



# Private Event Menu

*For Private Events & Special Occasions in NOLA on the Square and the Speakeasy at NOLA*

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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 Dijonaise,

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 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

*Need description here*

## NY Strip Steak

*Need Description Here*

**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



## Party Add-Ons

(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, \$12 per person  
Cajun Rice, Shrimp, Andouille Sausage, Chicken

### Mini Sweet Bites and Coffee

Minimum 15 guests, \$15 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.



## NOLA Lunch Package

Available Monday - Friday until 4pm

*All Lunch Package Prices include non-alcoholic beverages*

### 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

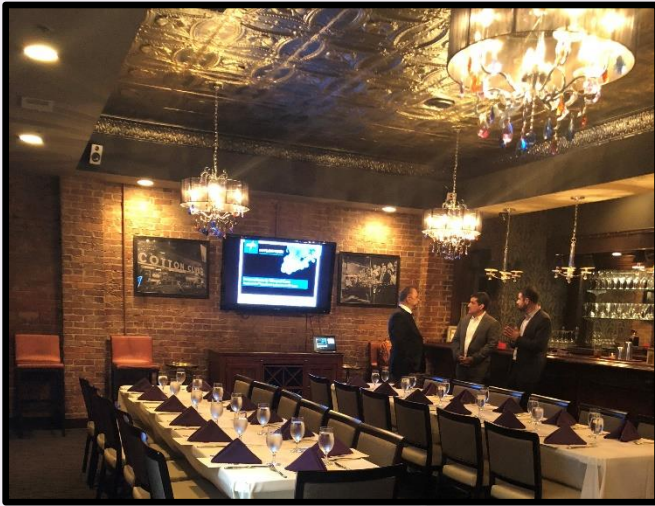
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Host your luncheon in  
NOLA's Garden Room.

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.

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Located on NOLA's 2<sup>nd</sup> 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.

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**\$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.

