

CATERING | STARTERS

POTSTICKERS

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

THAI LETTUCE WRAPS

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.

CATERING | SALADS

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

ASIAN SALAD 🍷 V

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

CAESAR SALAD GF

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

CRANBERRY SPINACH SALAD 🍷 GF V

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

GARDEN FRESH SALAD GF V

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.

GREEK SALAD

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.

STEAK SALAD 🍷

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.

CATERING | PASTA DISHES

Each dish serves **6-8** guests.

BASIL PESTO GF

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

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

BUTTERY NOODLES GF

Wavy egg noodles with a touch of butter and cream and your choice of three vegetables. Garnished with freshly chopped parsley with grated Parmesan & Romano cheese blend.

CAPELLINI PRIMAVERA GF V

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.

CHICKEN PARMESAN GF V

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 GF = Can be made Gluten Free V = Can be made Vegan

EGGPLANT PARMESAN

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

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

LOBSTER RAVIOLI 🍷

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 PASTA GF V

Farfalle pasta topped with our house-made marinara sauce with zesty onions and herbs. Garnished with fresh basil and grated Parmesan and Romano cheeses.

PAD THAI 🍷 V

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

POMODORO PASTA GF

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 🍷

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

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

SHRIMP SCAMPI GF

A generous portion of shrimp and angel hair pasta sautéed in a house made tomato, garlic and lemon scampi sauce and garnished with a freshly cut lemon wedge.

SOUTHWEST CHIPOTLE 🍷 GF

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

SPAGHETTI AND MEATBALLS

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

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

SPICY JAPANESE 🍷 V

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

Oven-baked pasta shells overflowing with Ricotta cheese and spinach, smothered in a tomato cream sauce topped with Mozzarella and fresh basil.

THAI PEANUT 🍷 V

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

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 | PASTA-LESS

CHICKEN POMODORO GF

Tender chicken and ripe Roma tomatoes in a creamy wine-garlic sauce accompanied by sautéed spinach and basil. Presented in a bowl of crisp lettuce and garnished with a blend of Parmesan and Romano cheeses. *A pasta-less dish.*

CHEESY CHICKEN AND VEGETABLES GF

Wok-seared chicken, fresh mushrooms, carrots and broccoli stirred into our original three-cheese sauce. Served up proper with a fresh-mixed green medley. *A pasta-less dish.*

PRIMAVERA CHICKEN AND VEGETABLES GF

Chicken breast, carrots, broccoli, tomatoes, zucchini squash and garlic wok-seared in a white wine balsamic vinaigrette. Served in a lettuce bowl or on a bed of romaine. *A pasta-less dish.*

THAI CURRY BEEF AND VEGETABLES 🍷

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.*

CATERING | ADD-ONS

BEEF

CHICKEN

MEATBALLS

SHRIMP

TOFU

VEGGIES (up to 2)

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

CATERING | DESSERTS

KEY LIME PIE

MANGO PIE

NEW YORK CHEESECAKE

CHOCOLATE ERUPTION CAKE

PEANUT BUTTER PIE

COOKIES

Cups and ice included.

FRESHLY BREWED ICED TEA

LEMONADE

48 HOUR NOTICE PREFERRED ON ALL CATERING ORDERS



Spicy Cajun



Cranberry Spinach Salad



Key Lime Pie

LET'S CATER!

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 variety of menu selections that are sure to please any crowd.

COMMUNITY OUTREACH

Nothing but Noodles takes pride in the community and would love to work with your business or school to help achieve its goals. School Fundraising events, raffles, & giveaways are just some of the things that we can do to help make a difference.

Please contact a store manager today if your school or business is interested in partnering with Nothing but Noodles.



NOTHING BUT
NOODLES
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Village On Whitesburg
4800 Whitesburg Dr. Huntsville, AL
T: 256.382.2999 | F: 256.882.1173

University Place
6125 University Dr. Huntsville, AL
T: 256.922.1650 | F: 256.922.1651

www.nothingbutnoodles.com



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