# **CHARCUTERIE** BOARDS

**BULL SHARK • \$75** 

Small Board | Serves 7-10

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

**HAMMERHEAD SHARK** • \$95

Medium Board | Serves 11-15

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

**GREAT WHITE SHARK • \$150** 

Large Board | Serves 16-20

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

## **SWEET** BOARDS

#### **CHOCOLATE BOARD • \$55**

Serves 8-10

Assortment of Chef-Curated Chocolate Treats

#### **GUMMY BOARD • \$35**

Serves 8-10

Assortment of Chef-Curated Gummy Candies

#### **MIXED CANDY BOARD • \$45**

Serves 8-10

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

**COOKIE BOARD • \$35** 

Serves 8-10

Assortment of Fresh Baked Cookies

#### **BROWNIE BOARD • \$35**

Serves 8-10

Assortment of Fresh Baked Brownies

# MIXED COOKIE & BROWNIE BOARD • \$35

Serves 8-10

Assortment of Fresh Baked Cookies & Brownies





GRAB. GO. CELEBRATE.

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**GRIS-GRIS** AND **SAINT JOHN 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 M

**Homemade Dumplings** 

#### **NEW ORLEANS-STYLE RED BEANS**

**Quart: \$14 Gallon: \$54** 

Camellia Red Beans and Andouille Sausage

### **BAKED MACARONI PIE WITH RED GRAVY**

Half Pan: \$32 Full Pan: \$60

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

#### STICKY BUN BREAD PUDDING

Half Pan: \$40 Full Pan: \$80

Cinnamon Bread Pudding with Salted Caramel

## SIDES

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

Pint: \$8 Quart: \$15

\*Requires 48 hour advanced notice

FRUIT PLATTER • \$35

Assortment of Fresh Fruit

Serves 6-8

**VEGETABLE PLATTER • \$35** 

Assortment of Seasonal Veggies

Serves 6-8

# PARTY **PACKAGES**

\*Requires 48 hour advanced notice

#### **TEA SANDWICH PLATTER**

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

#### **Tea Sandwich Options:**

Cucumber Tea Sandwich

Jalapeño Cream Cheese with Cucumber and Arugula

Pimento Cheese Sandwich

Southern-Style Pimento Cheese

**Smoked Turkey Sandwich** 

Smoked Turkey with Tomato Jam and Herbed Boursin

Muffaletta

Ham, Salami, Provolone-Swiss Fondue with NOLA Oliva Salad



Perfect for the Route

THE PARADE PACKAGE Serves 5-7 • \$80

Cold Fried Chicken, 16 Finger Sandwiches, Quart of Salad, 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



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

Cold Fried Chicken, 24 Finger Sandwiches, Quart of Salad, Cookie Board, Vegetable Crudité, 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