

**For more information  
call us or email us!**

**336-315-5351**

(Please ask for a manager.)

**info@neworleansbarandgrill.com**



**4312 Big Tree Way  
Greensboro NC, 27409  
neworleansbarandgrill.com**

## Catering & Event Services

A leader in exceptional quality catering service, food trends and prompt customer service, New Orleans Bar & Grill has had the privilege and pride of being consistently selected as first choice of people across the cities of Greensboro, High Point and Winston Salem, NC. Through the years we have been catering all types of events from small casual get-togethers to large family & corporate events.

We prepare food from the freshest ingredients which adds more wow element & makes your event more special. We promise to bring true flavor of Louisiana to your party with our adventurous dishes like alligator, jambalaya to seafood gumbo, po-boys, southwest chicken & shrimp, and many in between. This is our guarantee that the food we cater at your special event will revive your memories of old Louisiana style Cajun food. Besides great taste and high quality food, we also offer our catering services at most affordable prices.

We cater all across the Triad, the dishes mentioned in our menu or we would love to prepare anything specific you need... Bon Appetite!

We cater for all kinds of events including but not limited to:

Wedding Reception  
Corporate Events  
Business Meetings  
Private Luncheons  
Wine Tasting Events  
Birthday party  
Girls Night Out  
Baby Shower  
Bridal Shower  
Reunion  
Game Day  
Singles party etc.

### Rental Rates

(Prices subject to change)

# of People	Dining Room	Event Center
25-50 People 3 hour rental	Free	\$600
51-100 People 5 hour rental	N/A	\$850
101-150 5 hour rental	N/A	\$1125
151+	N/A	Custom Pricing

## COCKTAIL PARTY

- **Crab Dip**  
Creamy homemade crab dip served with garlic pita chips.
- **Boneless Chicken Wings**  
Tossed one way: Plain, BBQ, Cajun, Teriyaki, Mild, or Lemon Pepper
- **Bayou Shrimp**  
Lightly breaded shrimp tossed in your choice of one: Bang Em' Up or Shotgun
- **Milehigh Crawfish Nachos**  
Piled high garlic pita chips topped with lettuce, tomatoes, banana peppers, black olives, cheese, & our cajun crawfish tails.
- **Seafood Gumbo**  
A deep, rich homemade stew with crawfish, shrimp & tilapia; topped with white rice.
- **Red Beans & Rice**  
Creamy mixture of red beans, celery, onions & green peppers; topped with rice.
- **Fried Pickles**  
Hand-battered pickle chips fried to perfection
- **Fried Mushrooms**  
Button mushrooms battered & fried golden.
- **Fried Calamari**  
Crispy fried calamari generously tossed in a Cajun seasoning.
- **Spinach & Artichoke Dip**  
Made fresh in house, artichoke & spinach in a Parmesan blend; served with garlic pita chips.
- **Alligator Bites**  
Fried alligator over Cajun french fries. (\$3 Upcharge)
- **Chicken Quesadillas**  
Sliced chicken with fresh vegetables, griddled and served with salsa.
- **Crispy Onion Strings**  
Hand-made & crunchy, tossed in Parmesan cheese.

### Choice of:

**6- \$21 7- \$24 8- \$26**

**Served buffet style with tea, water, & Soda.**

## BAR OPTIONS

### BAR ON CONSUMPTION

Host pays for all bar drinks.

### LIMITED BAR - MAXIMUM DOLLAR AMOUNT

For example, Hosted Bar up to \$500 then guests pay for individual bar drinks.

### LIMITED BAR - TYPE OF DRINK

For example, Beer and Wine Only or Signature Drinks Only.

### DRINK TICKETS

We supply tickets for you to limit the number of bar drinks each guest receives.

### CASH BAR

Guests pay for individual bar drinks.

# CANAL STREET GALA

## Fish & Chips

Hand-battered tilapia, fried crisp over a bed of Cajun French fries

## Tilapia

Cooked to your preference of either grilled or blackened. (1 way Only)

## Jambalaya

Chicken & shrimp sautéed with garlic butter, diced tomatoes, onions, mushrooms, banana peppers, roasted red peppers & Cajun seasoning in a tomato sauce layered over a bed of white rice.

## Chicken Fettuccine Alfredo

Fettuccine noodles in a thick heavy cream sauce topped with grilled chicken.

## Cajun 555 Pasta

Spicy 555 chicken sautéed with onions, scallions & tomatoes in a tomato sauce over penne.

## Southwest Pasta

Sautéed chicken & shrimp with garlic, fresh tomatoes, black olives, banana peppers, salsa & scallions tossed in penne pasta.

## Red beans & Rice with blackened chicken

Creamy mixture of red beans, celery, onions & green peppers topped with rice & blackened chicken.

## Seafood Gumbo

A deep, rich homemade stew with crawfish, shrimp & tilapia; topped with white rice.

## Smothered Chicken

Grilled chicken breasts smothered with sautéed mushrooms & onions, topped with a blend of melted jack-cheddar cheese.

## Chicken 555

Sautéed chicken, onions & tomatoes seasoned with a blend of spices that will be sure to please a Cajun lover!

