

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.

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Mountain Brook, AL 35243

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NOTHING BUT NOODLES
BIRMINGHAM

www.nothingbutnoodles.com



NOTHING BUT NOODLES
BIRMINGHAM

Dine-In | Take-Out | Catering
Menu



Fresh

Pastas

Salads

Soups

Desserts



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 29.99
POTSTICKERS 16 for 15.99

CATERING SALADS

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

ASIAN SALAD 32.99
CAESAR SALAD 32.99
CRANBERRY SPINACH SALAD 32.99
GARDEN SALAD 32.99
GREEK SALAD 32.99
PEAR AND SPINACH SALAD 32.99
STEAK SALAD 41.99

CATERING ADD-ONS

CHICKEN 11.99
BEEF 11.99
MEATBALLS 11.99
SHRIMP 13.99
TOFU 9.99
VEGGIES (up to 3) 4.99

PASTA CATERING DISHES

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

BASIL PESTO 35.99
BEEF STROGANOFF 46.99
CAPELLINI PRIMAVERA 35.99
EGGPLANT PARMESAN 42.99
FETTUCCINI ALFREDO 35.99
LOBSTER RAVIOLI 44.99
MARINARA 35.99
MARGHERITA 35.99
PAD THAI 35.99
PASTA POMODORO 35.99
SANTA FE 35.99
SESAME LO MEIN 35.99
SHANGHAI NOODLES 35.99
SHRIMP SCAMPI 49.99
SOUTHWEST CHIPOTLE 35.99
SPAGHETTI AND MEATBALLS 45.99
SPICY CAJUN 35.99
SPICY JAPANESE 35.99
STUFFED SHELLS 42.99
THAI PEANUT 35.99
THREE CHEESE MACARONI 35.99

CATERING DESSERTS

KEY LIME PIE 38.99
MANGO PIE 38.99
PEANUT BUTTER PIE 38.99
NEW YORK CHEESECAKE 38.99
TRIPLE CHOCOLATE CAKE 38.99
MIXED DESSERT PLATTER 39.99
A mixture of all desserts listed above.
1/2 MIXED DESSERT PLATTER 19.99
A mixture of all desserts listed above.

CATERING BEVERAGES

Cups and ice included.

FRESHLY BREWED ICED TEA per gallon: 6.99
LEMONADE per gallon: 7.99
RASPBERRY LEMONADE per gallon: 7.99

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

STARTERS AND SOUPS

- THAI LETTUCE WRAPS** **6.99**
Tender chicken, fresh cut jicama and mushrooms wok-seared in our signature sauce. Carrots, red bell peppers and Thai peanut sauce served on the side.
- CUCUMBER SALAD** **2.99**
Garden-fresh cucumbers, red onions and Roma tomatoes marinated in a perfectly sweet and spicy vinaigrette.
- POTSTICKERS** **6 for 5.69**
Plump chicken and cabbage-stuffed dumplings, made complete with a zesty soy lime dipping sauce.
- MOZZARELLA CHEESE BREAD** **4.99**
Four Mozzarella cheese-filled breadsticks complimented by a warm, robust marinara dipping sauce.

- TOMATO BISQUE** **bowl 6.49 cup 4.49**
Thick, rich and creamy... Our spin on an old classic.

- CHICKEN NOODLE** **bowl 6.49 cup 4.49**
Bite size pieces of chicken, carrots, green onion, mushrooms and egg noodles all come together in our freshly made chicken broth.

- THAI CURRY SOUP** **bowl 6.49**
An array of chicken, carrots, red bell pepper, green onion, fresh cut basil and garlic all freshly cooked to order in our delicious Thai curry base.

- GREEN CHILE MAIZE** **bowl 6.49**
A savory taste from south of the border; corn, green onions, green chile cream sauce, chicken, and garnished with our three cheese blend.

KIDS

Age 12 and under.
Add beef, chicken, meatballs, shrimp or tofu to any kids item for only **\$1.50** (vegetables (3) for \$1.19).

- ALFREDO** **3.99**
Curly pasta tossed with a freshly made cream sauce and topped with Parmesan and Romano cheeses.

- BUTTERY NOODLES** **3.99**
Curly pasta with a touch of butter, topped with freshly grated Parmesan and Romano cheeses.

- MACARONI AND CHEESE** **3.99**
Curly pasta tossed in our three-cheese sauce and topped with shredded Cheddar and Monterey Jack cheeses.

- SPAGHETTI** **3.99**
Curly pasta topped with marinara sauce and grated Parmesan and Romano cheeses.

