half Pan: \$32 Full Pan: \$60

Saint John's Famous Baked Macaroni Topped with a Traditional New Orleans-Style Red Gravy.

STICKY BUN BREAD PUDDING Half Pan: \$40 Full Pan: \$80

Cinnamon Bread Pudding with Salted Caramel and Vanilla Icing.

SIDES

Bacon Braised Collard Greens | Caesar Salad
Seasonal House Salad | Smothered Red Potatoes
Sweet Potato Mash w/ Candied Pecans

PACKAGES & PLATTERS

**Requires 48 hour advance notice*

FRUIT PLATTER

Assortment of Fresh Fruit
Serves 6 \$35

VEGETABLE PLATTER

Assortment of Vegetable Cudités
Serves 6 \$35

Dip Options:

Seasonal Hummus
House-Made Ranch
Cajun Caviar Ranch + \$2



TEA SANDWICH PLATTER 20 Sandwiches: \$50 40 Sandwiches: \$90

Tea Sandwich Options:

Cucumber Tea Sandwich
Jalapeno Cream Cheese with Cucumber and Arugula
Pimento Cheese Tea Sandwich
Southern Style Pimento Cheese
Smoked Turkey Tea Sandwich
Smoked Turkey with Homemade Tomato Jam and Herbed Boursin
Muffaletta Tea Sandwich
Ham, Salami, Provolone-Swiss Fondue, Nola Olive Salad

THE BALL PACKAGE Serves 8-10 \$150 *Perfect for a Mardi Gras Ball!*

Cold Fried Chicken, 24 Finger Sandwiches, Quart of Salad, Cookie Board, Assorted Chips, and Vegetable Cudités with Choice of Dip

Chicken Options: Bone-In | Tenders
Chicken Dip Options: Honey Mustard | Ranch | Caviar Ranch +\$2
Sandwich Options: (see Tea Sandwich Platter Options)
Salad Options: Potato Salad | Pesto Pasta Salad
Vegetable Dip Options: Seasonal Hummus | Ranch | Caviar Ranch +\$2

THE PARADE PACKAGE Serves 5-7 \$75 *Perfect for the Route!*

Cold Fried Chicken, 16 Finger Sandwiches, Quart of Salad, Assorted Chips
Chicken Options: Bone-In | Tenders
Chicken Dip Options: Honey Mustard | Ranch | Caviar Ranch +\$2
Sandwich Options: (see Tea Sandwich Platter Options)
Salad Options: Potato Salad | Pesto Pasta Salad