



NOTHING BUT NOODLES

WHY NOTHING BUT NOODLES?

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 and we can customize any order to meet your needs. Our food travels well, which means you will receive the same great quality and freshness from our kitchen to your table.

For questions or to place your order:

Call our catering manager at

704-293-6004

or email at

NBNCharlotteCatering@gmail.com

Steele Creek

12740 S. Tryon St.
Charlotte, NC 28273
Ph: **980.498.2880**

Stonecrest

7930 Rea Rd.
Charlotte, NC 28277
Ph: **704.295.4961**

Midtown

1605 Elizabeth Ave.
Charlotte, NC 28204
Ph: **704.295.1466**

www.nothingbutnoodles.com



NOTHING BUT
NOODLES

Catering Menu



Pastas

Salads

Soups

Desserts



CATERING STARTERS

POTSTICKERS 16 for **19.99**
Plump chicken and cabbage-stuffed dumplings, made complete with a zesty soy lime dipping sauce.

THAI LETTUCE WRAPS 16 for **29.99**
Tender chicken, fresh cut jicama and button mushrooms wok-seared in our signature sauce. Carrots, red bell peppers and Thai peanut sauce served on the side.

CATERING SALADS

Each salad serves 5-7 guests as a meal and 12-14 guests as a starter item.

CAESAR SALAD **29.99**
Crisp, chilled Romaine lettuce with grated Parmesan and Romano cheeses, tossed in an authentic Caesar dressing with croutons. **GF**

CRANBERRY SPINACH SALAD **29.99**
Fresh spinach, dried cranberries and spiced almonds tossed with a sweet poppy seed dressing. **GF V**

GARDEN FRESH SALAD **29.99**
Garden-fresh mixed greens, crispy croutons, plump tomatoes and red onions coupled with a Cheddar and Monterey Jack cheese blend. Served with your choice of dressing. **GF V**

GREEK SALAD **29.99**
Fusilli pasta, house greens, Kalamata olives, tomatoes and red onions tossed in our house Greek dressing. Topped with crumbled Feta cheese and pepperoncini peppers for an extra burst of flavor. **GF V**

ASIAN SALAD **29.99**
Thinly sliced crisp Napa cabbage, Romaine lettuce, Chow Mein noodles, basil, shredded carrots and cilantro tossed in our signature spicy sweet and sour dressing. **V**

SUN-DRIED TOMATO SALAD **29.99**
Farfalle pasta, spinach, sun-dried tomatoes and walnuts tossed in a roasted garlic balsamic vinaigrette. Garnished with fresh grated Parmesan and Romano cheeses. **GF V**

Prices and menu items may vary by location.
NC Sales tax, Delivery Fee and Gratuity NOT included.

48 hour notice preferred on all catering orders.

CATERING DISHES

For groups of 50 or more, please inquire about our per person pricing. All catering orders include paper plates, wrapped plastic cutlery with napkin, chafing stands, sterno and all condiments needed. If drinks are purchased, NBN provides cups, ice, lemon and sweetener. Each dish serves 6-8 guests. Substitute whole wheat penne pasta for only \$4.00 more per dish.

BASIL PESTO **36.99**
Farfalle pasta tossed with fresh mushrooms, tomatoes and our original basil pesto cream sauce. Garnished with fresh basil and grated Parmesan and Romano cheeses. (Sauce contains walnuts.) **GF**

SESAME LO MEIN **36.99**
Lots of Lo Mein noodles in a light sesame sauce with mushrooms, red bell peppers, Napa cabbage and scallions. Garnished with black sesame seeds. **V**

PENNE PRIMAVERA **36.99**
Penne pasta tossed with fresh zucchini, yellow squash, tomatoes, broccoli and carrots in a white wine balsamic vinaigrette garlic sauce. Garnished with a grated Parmesan and Romano cheese blend and seasoned with cracked pepper. **GF V**

POMODORO PASTA **36.99**
Farfalle pasta and ripe Roma tomatoes meet a delightfully creamy wine garlic sauce accompanied by sautéed spinach and basil. Garnished with a medley of Parmesan and Romano cheeses. **GF**

CHICKEN PARMESAN **49.99**
Lightly breaded chicken, served over angel hair pasta, and covered by our house-made marinara sauce and Mozzarella. Garnished with Parmesan and Romano cheeses and freshly cut basil.

