

Social Bites

Appetizers

Sliders

Sirloin, cajun chicken, shrimp, pulled pork, jack-fruit or vegetarian

Crispy Fried Shrimp

Tempura shrimp served crisp w/ a cocktail puree

Mini Tostadas

Choice of tequila lime chicken, smoked jerk salmon or vegetarian w/ a black bean puree, mango salsa and chipotle crema drizzle

Smoked Chicken

Glazed with Nelly's Secret Sauce served over garlic mashed potatoes

Shrimp Jalapeno Poppers

Wrapped in bacon and drizzled Nelly's Honey D or Mango Hab Secret Sauce

Wonton Tacos

Sesame style chicken, crispy wontons with a cilantro slaw and Nelly's Secret Sauce drizzle

Jambalaya

Andouille sausage, chicken, and shrimp with rice and aromatic vegetables

Tuscan Mac N Cheese Bites

Sundried tomato pesto with spinach topped w/ garlic panko

Cajun Pasta

Choice of chicken, shrimp, sausage or a combination in a cajun cream sauce, sauteed peppers

Mini Crab Cakes

With cajun remoulade

Crispy Cauliflower

Golden Brown florets served over rice w/ your Secret Sauce of choice

Shrimp & Grits

Sauteed shrimp w/ LD's creamy cheese grits

Chicken & Waffles

Skewered with Nelly's just peachy topping

Skewers

BBQ, Greek, Indian, Caribbean, Cajun boil or Korean style

Spring Rolls

Choice of vegetable or Korean beef w/ chili sauce

Meatballs

Choice of sirloin or vegetarian meatballs glazed in sweet n sour, bbq or one of Nelly's Secret sauces

Crispy Rice

Fried rice bites topped w/ seafood salad served with seared jalapeno

Nelly's Nolis

Nelly's creative take on classic cannolis, featuring delectable savory fillings

- Sesame Chicken w/ slaw
- Ahi Poke
- Seafood Salad and cucumber
- Avocado w/ a sweet cilantro sauce
- Buffalo Chicken w/ homemade ranch
- Shrimp n Grits w/ a creole sauce
- Mango Peach Cheesecake
- Mixed Berry Cobbler

Busas

Nelly's twist on the traditional African appetizer - Sambusas

- Surf n Turf
- Chile Chicken Verde
- Shrimp Florentine
- Buffalo Chicken
- Smoked Salmon
- Philly Cheese
- Chicken Parm



Crostinis

Toasted bread slices brushed with garlic oil and served with a variety of toppings

- Prosciutto Pepper Jams
- Spinach & Artichoke
- BBQ Brisket
- Roasted Tomato Bruschetta
- Cajun Buttered Shrimp
- Mediterranean Chicken
- Hummus & Peppers
- Smoked Salmon
- Pesto Chicken