## Southwest Chicken

Grilled chicken breast glazed with honey mustard, topped with a blend of melted jack-cheddar cheese & bacon.

## Steak mixed Grill

Sirloin strips grilled with onions, bell peppers, & mushrooms. (Cooked at 1 temperature only)

### Choice of:

**1- \$17 2- \$21 3- \$24**

# BOURBON STREET FEAST

## Jack Daniels Chicken & Shrimp

Grilled chicken breasts & shrimp glazed with our homemade Jack Daniels barbeque sauce

## Catfish

Cooked to your preference of either grilled or blackened. (1 way Only)

## New Orleans Salmon

Wild Caught, hand-cut filet blackened or grilled with a kick of lemon pepper. (1 way Only)

## Garlic Shrimp Scampi

Shrimp sautéed in a lemon garlic wine sauce with freshly diced tomatoes, roasted red peppers & scallions tossed in fettuccine pasta

## Chicken Paella

Chicken, roasted red peppers, black olives, green onions & rice sautéed with garlic in a tomato sauce.

## Seafood Pasta

Shrimp & crawfish sautéed in a tomato cream sauce with roasted red peppers, scallions & fresh tomatoes tossed in penne pasta.

## Crawfish Étouffée

Crawfish tails smothered in a butter blend of onions, green peppers, celery & garlic to make a delicious sauce; topped with white rice.

## Red Beans & Rice with Blackened shrimp

Creamy mixture of red beans, celery, onions & green peppers topped with rice & blackened shrimp.

## Shrimp Creole

Shrimp sautéed with diced tomatoes, onions, celery, banana peppers & roasted red peppers in a Cajun tomato sauce; served over white rice.

## Shrimp or Vegetable Fettuccine Alfredo

Fettuccine noodles in a thick heavy cream sauce sautéed with your choice of shrimp or vegetables. (Choose 1 Only)

## Sirloin

Lean cut of meat, firm in nature. Topped with a burgundy wine sauce. (Cooked at 1 temperature only)

### Choice of:

**1- \$21 2- \$25 3- \$28**

## •ADD - ONS•

### Starters

Crab Dip  
Boneless Chicken Wings (1 way only)  
Bayou Shrimp (1 way only)  
Crawfish Nachos  
Seafood Gumbo  
Red Beans & Rice  
Fried Pickles  
Fried Mushrooms  
Fried Calamari  
Spinach & Artichoke Dip  
Alligator Bites over French fries (\$3 Upcharge)  
Chicken Quesadillas  
Crispy Onion Strings  
**2- \$7 • 4- \$10**

### Desserts

(sampling of all)  
Beignets  
New Orleans bread pudding  
Chocolate Lava Brownie

**\$6**

# FRENCH QUARTER MASQUERADE BALL

## Grilled Ribeye

Well marbled for peak flavor, deliciously juicy: Very tender. Topped with a burgundy wine sauce. (Cooked at 1 temperature only)

## Fried Alligator

Fresh Alligator tail meat, hand battered and fried crispy!

## Smothered New York Strip

Full bodied texture & slightly firmer than ribeye. Topped with sautéed mushrooms, onions, & swiss cheese. (Cooked at 1 temperature only)

## Herb crusted whole roasted chicken

Whole chicken marinated with herbs & spices then roasted.

## Seafood Paradise Pasta

Lobster, crab, clams, mussels, and shrimp sautéed in lemon garlic wine sauce with scallions, & roasted red peppers tossed in penne pasta

## Chicken New Orleans

Grilled chicken breasts topped with a shrimp and crawfish cream sauce that consists of roasted red peppers, scallions & fresh tomatoes.

## Mahi Mahi

Wild caught, topped with a tropical mango salsa

## Red Snapper

Red Snapper cooked either blackened or grilled & topped with a our famous garlic shrimp scampi. (1 way Only)

## Shrimp, Shrimp, Shrimp

Gulf Shrimp; fried, grilled or blackened. You call it! (1 way Only)

## Crawfish & Shrimp Fettuccine Alfredo

Fettuccine noodles in a thick heavy cream sauce sautéed with crawfish and Shrimp.

## Seafood Paella

Chicken, shrimp, roasted red peppers, black olives, green onions & rice sautéed with garlic in a tomato sauce; topped with mussels & clams in shell.

### Choice of:

**1- \$25 2- \$29 3- \$32**

**All Dinner packages are served buffet style with  
Garlic Bread. They include tea, water, & Soda.**

**All Dinners are served with your choice of  
two sides from the following:  
Dirty Rice • Vegetables • Coleslaw  
Mashed Potatoes • White Rice  
House Or Caesar Salad**

**\* All prices are per person \*  
+ Tax & 20% Service charge**

### A few things to note for catered events:

- There is a minimum of 20 people for the pricing listed.
- All in attending will be charged for, whether eating or not. This is to insure we can uphold quality and service.
- The final guest count must be guaranteed one week in advance of your event.
- A 20% deposit of the total cost is required to book & confirm.
- Final Payment is due 5 days prior to the event in the form of cash, cashiers check, or company check.
- All bar options are subject to taxes and service charges.