- SPAGHETTI AND MEATBALLS** **5.49**
Spaghetti pasta and juicy meatballs in our house-made marinara sauce topped with grated Parmesan and Romano cheeses.

- KIDS PIZZA** **4.99**
Fresh zesty marinara sauce and mozzarella cheese on a slightly crisped crust, sprinkled with freshly grated parmesan and romano cheeses.

BEVERAGES

- KID DRINKS** **.99**
- FRESHLY BREWED TEA** **1.99**
- FOUNTAIN DRINK** **1.99**
- LARGE FOUNTAIN DRINKS** **2.29**
- DOMESTIC BEER** **2.75**
- PREMIUM BEER** **3.75**
- FEATURED WINES** **glass 4.50**

ADD TO ANY NOODLE BOWL OR SALAD

- BREADSTICKS (2)** **.69**
- CHICKEN 4 oz.** **2.79**
- BEEF 4 oz.** **2.99**
- MEATBALLS (4)** **2.99**
- SHRIMP 3.5 oz.** **3.19**
- TOFU 4 oz.** **1.99**
- VEGGIES (3)** **1.19**

Bean Sprouts	Mushrooms
Broccoli	Napa Cabbage
Carrots	Red Bell Peppers
Yellow Onions	Tomatoes
Spinach	Zucchini & Yellow Squash

PLEASE NOTE: The brief descriptions of menu items may not include all ingredients. Allergy guide is available upon request, including gluten-free and peanut-free options. Please speak to a manager regarding specific allergy questions. Whole wheat penne pasta can be substituted.

 = spicy   = extra spicy

SALADS

- STEAK SALAD** **9.99**
Tender sirloin, roasted red bell peppers, grape tomatoes, fried onions, red onions and spinach with Cheddar Jack cheese atop a mound of Romaine lettuce tossed in a chipotle ranch dressing.

- BBQ CHICKEN SALAD** **9.99**
Tender BBQ chicken, Napa cabbage, Romaine lettuce, basil, cilantro, diced avocado, sweet corn, black beans, red onions, fried onions and roasted red bell peppers tossed together in a chipotle ranch dressing topped with BBQ sauce.

- SPICY CUCUMBER CHICKEN SALAD** **8.49**
Two types of lettuce thinly sliced with cilantro and basil, tossed with cucumbers, roma tomatoes, red onions and cold marinated chicken in a zesty vinaigrette dressing topped with spiced almonds and fresh mozzarella cheese.

- GREEK SALAD** **6.99**
Fusilli pasta, house greens, Kalamata olives, tomatoes and red onions tossed in our house Greek dressing. Topped with crumbled Feta cheese and a pepperoncini pepper for an extra burst of flavor.

- ASIAN SALAD** **full 6.59 half 4.59**
Thinly sliced crisp Napa cabbage, Romaine lettuce, Chow Mein noodles, basil, shredded carrots and cilantro tossed in our signature spicy sweet and sour dressing. Garnished with black sesame seeds.

- CAESAR SALAD** **full 6.59 half 4.59**
Crisp, chilled Romaine lettuce with grated Parmesan and Romano cheeses, tossed in an authentic Caesar dressing with croutons.

- GARDEN SALAD** **full 6.59 half 4.59**
Garden-fresh mixed greens, crispy croutons, grape tomatoes and red onions coupled with a Cheddar and Monterey Jack cheese blend. Served with your choice of dressing.

- PEAR AND SPINACH SALAD** **full 6.59 half 4.59**
Bosc pears, crunchy walnuts and spinach tossed with Bleu cheese crumbles and a tart balsamic vinaigrette.

- CRANBERRY SPINACH SALAD** **full 6.59 half 4.59**
Fresh spinach, dried cranberries and spiced almonds tossed with a sweet poppy seed dressing.

SPECIALTIES

- SHRIMP SCAMPI** **11.49**
A generous portion of shrimp, angel hair pasta and diced roma tomatoes sautéed in a homemade garlic and lemon scampi sauce. Garnished with parsley and a freshly cut lemon wedge.

- LOBSTER RAVIOLI** **10.49**
Ravioli stuffed with lobster meat, sweet Ricotta cheese and shallots. Baked under a slightly sweet and spicy chipotle cream sauce topped with Mozzarella. Finished with scallions.

- EGGPLANT PARMESAN** **9.49**
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.

