



FULL SERVICE CATERING MENU

Our Service will include:
Set up and serving of all food, providing serving utensils, and keeping food hot. As well as staying till all guests have had a chance to go through buffet line and have eaten. Breakdown of food serving table and hot dishes.

Menu includes the following:

Homemade Foccacia Bread and Caesar Salad or House Salad with Homemade House Italian Dressing

CHOICE OF ONE PASTA DISH

BAKED CHEESE ZITI

CHICKEN & BROCCOLI OVER PENNE

EGGPLANT & VEGETABLE PRIMAVERA

Served with chunky tomatoes over spinach fettuccine

PASTA BAYOU OVER BLACK PEPPER FETTUCCINE

CHICKEN & ARTICHOKE HEARTS OVE SPIINACH FETTUCCINE

CHICKEN PARMESAN OVER FETTUCCINE

CHICKEN CARBONARA

Served over fettuccine pasta and rich garlic cream sauce with proscutto ham and peas

RIGATONI ALA VODKA

Pink sauce with cheese and peas

HOMEMADE RAVIOLIS

Filled with spinach and cheese and your choice of sauce

CHOICE OF ONE MEAT DISH

LEMON CHICKEN "PICCATTA"

With capers in lemon white wine sauce

CHICKEN MARSALA

With mushrooms in a marsala wine sauce

CHICKEN FRANCESE

With lemon white wine sauce

PORK LOIN MARSALA

With mushrooms in a marsala wine sauce

ITALIAN BEEF

Baked with roasted garlic, Italian seasonings and red wine, then served shredded style.

ROSEMARY ROASTED CHICKEN BREAST

HONEY GLAZED SPIRAL HAM

ITALIAN SAUSAGE, ONION AND PEPPER MIXTURE

MEATBALLS IN MARINARA SAUCE

BAKED HERB & BREAD CRUMBED SEASONED FRESH SALMON

CHOICE OF ONE SIDE DISH

ITALIAN GREEN BEANS WITH GARLIC AND OLIVE OIL

ROASTED GARLIC ROSEMARY POTATOES

SEASONED YELLOW RICE

STEAMED & SEASONED ITALIAN VEGETABLES

STEAMED BROCCOLI

THE FOLLOWING CHOICES ADD \$4.00 ADDITIONAL PER PERSON

SHRIMP PROVENCALE SCAMPI

(garlic, tomatoes, & fresh basil)

JERK SEASONED MAHI MAHI W/ LOBSTER CREAM SAUCE

VEAL PARMESAN

STEAK TENDERLOIN MEDALLIONS

CATERING SERVICE DETAILS

THE MENU CHOICES FOR THIS PAGE WILL BE BASED ON A PRICE STARTING @ \$18.00 PER PERSON AND CAN GO UP TO \$35. 00 PER PERSON. ADDITIONAL ENTREE SELECTIONS MAY BE REQUESTED AT AN ADDITIONAL \$4.00 PER PERSON (Price is based upon guest head count, accessibility and availability of food, day and time of season, and location of catering event.)

INCLUDED IN FULL SERVICE CATERING

OUR FULL SERVICE CATERING INCLUDES WHITE 9" STYROFOAM PLATES, PLASTIC CUTLERY, AND PAPER NAPKINS. (No credit given if you DO NOT choose to use the paper products. ANY CATERING EVENT OF 75 PEOPLE OR MORE, INCLUDES 1 SERVER/CHEF TO ASSIST IN SERVING FOOD AND SETUP AND BREAK DOWN OF FOOD AREA.

(Catering events under 75 people do not include a server and one will be provided at an additional \$35 per hour, minimum of 3 hours)

CONTACT US!

Any questions or if I may be of further assistance to you, please don't hesitate to call. Direct all catering questions to Seth at 239-592-0050.

For large groups of over 200 people price may be lower!

FOR MORE INFO PLEASE VISIT OUR WEBSITE WWW.NOODLESCAFE.COM

Choice of Appetizers

The following appetizers are priced per person and quantity is based on 1-2 pcs per person.
Appetizers can be added to your selection at an additional price per person

These appetizer prices are applicable ONLY when added onto a Full Service Catered event with dinners.

