We also help with FUNDRAISING

Ask your restaurant manager about **FUN** and **EASY** ways for your non-profit organization to raise funds.

STEP 1

Visit your local Nothing but Noodles restaurant and speak to the general manager about fundraising opportunities. A 2-week advance notice is appreciated.

STEP 2

Once your fundraiser has been approved and scheduled with a Nothing but Noodles representative, obtain a flyer from the General Manager at the Noodles where your fundraiser will be held. Fill in the necessary details for your event, make copies and distribute flyers to friends, family, and other members of your organization.

STEP 3

At the time of your fundraiser, the flyers will be collected by the cashiers when your guests place their orders. At the conclusion of the event, the General Manager will compile all flyers and calculate the total sales generated by your organization.

STEP 4

A contribution check for a percentage of all sales brought in by your guests will be sent to your organization within 14 days of the scheduled event.

2800 Cahaba Village Plaza
Mountain Brook, AL 35243
P: (205) 238.5511 • F: (205) 238.5512

NOTHING BUT NOODLES
BIRMINGHAM

www.nothingbutnoodles.com

NOTHING BUT NOODLES
BIRMINGHAM

Dine-In | Take-Out | Catering

Menu

Ask About CATERING

Our Service

Whether planning a large event, entertaining your clients, or hosting a small dinner party, ***Nothing but Noodles*** has what you need. We offer a wide array of menu selections sure to please any crowd.

Why Nothing but Noodles?

At Nothing but Noodles, we can customize any order to meet your needs. A manager will listen to your requirements and provide suggestions as to which menu items would suit you best. Not only that, but our food travels well, which means you will receive the same great quality and freshness from our kitchen to your table.

If you have questions or would like more information about the Nothing but Noodles Catering Program, please call us and ask to speak with the General Manager or Catering Manager.

CATERING STARTERS

THAI LETTUCE WRAPS	31
POTSTICKERS	16 for 18

CATERING SALADS

Each salad serves **7-8** guests as a meal and **12-14** guests as a starter item.

ASIAN SALAD	34
CAESAR SALAD	34
CRANBERRY SPINACH SALAD	34
GARDEN SALAD	34
GREEK SALAD	34
PEAR AND SPINACH SALAD	34
STEAK SALAD	43

CATERING ADD-ONS

CHICKEN	13
BEEF	13
MEATBALLS	13
SHRIMP	15
TOFU	11
VEGGIES (up to 3)	6

PASTA CATERING DISHES

Each dish serves **7-8** guests.

BASIL PESTO	37
BEEF STROGANOFF	48
CAPELLINI PRIMAVERA	37
EGGPLANT PARMESAN	44
FETTUCCINI ALFREDO	37
LOBSTER RAVIOLI	46
MARINARA	37
MARGHERITA	37
PAD THAI	37
PASTA POMODORO	37
SANTA FE	37
SESAME LO MEIN	37
SHANGHAI NOODLES	37
SHRIMP SCAMPI	51
SOUTHWEST CHIPOTLE	37
SPAGHETTI AND MEATBALLS	47
SPICY CAJUN	37
SPICY JAPANESE	37
STUFFED SHELLS	44
THAI PEANUT	37
THREE CHEESE MACARONI	37

CATERING DESSERTS

KEY LIME PIE	40
MANGO PIE	40
PEANUT BUTTER PIE	40
NEW YORK CHEESECAKE	40
TRIPLE CHOCOLATE CAKE	40
MIXED DESSERT PLATTER A mixture of all desserts listed above.	40
1/2 MIXED DESSERT PLATTER A mixture of all desserts listed above.	21

CATERING BEVERAGES

Cups and ice included.

FRESHLY BREWED ICED TEA	per gallon:	7
LEMONADE	per gallon:	8
RASPBERRY LEMONADE	per gallon:	8

Prices and menu items may vary by location.
Sales tax and delivery fee not included.