Charcuterie

Artisanal Cheese

- Brie, Gouda, Goat Cheese, Aged Cheddar, Camembert, Manchego

Cured Meat

- Prosciutto, Salami, Smoked Deli Meats

Accompaniments

- Olives, Cornichons, Jams, Honeycomb, Nuts, Dried Fruits

Crudites

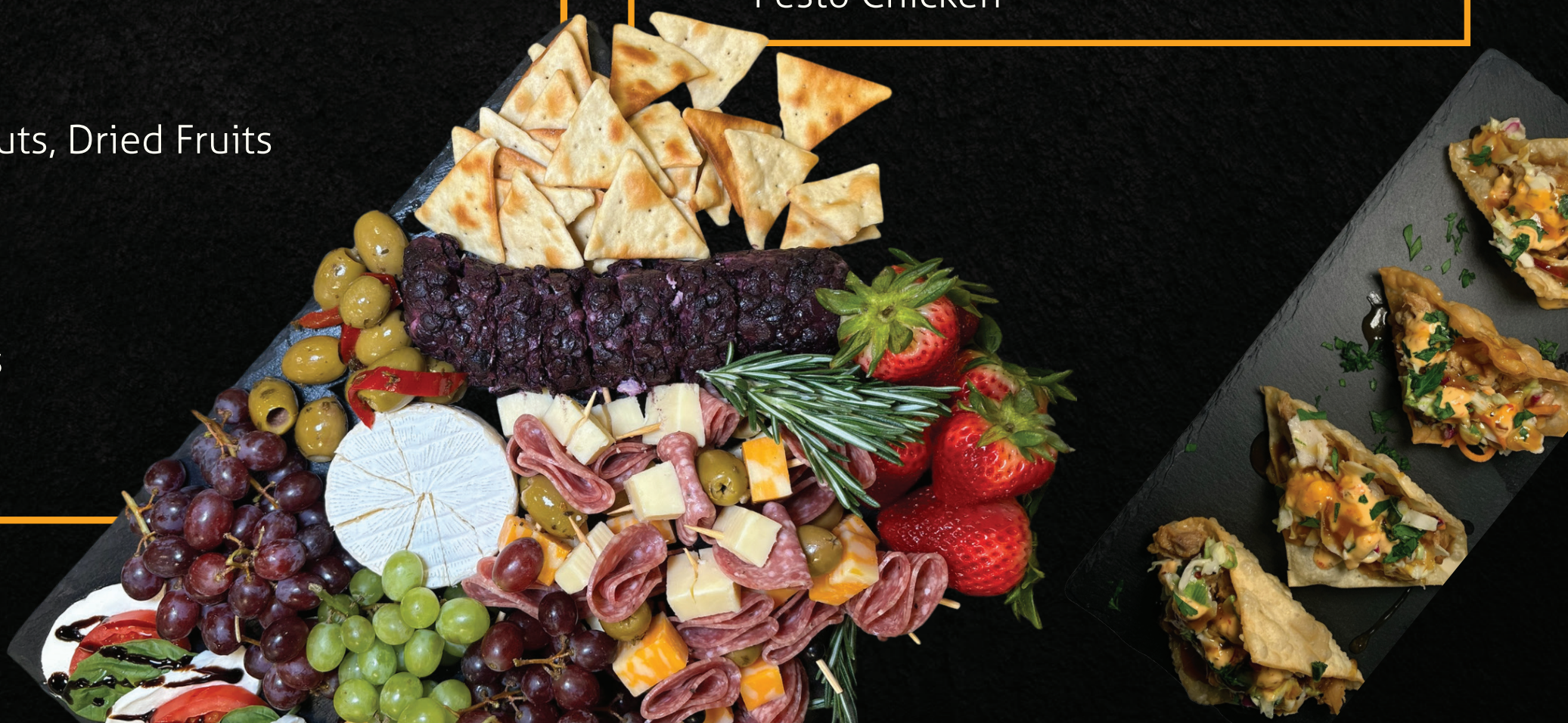
- Seasonal Fruit and Vegetables

Breads and Crackers

- Assorted Crackers, Pita Chips, Breadsticks

Spreads and Dips

- Hummus, Spinach Artichoke Dip, Tzatziki



Banquets

Entrees

CHICKEN

Mediterranean Chicken

Stuffed with creamy cheese, spinach, and a medley of vibrant vegetables

Southern Fried Chicken

Crispy, golden-brown perfection with a secret blend of southern spices that's pure comfort on a plate

Roasted Herb Chicken

Seasoned with a medley of aromatic herbs for a delightful burst of flavor in every bite

Slow Smoked Chicken

Smoked and generously coated in the Nelly's Secret Sauce of your choice

Chicken Marsala

sautéed to perfection in a rich Marsala wine sauce, accompanied by earthy mushroom

Paprika Chicken

Smoky and aromatic flavors roasted bringing a bold and savory dish

BEEF

Filet Mignon

A tender and melt-in-your-mouth cut of beef, perfectly seared to seal in its natural juices and flavor

Herb-Crusted Beef Tenderloin

Succulent tender cut of beef coated in a fragrant herb and Cajun spice crust paired perfectly with Nelly's Original Secret Sauce

Braised Short Ribs

Slow cooked in a rich bodied red wine, and infused with our perfect southern seasoning blend

Beef Wellington

Tender beef fillet coated with a layer of mushroom duxelles, in a puff pastry, and baked to perfection

SEAFOOD AND MORE!

