



Private Event Menu

*For Private Dining, Catering & Special Events at NOLA on the Square and
the Speakeasy at NOLA*

SPEAKEASY

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Cocktail Party Appetizers

Minimum 20 guests

TIER 1 Choose 5 \$24pp

TIER 2 Choose 7 \$36pp

Fried Green Tomatoes, Abita Batter, Cheddar, Creole Mustard Ranch

Mini Chow Chow Spring Rolls, Pickled Creole Vegetables, Pepper Jam

Roasted Tomato Bruschetta, Roasted Tomato, Pesto, Fresh Mozzarella, Balsamic Glaze

Pulled Pork Sliders, Slow Smoked Pork Shoulder, Honey Barbeque Sauce, Cajun Slaw

Catfish Fingers, Honey Mustard Dijonnaise,

Loaded Pierogies, Loaded Cheesy Mashed Potatoes, Sour Cream, Sweet Onion

Crispy Fried Alligator Spicy Aioli, Chives *subject to availability

Bourguignon Pot Roast Bruschetta, Boursin, Toasted Baguette

Mushroom Duxelle Tartlets

Fresh Sliced Vegetables with Ranch, Hummus & Fresh Warm Pita

Assorted Cheese and Fresh Sliced Fruit Display

Margherita Flatbread

Teriyaki Chicken Skewers, Sweet & Spicy Sauce with Roasted Pineapple



Premium Hors d'oeuvres Party Package

Minimum 20 guests, \$48 per person

Mini Crab Cakes, House Remoulade

Bourguignon Pot Roast Bruschetta, Boursin, Toasted Baguette

Mini Chow Chow Spring Rolls, Pickled Creole Vegetables, Pepper Jam

Roasted Tomato Bruschetta, Roasted Tomato, Pesto, Fresh Mozzarella, Balsamic Glaze

Teriyaki Chicken Skewers, Sweet & Spicy Sauce with Roasted Pineapple

Bacon Wrapped Scallops, Peppered Maple Bacon

Creamy Marsala Stuffed Mushrooms

Assorted Cheese and Fruit or Vegetable Display

Mini Sweet Bites with Coffee Station

Appetizers Priced Per Dozen

Ahi Tartare, on Crispy Wontons 32

Mini Crab Cake, House Remoulade 36

Bacon Wrapped Scallop, Peppered Maple Bacon 42

Shrimp Ceviche Spoons with Onion, Jalapeno, Scallion, Cilantro 42

Beef Carpaccio Bruschetta, Baby Arugula, Lemon, Truffle Oil, Shaved Piave 36

Barbecued Shrimp, House Made Barbecue Sauce 32

Cocktail Shrimp, Spicy House Made Cocktail Sauce 32

Lamb Lollipop with Aged Balsamic 42

Creamy Marsala Stuffed Mushrooms 36



NOLA 3 Course Dinner

Minimum 10 guests, \$45 per person, 3 courses

Starters, *Guests will have a choice of the following*

Gumbo Ya-Ya

Chicken, Andouille, Okra, File, Steamed Rice

Nola Salad

Petite Greens, Romaine, Candied Pecans, Tomato, Red Onion, Sweet Potato Chips, Chevre, Dijon Vinaigrette

Main Course, *Choose three of the following to offer as entrées*

Shrimp and Grits

Shrimp, Trinity, Amber Ale, Cheddar Grit, Candied Cold Smoked Bacon

Grilled Catfish (GF)

Sweet Potato Mashed, Cajun Vegetable Medley, Spiced Honey

Grilled Chicken & Dumplings

Ricotta Dumplings, Corn, Carrots, Leeks, Peas, Cajun Chicken Broth

Stuffed Peppers (VG, GF)

Cajun Rice, Zucchini, Yellow Squash, Mushrooms, Spinach, Creole Sauce

Pan Seared Salmon

Seasonal Preparation & Accompaniments

NY Strip Steak

Seasonal Preparation & Accompaniments

Dessert, *Choose one of the following*

NOLA Chocolate Cake, Seasonal Cheese Cake, Seasonal Bread Pudding, or

Beignets and Chocolate Dipping Sauce



NOLA 4 Course Dinner

Minimum 10 guests, \$55 per person, 4 courses

Appetizers, Choose Any Three Cocktail Party Appetizers

Starters, *Guests will have a choice of the following*

Gumbo Ya-Ya

Chicken, Andouille, Okra, File, Steamed Rice

Nola Salad

Petite Greens, Romaine, Candied Pecans, Tomato, Red Onion, Sweet Potato Chips, Chevre, Dijon Vinaigrette

Main Course, *Choose three of the following to offer as entrées*

Shrimp and Grits

Shrimp, Trinity, Amber Ale, Cheddar Grit, Candied Cold Smoked Bacon

Pan Seared Salmon or Grilled Catfish (GF)

Sweet Potato Mashed, Cajun Vegetable Medley, Spiced Honey

Grilled Chicken & Dumplings

Ricotta Dumplings, Corn, Carrots, Leeks, Peas, Cajun Chicken Broth

Stuffed Peppers (VG, GF)

Cajun Rice, Zucchini, Yellow Squash, Mushrooms, Spinach, Creole Sauce

Filet Mignon

Whipped Potatoes, Grilled Asparagus

Dessert, *Choose one of the following*

NOLA Chocolate Cake, Seasonal Cheese Cake, Seasonal Bread Pudding, or
Beignets and Chocolate Dipping Sauce



Event Enhancements

(can only be added to Cocktail Party Package or Dinner)

Carving Station

Minimum 15 guests, \$20 per person, Chef Attendant Fee \$125

Select 2 proteins

Served with Mini Sliced Sandwich Rolls and Sauce Accompaniments

Roast Filet Mignon
Grilled Pork Tenderloin
Slow Roasted Turkey
Cajun Brined Porchetta
Honey Carved Ham