ASSORTED HOT HOR'S D' OUVRES	\$5.25	SHRIMP COCKTAIL ("Old Bay" seasoned and boiled large shrimp served with homemade cocktail sauce.)	\$4.25
SMOKED SALMON FLOWER ROLLS (With dill cream cheese filling, garnished with sprinkle of capers, shaved red onion, and Carr water crackers)	\$2.75	SANDWICH PINWHEELS-HAM OR TURKEY	\$2.95
ASSORTED DELUXE COLD CANAPES	\$4.75	SANDWICH TRIANGLE FINGER BITES (With ham or turkey, and cheese)	\$2.95
BRUSCHETTA PLATTER (Roasted peppers and fresh tomatoes with toasted olive oil drizzled french bread)	\$2.75	DEVILED EGGS	\$2.00
COLD OAK SMOKED SCOTTISH SALMON (Whole presentation with garnish & crackers)	\$125.00	BEEF DUXELLE EN CROUTE (Mini beef wellingtons in pastries)	\$4.00
FRANKS IN PUFF PASTRY	\$1.95	CHICKEN DUXELLE EN CROUTE (Mini chicken wellingtons in pastries)	\$3.50
BLUE CRAB STUFFED MUSHROOM CAPS	\$3.95	CHICKEN SATAY with Peanut Sauce	\$2.95
N' AWLINS STUFFED MUSHROOMS (With cajun seasoned filling & smoked mozzarella)	\$2.95	BEEF SATAY with Teryaki	\$3.50
FRESH STEAMED MUSSELS (5 PCS.PER PERSON) (With tomatoes, garlic & herbs)	\$3.95	FRIED POTSTICKERS (With Ponzu Sauce)	\$2.50
SCALLOPS BACON WRAPPED	\$4.95	PLATTERS <i>are for 60 people , \$125 each platter</i> <small>COMBO PLATTER 1/2 OF EACH \$175.00</small>	
SESAME SEARED TUNA (5 PCS. PER PERSON)	\$3.95	FRUIT PLATTER Watermelon Cantaloupe Honey Dew Kiwi Strawberries grapes	CHEESE PLATTER Smoked Mozzarella Cheddar Swiss Colby Brie Pecorino Romano Nut Encrusted Goat Cheese Spread (Garnished with Carr water crackers)
BRUSCHETTA OF WILD MUSHROOM SUNDRIED TOMATO & MELTED BRIE CHEESE	\$2.95	SUSHI STATION	
HOMEMADE MINI CRAB CAKES WITH LOBSTER BISQUE SAUCE	\$3.95	- 1 Sushi Chef Rolling Sushi - Salmon Tuna,, etc. <i>includes 3 hours on Premises</i> Additional Hours \$75.00 per hour (<i>minimum 50 people</i>) PLUS \$10.00 per person	\$350.00
SPINACH & FETA CHEESE SPANAKOPITA (Fried phyllo stuffed triangles)	\$2.95	- Large Sushi Boat with 15 assorted rolls (150 pcs) (\$500. Deposit held on Credit Card for Boat rental)	\$250.00
BRUSCHETTA OF FRESH CAPRESE MOZZARELLA CHEESE (With vine ripe tomatoes and chiffonade of basil stacked on thinly sliced french bread with pesto oil and balsamic glaze drizzle.)	\$2.75	- Large Sushi to go Platter with 15 assorted rolls (150 pcs)	\$175.00
ASSORTED SUSHI ROLLS (Tuna, Salmon, Eel, California & Shrimp 4 pcs. per person)	\$3.95		

APPETIZERS ONLY PRICE

WITHOUT ENTREES

Make Selections from Appetizers listed above

- Choose 4 for \$18.95

- Choose 6 for \$24.95

**Sushi Choice is equivalent to 2 choices*

Minimum of 25 people, parties below 75 people will NOT include a Chef/Server. There will be a fee of \$35.00/hour for 3 hour minimum. Selection choice does not include Sushi Chef on premise.

SALAD CHOICES

The following salads are priced per person

Noodles Signature Salad. Mixed baby greens with vine ripe tomatoes, roasted red peppers, fried artichoke hearts, and goat cheese crumbles. With a raspberry vinaigrette.	\$4.50
Freshly hand tossed Caesar salad with grated Pecorino Romano cheese and garlic croutons. With anchovies upon guests request.	\$3.50
“Popeye’s” spinach salad, with candied walnuts, dried cranberries, cherry tomatoes, and a raspberry balsamic vinaigrette.	\$3.95
Fresh garden greens with tomatoes, red bermuda onion, and shaved carrots. With choice of homemade Italian vinagerette and creamy ranch dressing.	\$3.50

CATERING SERVICE DETAILS

A FULL LIQUOR BAR IS AVAILABLE AND CAN BE ARRANGED

CHINA PLATES, SILVERWARE, AND APPROPRIATE GLASSWARE IS AVAILABLE

We can handle the rental arrangement of these items through Taylor Rental or you can rent them direct. The cost for rental through us is between \$5-\$7 additional per person. This price is for a basic dish pattern.

LINEN NAPKINS ARE \$1 PER PERSON ADDITIONAL

LINEN TABLECLOTHS FOR A STANDARD ROUND OR BANQUET TABLE IS \$12 PER TABLE.

* The rental company charges a \$140 fee for delivery and pick up of the rental items.