Shrimp Scampi

Succulent shrimp sautéed in a garlic and butter sauce, served over a bed of al dente pasta or rice

Grilled Salmon

w/ maple beurre blanc, charred lemon, fresh dill, wild rice pilaf

Fried Fish

Crispy golden fillets breaded in our perfect southern seasoning blend

Grilled Cajun Shrimp Skewers

Served over a bed of rice with Nelly's crispy maple balsamic brussel sprouts

Jambalaya

Andouille sausage, chicken, and shrimp with rice and aromatic vegetables

Cajun Fettuccine Pasta

w/ choice of chicken, shrimp or both, garden vegetable medley, cajun cream sauce, shaved parmesan, fried parsley

Steak Diane

Thinly sliced sirloin or filet, in a rich sauce made with brandy, cream, and Dijon mustard, served with sautéed mushrooms and vegetables

Surf N Turf

A combination of a beef entree (like filet mignon) and a seafood option (such as lobster tail or jumbo shrimp) for an indulgent dining experience

Steak Oscar

Tender filet mignon grilled to perfection, topped with luscious lump crab meat, tender asparagus spears, and drizzled with a velvety hollandaise sauce



Sides

- Dirty Rice
- Grannies Greens
- Southern Style Potato Salad
- Red Beans & Rice
- Southern Style Green Beans
- GT Mashed Potatoes
- Maple Glazed Yams
- Smoked Mac N Cheese
- Rice Pilaf
- Chicken & Sausage Dressing
- Balsamic Glazed Brussel Sprouts
- Honey D Glazed Carrots
- Ultimate Creamed Spinach
- Herb Roasted Potatoes
- Broccolini
- Sauteed Cabbage
- Grilled Asparagus
- Nae's Creamed Corn

Salads

- Mixed Greens - Strawberries, cucumber, tomato, red onion and feta
- Spring Mix - Cucumbers, tomato, red onion, dried cranberries, walnuts served with our sweet onion vinaigrette dressing
- Greek - Romaine, olives, pepperoncini, feta, creamy vinaigrette
- Mediterranean Orzo Pasta Salad - Cherry tomatoes, black olives, spinach, creamy Greek vinaigrette
- Classic Caesar - Caesar with romaine, parmesan and croutons
- Garden - Romaine, cucumber, carrot, tomato, shredded cheese and croutons

Desserts

- Salted Caramel Banana Cheesecake
- Uncle A's Chocolate Peanut Butter Cake
- Peach Cobbler Cheesecake
- Lemon Jello Cake Parfait
- S'mores Brownies
- Peach Cobbler
- Mississippi Mud Pie
- Peach Mango Nolis

Buffets

Each buffet includes your choice of 2 entrees and 2 sides, served with a salad, assorted breads or cornbread, assorted cookies and brownies and iced tea, water or lemonade.

Gourmet Gala

Braised Short Ribs
Lemon Grilled Salmon
Herb Crusted Chicken
Vegetarian Wellington
Garlic Mashed Potatoes
HoneyD Glazed Carrots
Grilled Broccolini

Southern Comforts

HoneyD Glazed Ham
Smothered Roast
Fried Chicken
Stuffed Fried Fish
Chicken & Sausage Dressing
Creole Jambalaya
Nae's Creamed Corn
Southern Style Green Beans
Smackin Mac N Cheese
Grannies Greens

Spice & Soul

Glazed Meatloaf
Smothered Chicken or Turkey
Fried White Fish
HoneyD Glazed or Fried Ribs
Red Beans and Rice
Nana's Cabbage
Garlic Mashed Potatoes

Classic BBQ

HoneyD Grilled Chicken
BBQ Pulled Jackfruit
Country Style Pork Ribs
Smoked Brisket +\$5/pp
Southern Style Potato Salad
Grannies Greens
Smoked Mac N Cheese
Lemon Pepper Corn
BBQ Baked Beans

The Convoy

Korean Style Short Ribs
Singapore Noodles
Orange Chicken
Char su Pork
Tempura Fried Fish
Honey D Walnut Shrimp
Broccoli Beef
Veggie Lo Mein
Fried or White Rice
Spring Rolls

Sabores de Diego

Chicken Enchiladas
Beef or Chicken Tacos
Carne Asada +\$2
Steak or Shrimp Fajitas +\$4
Cilantro or Spanish Red Rice
Refried or Black Beans
Cilantro Mixed Green Salad
Corn & Flour Tortillas
Sour Cream
Salsa
Cheddar Cheese