Party Jambalaya

Minimum 15 guests, \$10 per person

Cajun Rice, Shrimp, Andouille Sausage, Chicken

Vegetable Display with Hummus

(serves 25 - 30) \$75

Fresh Sliced Vegetables with Ranch, Hummus & Fresh Warm Pita

Assorted Cheese & Vegetable Display

(serves 25 - 30) \$95

Crackers & Cheese served with Fresh Sliced Vegetables and house made Ranch Dip

Mini Sweet Bites and Coffee

Minimum 15 guests, \$12 per person

Selection of mini desserts to include pecan diamonds, chocolate truffles, cheesecake bites, mini fruit tarts, cream puffs, key lime bites, and chocolate covered strawberries. Coffee Station.

Sweet Bites & Dessert Minis \$36 per dozen

Classic Beignets \$28 per dozen
with Chocolate Dipping Sauce



NOLA Catering

(For Pick-up or Delivery, Delivery Fee May Apply)

Seafood Jambalaya

Cajun Creole rice with shrimp, chicken, and andouille sausage.
\$10 per person, minimum 20ppl

Cajun Pasta

Penne Pasta in a spicy Cream Sauce with shrimp and chicken.
\$10 per person, minimum 20ppl

Pulled BBQ Pork

slow smoked pork shoulder with honey BBQ sauce, served with mini rolls, and Cajun slaw.
\$3 each, minimum 24 pieces

Catfish Fingers

with Honey Mustard Dijonnaise
\$24 per dozen, minimum 2 dozen

Cajun Arancini

Beer Battered Andouille, Chicken and Rice, Chipotle Honey Aioli
\$20 per dozen, minimum 2 dozen

Cajun Shrimp Skewers

\$32 per dozen, minimum 2 dozen

NOLA Salad

Petite Greens, Romaine, Red Onions, Sweet Potato Chips, Chevre Cheese, Tomatoes
House Made Dijon Dressing – served on the side
\$5 per person, minimum 20ppl

Classic Beignets *\$28 per dozen*

Office Party Catering Package

(Includes disposable plates utensils, napkins, and service ware)

2 Salads: NOLA Salad & Fresh Fruit Salad

choice of: BBQ Pork **or** Chicken Sliders

choice of: Seafood Jambalaya **or** Cajun Pasta

\$25 per person, minimum 20ppl



NOLA Lunch Package

Available Monday - Friday until 4pm

All Lunch Package Prices include non-alcoholic beverages, add dessert for additional \$5 per person

2 Course Sandwich Lunch

Minimum 12 guests, 2 courses, \$18 per person

1st course: *(choice of)* Petite Nola Salad or Gumbo Ya-Ya

2nd course: *(choice of)* Pulled Pork Po-Boy, Shrimp Po-Boy, Catfish Po-Boy, Nashville Hot Chicken Sandwich, NOLA Burger, or NOLA Club

Served with choice of Voo-Doo Fries or Fresh Fruit Cup

Soup & Salad Lunch

Minimum 12 guests, 2 courses, \$20 per person

1st course: *(choice of)* Gumbo Ya-Ya, Cauliflower Soup, Red Beans & Rice, French Onion Soup, or Fresh Fruit Cup

2nd course: *(choice of)* Entrée Sized Nola Salad, Caesar Salad, or Pittsburgh Salad

Guests choose to add Chicken, Steak, Catfish, Salmon, or Shrimp to any salad

2 Course Entrée Luncheon

Minimum 12 guests, 2 courses, \$22 per person

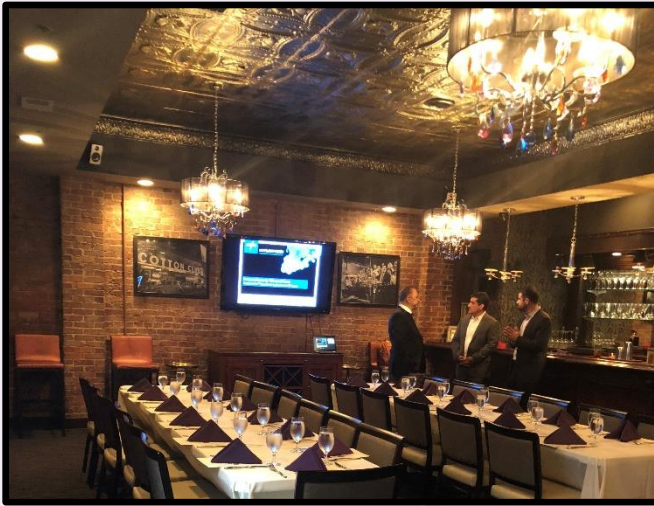
1st course: *(choice of)* Nola Salad or Gumbo Ya-Ya

2nd course: *(choice of)* Shrimp & Grits, Seafood Jambalaya, Creole Pasta, or Grilled Catfish

Host your luncheon in
NOLA's Garden Room.

Located on the first floor
of NOLA, this space can
seat up to 50 guests.
Reservation and Lunch
Package Menu required for
groups of 20 or more.





Located on NOLA's 2nd floor, the Speakeasy is a private bar and event space that can seat up to 24 guests for a plated dinner.

The Speakeasy can host up to 45 guests for a cocktail style event with high cocktail tables and lounge furniture.



\$100 Rental Fee for the Speakeasy (4 hour event) with a food and beverage minimum of \$1500, not including service charge and tax.

\$250 Rental Fee to add the Speakeasy to your Metropolitan Club Event. Bartender fee may be applied.

\$500 Rental Fee for late night private bar rental. No food and beverage minimum. Bartender fee may be applied.