SPICY CAJUN PASTA **36.99**
Penne pasta tossed with our rustic tomato cream sauce, scallions, fresh yellow onions and red bell peppers. **GF**

SPICY JAPANESE NOODLES **36.99**
Thick Udon noodles spiked with sugar-lime soy sauce and loaded with fresh broccoli, carrots and mushrooms. Topped with bean sprouts and a lime wedge. **V**

PAD THAI NOODLES **36.99**
Rice noodles tossed in a classic Thai sauce with bean sprouts, scallions, crushed peanuts and fried egg. Garnished with fresh cilantro, a lime wedge and peanuts. **V**

EGGPLANT PARMESAN **43.99**
Large slices of eggplant battered in bread crumbs, served over angel hair pasta, and covered by our house-made marinara sauce and Mozzarella. Garnished with Parmesan and Romano cheeses and freshly cut basil.

FETTUCCINI ALFREDO **36.99**
Fettuccini pasta tossed with our freshly-made cream sauce. Garnished with parsley and freshly grated Parmesan and Romano cheeses. **GF**

MARINARA PASTA **36.99**
Farfalle pasta topped with our soon-to-be-famous house-made marinara sauce, which is made with zesty onions and herbs. Garnished with fresh basil and grated Parmesan and Romano cheeses. **GF V**

STUFFED SHELLS **48.99**
Oven-baked pasta shells overflowing with slightly sweet Ricotta cheese and spinach, smothered in a tomato cream sauce topped with Mozzarella and fresh basil.

THREE-CHEESE MACARONI **36.99**
Fusilli pasta with a special blend of melted cheeses and fresh cream, finished with a generous portion of shredded Cheddar and Monterey Jack cheeses. **GF**

BEEF STROGANOFF **49.99**
Wavy egg noodles sautéed with tender beef and mushrooms, tossed in a classic stroganoff sauce.

THAI PEANUT **36.99**
Rice noodles in a spicy peanut sauce with carrots, red peppers and scallions. Garnished with bean sprouts and a lime wedge.

SOUTHWEST CHIPOTLE **36.99**
Penne pasta in a delicious roasted red pepper cream sauce tossed with fresh red bell peppers, Chipotle peppers and mild onions. Garnished with grated Parmesan and Romano cheeses. **GF**

CATERING ADD-ONS

BEEF	14.99
CHICKEN	14.99
MEATBALLS	13.99
SHRIMP	15.99
TOFU	13.99
VEGGIES (up to 3)	7.99

Bean Sprouts	Mushrooms
Broccoli	Napa Cabbage
Carrots	Red Bell Peppers
Onions	Tomatoes
Green Onions	Zucchini Squash
Garlic	Spinach

CATERING DESSERTS

KEY LIME PIE 10 slices: **39.99**
6 slices: **24.99**

PEANUT BUTTER PIE 10 slices: **39.99**
6 slices: **24.99**

NEW YORK CHEESECAKE 10 slices: **43.99**
6 slices: **27.49**

ULTIMATE CHOCOLATE CAKE 10 slices: **43.99**
6 slices: **24.99**

COOKIES AND BROWNIES each: **.75**


CATERING BEVERAGES

Gallon drinks serve 10-12 people.
Cups, lemons, sweetener and ice included.

FRESHLY BREWED ICED TEA per gallon: **7.99**

FRESHLY BREWED GREEN TEA per gallon: **8.99**

LEMONADE per gallon: **7.99**

 = Spicy

GF = Can be made Gluten Free

V = Can be made Vegan

Customer MUST specify if the dish needs to be made gluten-free or vegan