The Luau

Teriyaki Chicken
Chicken Katsu
Beef Short Ribs +\$2
Kalua Pork
Marinated Steak
Shrimp (Grilled or Fried) +\$3
Macaroni salad
White or Fried Rice
Wonton salad

l'italiano

Lasagna (Meat or Veggie)
Baked Spaghetti
Tomato Pesto Chicken
Eggplant Parmesan
Chicken Marsala
Caesar Salad
Roasted Vegetables
Penne Pasta Alfredo
Garlic Crostinis

Action Stations

Pasta Bar

A variety of pasta options served with a selection of sauces such as herb tomato sauce, pesto, four cheese alfredo, basil pesto or creole butter. Guests can add toppings like chicken le creme, meatballs, garlic shrimp scampi, grilled vegetables, cheeses and herbs

Slider Station

Miniature sandwiches, including beef, cajun chicken, fried shrimp and vegetarian options, are served with an assortment of buns, cheeses, sauces, and toppings. Guests can create their sliders according to their taste

Grits Bar

LD's Creamy Southern Grits served with a host of topping options - Cajun shrimp, southern fried catfish, fried egg, sausage crumbles, applewood smoked bacon assorted cheeses, roasted peppers and green onions

Street Taco Bar

Guests can choose from an array of fillings such a marinated steak, grilled chicken, or vegetarian options, along with various toppings like pico de gallo, fresh guacamole, cheeses, and cremas

Potato Bar

Garlic herb baked or mashed potatoes, served with a variety of savory toppings - cheese, crumbled applewood smoked bacon, seafood Alfredo, curry chicken, chives, sour cream, broccoli and cheese and more

Carving Station

A chef carves and serves succulent meats such as roasted prime rib, lamb, turkey, or glazed ham. Accompaniments like sauces, rolls, and condiments are available for guests to create their perfect plate



Brunch

Bourban Pecan French Toast

Dusted with cinnamon sugar and served w/ southern fried chicken

Cajun-Style Eggs Benedict

With andouille sausage and spicy hollandaise sauce

LD's Shrimp And Grits

Creamy grits topped with shrimp served with a creole butter garlic sauce

Breakfast Po' Boy

With crispy bacon, scrambled eggs, and a spicy remoulade sauce

Cajun-Style Omelette

With shrimp, green onions, and pepper jack cheese

Chicken and Waffles

Crisp waffles and southern fried chicken served w/Honey D or just peachy topping

Chicken Biscuits

Southern fried chicken served between a split biscuit served w/ Honey D

Curry Scramble

w/ spinach and mushrooms, crispy maple smoked bacon, sausage links

Breakfast Sausage

Chicken, pork, turkey or vegetarian

Biscuits and Gravy

homemade light and fluffy biscuits served with Nelly's country gravy

Breakfast Scramble

Sausage, Roasted Potatoes, Onions and Peppers(Choice of chicken, pork, turkey or vegetarian)

Salmon Croquette Rolls

Cajun butter salmon, toasted split top bun w/ cajun remoulade

Hash Stack

Crispy hash browns stacked w/ savory meat, cheese, vegetables, all crowned with a scrambled or fried egg

- Creole Shrimp
- Southern Sausage
- Chicken Verde
- Smoked Salmon

Country-Style Potatoes

Roasted w/ onions and seasoned to perfection

Scrambled Eggs

Choice of plain, chorizo, soyizo, fresh herbs

Breakfast Parfait

Yogurt, assorted fruit and granola

Assorted Pastries

Muffins, danishes, croissants, loaf cake and more

Seasonal Fresh Fruit

Lunch

Oven Baked Turkey Pesto

Shaved parmesan cheese, pesto aioli, tomato/onion, lettuce

Braised Roast Beef

w/ havarti, herb mayo, tomato, lettuce, pickled onions

Cajun Tuna Melt (Panini Style)

w/ smoked paprika oil, provolone, heirloom tomato, herb mayo

Veggie Hummus Wrap

Roasted zucchini, squash, red peppers and onions served with traditional or eggplant hummus

Nelly's Deli Fav

Proscuitto, salami, ham, gouda cheese, parmesan cheese, roasted red peppers, lettuce, tomato, onion, cucumber, pesto mayo on baguette

