



NOELLE'S CATERING MENU

Lump Crab Cakes

*Crafted by Noelle's Catering
Executive Chef Darius Johnson*

Red Velvet Pancakes
Crafted by Noelle's Catering
Executive Chef Darius Johnson



PRIVATE DINING EXPERIENCES

At Noelle's Catering, we offer a truly elevated dining experience designed to delight and indulge. Whether you're hosting a small dinner party or a grand celebration, our curated private dining menu will elevate your event with exceptional food, impeccable service, and unforgettable memories.

To ensure the best experience, please reach out at least 2 weeks prior to your event date to reserve your package. We are happy to accommodate any dietary restrictions or specific requests.

Private Dinners start at \$350

APPETIZERS

Fried Crab Cakes
Bison Meatballs
Short Rib Sliders
Fried Salmon Sliders
Fried Oysters
Oysters Rockefeller
Fried Oyster Mushrooms (V)
Fried Cauliflower (V)
Diver Scallops

SALADS

Kale Pomegranate
King's Caesar
Cobb
Italian Wedge
Apple Walnut

SOUPS

She Crab
Roasted Cauliflower
Butternut Squash
Lobster Bisque
Chicken Tortellini

SEAFOOD ENTREES

Lobster Stuffed Shells
Maryland Style Crab Cakes
Lobster Rigatoni
Jumbo Lobster Tail
Salmon
Jumbo Shrimp Skewers
Red Snapper
Stuffed Salmon

BEEF

8oz Filet
16oz Ribeye
32oz Tomahawk
Merlot Braised Short Rib
Short Rib Pappardelle

SPECIALITY ENTREES

Duck Confit
Herb Crusted Rack of Venison
Grilled Branzino
Rack of Lamb
Butter Poached King Crab

Lobster Bisque

Crafted by Noelle's Catering
Executive Chef Darius Johnson



WEDDING MENU



At Noelle's Catering, we understand that every wedding is unique, which is why our wedding menu is fully customizable to suit your specific tastes and preferences. Whether you're looking for a traditional menu or something more modern, we work closely with you to create a dining experience that reflects your vision.

Additionally, we take great care in accommodating any dietary needs, ensuring that all guests, regardless of allergies or dietary restrictions, are well taken care of. If there's something specific you had in mind that's not on our menu, we're happy to make adjustments or craft a special dish to ensure your wedding celebration is as delicious and memorable as possible.

Appetizers (Choose Two)

- Bourbon Glazed Meatballs
- Mini Fried Crab Cakes
- Chicken Meatballs
- Vegetarian Spring Rolls
- Prosciutto Wrapped Asparagus
- Shrimp Cocktail
- Salmon Bruschetta
- Chicken Teriyaki Skewers
- Prosciutto Wrapped Chicken Bites
- Shrimp & Grit Shooters

Protein (Choose Two)

- Grilled Herb Chicken
- Parmesan Crusted Chicken
- Sliced Roast Beef
- Chicken Marsalla
- Prime Rib
- Blackened Salmon
- Shrimp Carbonara
- Chicken Roulade
- Basil Pesto Chicken
- Short Rib
- Rack of Lamb
- Herb Crusted Rack of Venison

Sides (Choose Two)

- Mushroom Risotto
- Lobster Risotto
- Southern Mac and Cheese
- Garlic and Herb Mashed Potatoes
- Herb Roasted Fingerling Potatoes
- Rice Pilaf
- Rapini
- Cauliflower Mash
- Green Bean Medley
- Brown Sugar Glazed Carrots
- Braised Collards w/ Smoked Turkey