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 SPINACH FETTUCCINE
CHICKEN PARMESAN OVER FETTUCCINE
CHICKEN CARBONARA
Served over fettuccine pasta and rich garlic cream sauce with prosciutto 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 FRANCESSE
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.NOODLESCAF.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’ OUVRÈS $5.25

SMOKED SALMON FLOWER ROLLS $2.75
(With dill cream cheese filling, garnished with sprinkle of capers, shaved red onion, and Carr water crackers)

ASSORTED DELUXE COLD CANAPÈS $4.75

BRUSCHETTA PLATTER $2.75
(Roasted peppers and fresh tomatoes with toasted olive oil drizzled french bread)

COLD OAK SMOKED SCOTTISH SALMON $125.00
(Whole presentation with garnish & crackers)

FRANKS IN PUFF PASTRY $1.95

BLUE CRAB STUFFED MUSHROOM CAPS $3.95

N’AWLINS STUFFED MUSHROOMS $2.95
(With cajun seasoned filling & smoked mozzarella)

FRESH STEAMED MUSSELS (5 PCS.PER PERSON) $3.95
(With tomatoes, garlic & herbs)

SCALLOPS BACON WRAPPED $4.95

SESAME SEARED TUNA (5 PCS. PER PERSON) $3.95

BRUSCHETTA OF WILD MUSHROOM $2.95
SUNDRIED TOMATO & MELTED BRIE CHEESE

HOMEMADE MINI CRAB CAKES $3.95
WITH LOBSTER BISQUE SAUCE

SPINACH & FETA CHEESE SPANAKOPITA $2.95
(Fried phyllo stuffed triangles)

BRUSCHETTA OF FRESH CAPRESE $2.75
MOZZARELLA CHEESE
(With vine ripe tomatoes and chiffonade of basil stacked on thinly sliced french bread with pesto oil and balsamic glaze drizzle.)

ASSORTED SUSHI ROLLS $3.95
(Tuna, Salmon, Eel, California & Shrimp 4 pcs. per person)

SHRIMP COCKTAIL $4.25
("Old Bay" seasoned and boiled large shrimp served with homemade cocktail sauce.)

SANDWICH PINWHEELS-HAM OR TURKEY $2.95

SANDWICH TRIANGLE FINGER BITES $2.95
(With ham or turkey, and cheese)

DEVILED EGGS $2.00

BEEF DUXELLE EN CROUTE $4.00
(Mini beef wellingtons in pastries)

CHICKEN DUXELLE EN CROUTE $3.50
(Mini chicken wellingtons in pastries)

CHICKEN SATAY with Peanut Sauce $2.95
BEEF SATAY with Teryaki $3.50

FRIED POTSTICKERS $2.50
(With Ponzu Sauce)

PLATTERS are for 60 people , $125 each platter

COMBO PLATTER 1/2 OF EACH $175.00

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)

SUSHI STATION

-1 Sushi Chef Rolling Sushi - Salmon Tuna,. etc. $350.00
includes 3 hours on Premises
Additional Hours $75.00 per hour
(minimum 30 people)
PLUS $10.00 per person

- Large Sushi Boat with 15 assorted rolls (150 pcs) $250.00
($500. Deposit held on Credit Card for Boat rental)

- Large Sushi to go Platter with 15 assorted rolls (150 pcs) $175.00

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 vinaigrette 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.