Classic Deli Sandwiches

Honey D Chicken, Turkey Bacon Ranch Meatball, BLT, Chicken Caesar Salad, Buffalo Chicken Ranch, Tuna, Loaded Italian, Honey Ham

Cajun Spiced Tacos

Blackened catfish, shrimp, crispy chicken, fried fish or steak w/ cajun slaw or sauteed cabbage

Seafood Jambalaya

Chicken, Sausage and Shrimp w/ rice, tomato and the creole trinity

Shrimp or Catfish Po Boy

Tomato, pickled onions, Nelly's slaw w/ cajun aioli, on a hoagie

Cajun Fried Chicken Sandwich

with lettuce, tomato and cajun aioli

Shrimp Étouffée

Creole Roux served over white rice

Blackened Catfish Tacos

Creole slaw and avocado salsa

Smoked Salmon

Mac N Cheese

Creamy cheese roux, smoky grilled salmon w/ macaroni

Red Beans And Rice

with chicken andouille sausage and cornbread



Catering Trays

Entrees

Catering tray packages available and includes salad, assorted breads or cornbread, assorted cookies and brownies.

Chicken

Pecan Crusted w/ Bourbon Glaze
Tuscan Stuffed w/ Cream Sauce
Caprese Chicken
Roasted, Fried, Smoked or Blackened*

- Wings
- Boneless Thighs
- Mixed Pieces

Pork

Glazed Ham
Apple Crusted Tenderloin
Fig & Honey Glazed Ham
Herb Crusted Tenderloin
Maple & Clove Honey Ham
Smothered Pork Chops

*Sauce Options: Jerk, Cajun Buttered or Secret Sauce

Pasta (Alfredo, Cajun, Tomato Pesto, Marinara, Cheesy Mac or Smoked Mac)

- Chicken
- Shrimp
- Salmon
- Veggie
- Beef & Sausage
- Chicken, Shrimp & Sausage

Seafood

Fried Catfish or Swai*
Grilled Salmon
Jumbo Shrimp
Stuffed Salmon

Beef

Tenderloin
Peppered Steak
Short Ribs

Turkey

Roasted, Fried or Smoked*
Smothered Wings

TRAY SERVING SIZES

Menu items are prepared by half pan or full pan order sizes, unless description indicates a per person price.

A half pan size typically feeds 15-20 people; a full pan can accommodate up to 30-35 people.

CATERING MINIMUM

Nelly's Kitchen minimum is \$500 (excluding tax, gratuity and fees).

AVAILABLE SERVING OPTIONS

- Pick-up
- Delivery within 10 mi - \$25 fee

CATERING SUPPLIES

Orders are delivered ready-to-eat in aluminum serving pans with a serving utensil for each menu item.

Chafing dishes/wire racks and fuel are not included, but we can supply them at an additional cost. Please let us know if we should add them to your order.

We do not provide linens, centerpieces, place settings, unless specifically stated. Plates, napkins, flatware, cups are available upon request.

DEPOSIT REQUIRED

As a courtesy, Nelly's Kitchen will keep your event penciled into its calendar for up to five days from inquiry. However, if during this five-day time frame another client wishes to book a party for the date we are holding for you, we will contact you immediately to obtain a deposit and your five-day hold grace period becomes null and void.

Deposits are 50% of your anticipated invoice total. The remaining balance is due 7 days before the event if paying by cash or card, 10 days before the event if paying with check - sorry, no exceptions.

Side Dishes

Dirty Rice
Grannies Greens
Southern Style Potato Salad
Red Beans & Rice
Southern Style Green Beans
GT Mashed Potatoes
Maple Glazed Yams
Smoked Mac N Cheese
Rice Pilaf

Chicken & Sausage Dressing
Balsamic Glazed Brussel Sprouts
Honey D Glazed Carrots
Ultimate Creamed Spinach
Herb Roasted Potatoes
Broccoli
Sauteed Cabbage
Grilled Asparagus
Nae's Creamed Corn

Desserts

Salted Caramel Banana Pudding Cheesecake
Peachy Cobbler Cheesecake
Uncle A's Chocolate Peanut Butter Cake

Cobblers

- Peach
- Apple
- Mixed Berry

Pies

- Lady D's Sweet Potato
- Johnson Pecan Pie
- Abundance Bean Pie

