

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.

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NOTHING BUT NOODLES
BIRMINGHAM

www.nothingbutnoodles.com



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BIRMINGHAM

Catering Menu





Spicy

Customer MUST specify if the dish needs to be made Gluten-Free or Vegan



Ask for Gluten-Free



Ask for Vegan

- For groups of 50 or more, please inquire about our per person pricing.
- All catering orders include paper plates, wrapped plastic cutlery with napkins and all condiments needed.
- Chafing Stands and Sterno (upon request)
- If drinks are purchased, NBN provides cups and ice.
- Substitute whole wheat penne pasta for only \$4.00 more per dish.

SALES TAX, DELIVERY FEE AND GRATUITY NOT INCLUDED.

24 HOUR NOTICE PREFERRED ON ALL CATERING ORDERS.

CATERING STARTERS

THAI LETTUCE WRAPS 32

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.

POTSTICKERS 16 for 20

Plump chicken and cabbage-stuffed dumplings, made complete with a zesty soy lime dipping sauce.

CATERING SALADS

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

ASIAN SALAD V 34

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 GF 34

Crisp, chilled Romaine lettuce with grated Parmesan and Romano cheeses, tossed in an authentic Caesar dressing with croutons

CRANBERRY SPINACH SALAD GF V 34

Fresh spinach, dried cranberries and spiced almonds tossed with a sweet poppy seed dressing.

GARDEN SALAD GF V 34

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.

GREEK SALAD GF V 34

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.

PEAR AND SPINACH SALAD 34

Bosc pears, crunchy walnuts and spinach tossed with Bleu cheese crumbles and a tart balsamic vinaigrette.

STEAK SALAD 45

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.

PASTA CATERING DISHES

Each dish serves 7-8 guests.

BASIL PESTO GF 40

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.)

BEEF STROGANOFF 55

Wavy egg noodles sauteed with tender beef and mushroom tossed in a classic stroganoff sauce.

CAPELLINI PRIMAVERA GF 40

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.

EGGPLANT PARMESAN 50

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 GF 40

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

LOBSTER RAVIOLI 51

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.

MARINARA GF V 40

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.

MARGHERITA GF 40

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.

PAD THAI V 40

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.

PASTA POMODORO GF 40

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.

SANTA FE 40

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

SESAME LO MEIN V 40

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 40

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.

SHRIMP SCAMPI 55

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

SOUTHWEST CHIPOTLE GF 40

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.

SPAGHETTI AND MEATBALLS 55

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.

SPICY CAJUN GF 40

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

SPICY JAPANESE V 40

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.

STUFFED SHELLS 50

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 PEANUT 40

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

THREE CHEESE MACARONI GF 40

Fusilli pasta with a special blend of melted cheeses and fresh cream, finished with a generous portion of shredded Cheddar and Monterey Jack Cheeses.

CATERING ADD-ONS

CHICKEN 15

BEEF 16

MEATBALLS 15

SHRIMP 16

TOFU 15

VEGGIES (up to 3) 8

CATERING DESSERTS

KEY LIME PIE 42

MANGO PIE 42

PEANUT BUTTER PIE 42

NEW YORK CHEESECAKE 42

TRIPLE CHOCOLATE CAKE 42

MIXED DESSERT PLATTER 42

A mixture of all desserts listed above.

1/2 MIXED DESSERT PLATTER 23

A mixture of all desserts listed above.

COOKIES OR BROWNIES .75 each

CATERING BEVERAGES

Cups and ice included.

FRESHLY BREWED ICED TEA

per gallon: 8

LEMONADE

per gallon: 9

RASPBERRY LEMONADE

per gallon: 9

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