



NOTHING BUT NOODLES

Steele Creek

12740 S. Tryon St.
Charlotte, NC 28273
980.498.2880

Stonecrest

7930 Rea Rd.
Charlotte, NC 28277
704.295.4961

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.

For questions or to place your order

Call our catering manager at

Email: NBNCharlotteCatering@gmail.com

Phone: 704-293-6004

www.nothingbutnoodles.com



NOTHING BUT NOODLES

Catering Menu



Pastas

Salads

Desserts





Spicy

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

GF

Ask for Gluten-Free

V

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 napkin, chafing stands, sterno and all condiments needed.
- If drinks are purchased, NBN provides cups, ice, lemon and sweetener.
- Substitute whole wheat penne pasta for only \$4.00 more per dish.
- Each dish serves 6-8 guests.

SALES TAX, DELIVERY FEE AND GRATUITY NOT INCLUDED.

24 HOUR NOTICE PREFERRED ON ALL CATERING ORDERS.

CATERING STARTERS

POTSTICKERS 16 for **25.00**
Plump chicken and cabbage-stuffed dumplings, made complete with a zesty soy lime dipping sauce.

EDAMAME POTSTICKERS 16 for **25.00**
Tender dumplings filled with a blend of hearty edamame soybean pieces and lightly seasoned vegetables.

THAI LETTUCE WRAPS 16 for **38.00**
Tender chicken, fresh cut jicama, button mushrooms and scallions 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 37.00
Thinly sliced crisp Napa cabbage, Romaine lettuce, Chow Mein egg noodles, basil, shredded carrots and cilantro tossed in our signature spicy sweet and sour dressing. **V**

CAESAR SALAD 37.00
Crisp, chilled Romaine lettuce with grated Parmesan and Romano cheeses, tossed in an authentic Caesar dressing with croutons. **GF**

CRANBERRY SPINACH SALAD 37.00
Fresh spinach, dried cranberries and spiced almonds tossed with a sweet poppy seed dressing. **GF V**

GARDEN FRESH SALAD 37.00
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 37.00
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**

STEAK SALAD 49.00
Tender sirloin, 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.

SUN-DRIED TOMATO SALAD 37.00
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**

CATERING DISHES

BASIL PESTO 45.00
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**

BEEF STROGANOFF 59.00
Wavy egg noodles sautéed with tender beef and mushrooms, tossed in a classic stroganoff sauce.

CHICKEN PARMESAN 59.00
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.

EGGPLANT PARMESAN 55.00
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 45.00
Fettuccini pasta tossed with our freshly-made cream sauce. Garnished with parsley and freshly grated Parmesan and Romano cheeses. **GF**

PAD THAI NOODLES 45.00
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**

MARINARA PASTA 45.00
Farfalle pasta topped with our house-made marinara sauce, which is made with zesty onions and herbs. Garnished with fresh basil and grated Parmesan and Romano cheeses. **GF V**

PENNE PRIMAVERA 45.00
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 45.00
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**

SESAME LO MEIN 45.00
Lots of Lo Mein egg noodles in a light sesame sauce with mushrooms, red bell peppers, Napa cabbage and scallions. Garnished with black sesame seeds. **V**

SHANGHAI NOODLES 45.00
A full bowl of Lo Mein egg noodles caramelized in a spicy sweet and sour sauce, wok seared with pineapple chunks, red bell peppers, snow peas, carrots and scallions.

SOUTHWEST CHIPOTLE 45.00
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**

SPICY CAJUN PASTA 45.00
Penne pasta tossed with our rustic tomato cream sauce, scallions, fresh yellow onions and red bell peppers. **GF**

SPICY JAPANESE NOODLES 45.00
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**

STUFFED SHELLS 59.00
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 45.00
Rice noodles in a spicy peanut sauce with carrots, red peppers and scallions. Garnished with bean sprouts and a lime wedge.

THREE-CHEESE MACARONI 45.00
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**

CATERING ADD-ONS

BEEF 20.00

CHICKEN 18.00

MEATBALLS 18.00

SHRIMP 20.00

TOFU 18.00

VEGGIES (up to 3) 12.00

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

CATERING DESSERTS

KEY LIME PIE 10 slices: **58.00**
6 slices: **36.00**

PEANUT BUTTER PIE 10 slices: **58.00**
6 slices: **36.00**

NEW YORK CHEESECAKE 10 slices: **58.00**
6 slices: **36.00**

ULTIMATE CHOCOLATE CAKE 10 slices: **58.00**
6 slices: **36.00**

COOKIES AND BROWNIES each: **1.75**

CATERING BEVERAGES

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

FRESHLY BREWED ICED TEA per gallon: **9.00**

LEMONADE per gallon: **9.00**