- STUFFED SHELLS** **9.99**
Oven-baked pasta shells overflowing with slightly sweet Ricotta cheese and spinach, smothered in a tomato cream sauce topped with Mozzarella and fresh basil.

- THAI CURRY BEEF AND VEGETABLES** **7.99**
Beef, carrots, scallions, red bell peppers and peanuts sautéed with our Thai Peanut cream sauce. Perfected with a bed of freshly sliced Mozzarella, grape tomatoes and a garden fresh wedge. Garnished with a lime wedge. **A pasta-less dish.**

- PRIMAVERA CHICKEN AND VEGETABLES** **7.99**
Chicken breast, carrots, broccoli, tomatoes, squash, zucchini and garlic wok-seared in a white wine Balsamic Vinaigrette. Served in a lettuce bowl and topped with fresh Parmesan and Romano cheeses. **A pasta-less dish.**

ITALIAN

- SPAGHETTI AND MEATBALLS** **9.99**
Four plump and juicy meatballs, smothered in our house-made marinara sauce and served atop a giant bed of pasta. Garnished with basil and freshly grated Parmesan and Romano cheeses.

- BASIL PESTO** **7.99**
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.)

- MARGHERITA** **7.99**
Farfalle pasta tossed in our own made-to-order sauce of ripe tomatoes, fresh basil, fragrant garlic, red pepper flakes and extra virgin olive oil. Garnished with basil and fresh Parmesan and Romano cheeses.

- FETTUCCINI ALFREDO** **7.99**
Fettuccini pasta tossed with our freshly-made cream sauce. Garnished with freshly grated Parmesan and Romano cheeses.

- MARINARA** **7.99**
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.

- CAPELLINI PRIMAVERA** **7.99**
Angel hair 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.

- PASTA POMODORO** **7.99**
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.

AMERICAN

- THREE CHEESE MACARONI** **7.99**
Fusilli pasta with a special blend of melted cheeses and fresh cream, finished with a generous portion of shredded Cheddar and Monterey Jack Cheeses.

- BEEF STROGANOFF** **9.99**
Wavy egg noodles sautéed with tender beef and mushrooms, tossed in a classic stroganoff sauce.

- BUTTERY NOODLES** **7.59**
Wavy egg noodles with a touch of butter and cream sauce and your choice of two vegetables. Garnished with freshly grated Parmesan and Romano cheeses.

- SANTA FE** **7.99**
Penne pasta tossed with our signature green chile cream sauce, including sautéed onions, tomatoes and freshly grated Parmesan and Romano cheeses.

- SPICY CAJUN** **7.99**
Penne pasta tossed with our rustic tomato cream sauce, scallions, fresh yellow onions and red bell peppers. Garnished with scallions.

- SOUTHWEST CHIPOTLE** **7.99**
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.

ASIAN

- SESAME LO MEIN** **7.99**
Lots of Lo Mein noodles in a light sesame sauce with mushrooms, red bell peppers, Napa cabbage and scallions. Garnished with black sesame seeds.

- SHANGHAI NOODLES** **7.99**
A full bowl of Lo Mein noodles caramelized in a spicy sweet and sour sauce, wok seared with pineapple chunks, red bell peppers, snow peas and carrots. Garnished with scallions.

- SPICY JAPANESE NOODLES** **7.99**
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.

- THAI PEANUT** **7.99**
Rice noodles in a spicy peanut sauce with carrots, red peppers and scallions. Garnished with bean sprouts and a lime wedge.

- PAD THAI NOODLES** **7.99**
Rice noodles tossed in a classic Thai sauce with bean sprouts, scallions, crushed peanuts and fried egg. Garnished with freshly cut cilantro, a lime wedge and peanuts.

DESSERTS

- TIRAMISU** **4.29**
Heaven in your mouth.

- CANNOLI** **3.99**
A flaky pastry tube filled with sweet Ricotta cheese and chocolate chips. Drizzled with chocolate syrup.

- KEY LIME PIE** **4.29**
Created with real, Florida Key Limes in a crispy graham cracker crust.

- MANGO PIE** **4.29**
Refreshing mango flavor in a cool creamy pie.

- PEANUT BUTTER PIE** **4.29**
Creamy peanut butter filling on chocolate cookie crust with a thick layer of rich chocolate ganache.

- TRIPLE CHOCOLATE CAKE** **4.59**
Need we say more?

- NEW YORK CHEESECAKE** **4.59**
A house favorite topped with your choice of strawberry puree or chocolate syrup.

- COTTON CANDY** **1.00**
If you loved it as a kid, you'll love it as an adult even more.