



5511 Highway 280
Suite 109
Birmingham, Alabama 35242
205-305-2715 or 205-423-5293

Catering Menu

Feed a crowd with fresh, handmade food from Bare Naked Noodles! Whether you're feeding an office, having a few friends over, or serving a full dinner buffet, we can create something delicious designed to fit your event, taste and budget.

Entrees

\$11.50 per person, served with salad and bread

* = \$13.50 per person, served with salad and bread

** = \$15.00 per person, served with salad and bread

*** = Please allow 48-hour notice, market prices may vary

Eggplant Parmesan
Lobster Macaroni & Cheese**
Beef Lasagna*
Seafood Lasagna**
Baked Ziti

Vegetable Lasagna
Chicken Piccata or Marsala
Sicilian Meatloaf
Southern Meatloaf
Spaghetti and Meatballs

Porchetta***
Short Rib***
Beef Tenderloin***

Sides

\$4 per person

Green Beans
Twice Baked Potatoes
Roasted Fingerling Potatoes
Roasted Squash
Hashbrown Casserole

Sweet Potato Casserole
Asparagus
Brussel Sprouts
Polenta
Pimento Cheese Grits

Glazed Carrots
Roasted Apples
Seasonal Vegetable Medley

Desserts

Prices Vary

Ooey-Gooney Cake
Apple Tarts
Cookie Assortment

Bread Pudding
Fresh Fruit Cobbler
Brownies

Twix Bars
Mini Sweet Bites
Seasonal Pies

Sandwich Boxes

\$11.00 per person

Your choice of wrap, wheat, croissant, or brioche bun
served with choice of chips or pasta salad and a gourmet cookie

Chicken Salad
Roast Beef, Cheddar, and
Horsey Sauce
Grilled Chicken

Turkey, Avocado, and Bacon
Classic Club
Grilled Veggie
Ham and Swiss

Cuban
Vegan Impossible Sandwich

Boards

\$8.00-\$12.00 per person
served with fresh bread

Farmer's Market Salad Board: mixed greens, sliced apples, southern pecans, raisins, blue cheese crumbles, bacon, pickled red onions, and apple vinaigrette. Option to add diced grilled chicken, steak, or salmon.

Greek Salad Board: baby spinach, tomatoes, red and green bell peppers, pepperoncini, mixed olives, crumbled feta, cucumbers, red onions, and Greek vinaigrette.

Chef's Salad Board: mixed greens, turkey, ham, cheddar, swiss, cucumber, egg, cherry tomatoes, carrots, garlic croutons, and green goddess dressing.

Cobb Salad Board: mixed greens, avocados, bacon, cucumber, turkey, blue cheese crumbles, green onion, tomatoes, ranch dressing.

Spa Salad Board: mixed greens, whipped goat cheese, pecans, blueberries, strawberries, herb croutons, balsamic vinaigrette. Option to add diced grilled chicken, steak, or salmon.

Antipasto Board: salami, pepperoni, prosciutto, parmesan reggiano, fresh mozzarella balls, cherry tomatoes, artichoke hearts, roasted red peppers, and mixed olives.

Ask us about our hors d'oeuvres menu, plated dinner menu, private chef events, and team building pasta classes! Please allow 48 hours for us to secure the freshest and most seasonal ingredients. Don't see an item you were looking for? Just ask! We aim to please and look forward to hearing from you!