

appetizers

Jumbo Shrimp Cocktail

tequila lime cocktail sauce
3.25 each

noah's Crab Cakes

4 each

Oysters on the ½ Shell

tequila lime cocktail sauce,
horseradish & Tabasco
market price

Seafood Sampler

Chef's selection of shrimp,
oysters, crab & ceviche
6.95 - 15.95 per person

Filet & Gorgonzola Skewer

big warm bites served with
gorgonzola cream sauce
2.65 each

Seared Ahi Tuna

pepper crusted with sweet
chili garlic sauce
2.95 - 5.95 per person

Hot Spinach Dip

fresh tomatoes, parmesan &
house made tortilla chips
1.75 - 2.75 per person

Bacon wrapped BBQ

Shrimp

3.75 each

Oysters or Shrimp

Rockefeller

3.45 each

Sushi, Nigiri & Maki Rolls

1.5 - 5.5 per guest

Grilled Steak Bruschetta

on garlic bread with
red pepper aioli
2.95 each

Mushroom Rockefeller

1.55 each

Bourbon BBQ Meatballs

.95 each

Bacon wrapped Scallops

4 each

Miniature Beef Wellington

4.75 each

Cheese & Fruit Platter

Chef's selection of domestic
& imported cheese
2.65 per guest

Coconut Shrimp

3.5 each

Chicken Lettuce Wraps

tangy & full of flavor
3.65 per person

Guacamole & Grilled

Pineapple Salsa

house made tortillas
2.55 per person

Crab Stuffed Shrimp

jumbo stuffed with seasoned
lump crab
3.95 each



noah's Crostinis

shrimp, chevre & tangerine, pesto, bacon &
tomatoes, wasabi tobiko & crab, steak &
horseradish sauce, smoked salmon & dill cream
2.25 each

noah's Sliders

bbq meatloaf & white cheddar, steak,
caramelized onions & roasted red pepper puree,
steak, gorgonzola & gorgonzola cream
3.75 each

Coconut Shrimp & Grilled Pineapple Skewers

4 each

Hot Crab Rangoon Dip

fried wonton chips
2.95 per person

Tilapia or Shrimp Ceviche

house made tortilla chips
2.75 - 3.75 per person

noah's Flatbread

assorted varieties: rosemary & potato, blue
cheese & pear; sausage & rosemary, bbq chicken,
balsamic & mushroom, apple & bacon
price varies on size/guest count

Smoked Salmon Pepper Dip

2.95 per person

dinner party options

- Noah's Meatloaf with Chipotle BBQ Sauce
- Bourbon BBQ Salmon
- London Broil with a Cabernet Shallot Reduction
- Cajun Tilapia with Pineapple Salsa
- Smoked Salmon & Whiskey Pasta
- Seafood Pasta with Sherry Tomato Cream Sauce
- 5 Cheese Ravioli with Cajun Cream Sauce
- Asian Honey Jalapeño Chicken
- Bay Scallops & "Rag" Pasta
- Shrimp Scampi with Herb Butter Fettuccini
- Jalapeño Crusted Chicken stuffed with Mozzarella, Pico de Gallo
- Sautéed Barramundi with Caramelized Clementines & Edamame *mp
- 6 or 8 oz Filet Mignon with Gorgonzola Cream Sauce *sit down dinner only * mp
- 12 oz New York Strip with Sautéed Mushrooms & Onions *sit down dinner only * mp
- Seared Ahi Tuna with Sweet Chili Garlic & Wasabi Cream * mp



- Garlic & Lemon Baked Salmon
- London Broil with Woodford Reserve Peppercorn Sauce
- Grilled Tilapia with Peach BBQ Sauce
- Chicken, Sausage & Shrimp Etouffe
- Chicken Schnitzel with Herb Seasoned Fettuccini
- Cajun Bay Scallop Fettuccini with Cajun Alfredo Sauce
- Mushroom Stuffed Chicken with Marsala Cream Sauce

- *Choice of 1 Entrée, 2 Sides, 1 Salad \$28.95
- *Choice of 2 Entrées, 2 Sides, 2 Salads \$33.95
- *Choice of 3 Entrées, 3 Sides, 2 Salads \$39.95

**price excludes filet, Barramundi, NY Strip & Ahi Tuna
all options available for lunch portioning & pricing*

à la carte
Entrées
11.99 – 27.99

à la carte
Side Dishes
3.99 – 6.99

*prices are per person;
excludes applicable taxes & gratuity*

Value dinner buffets

If you're looking to provide your guests with a fresh & delicious meal, but want a great value too, then these money-saving entrée packages are perfect for your next event!

Honey Jalapeño Chicken Breast

*Coconut Cilantro Rice,
Romaine Salad with Citrus Vinaigrette*
19.99 per person

Lemon Garlic Salmon

*Baby Carrots & Sunburst Squash,
Roasted Garlic Potatoes*
21.99 per person

Blackened Salmon

*Cajun Cream Sauce,
3 Cheese Mac & Cheese, Caesar Salad*
21.99 per person

Chipotle BBQ Meatloaf

*Jalapeño Corn Bread, Potato & Bacon Gratin,
Romaine Salad*
19.99 per person

Pineapple Rum Glazed Ham

*Black Beans & Rice,
Hawaiian Salad with Citrus Dijon*
20.99 per person

Artichoke & Mascarpone Ravioli

*Marinara Meatballs & Onions
Caesar Salad*
19.99 per person



chef stations

*Enjoy your choice of meat or seafood carved to order
Carving Stations must be accompanied by a
uniformed chef or server
All carving stations include all condiments*

Prime Rib 17.95 per person
with au jus & horseradish sauce & rolls

Honey Glazed Ham 11.95 per person
with pineapple rum sauce & rolls

Pasta Station 12.95 per person
assorted meats, ravioli, sauces & vegetables & rolls

Sushi & Oyster Station 15.95 per person

Dessert Station 6.95 per person
*Bananas Foster
Bread Pudding with Wild Turkey Bourbon Sauce*

**Minimum of 20 guests required for Chef Stations
* \$50 Chef Fee*

side options

- Garlic & Horseradish Mashed Potatoes
 - Oven Roasted Maple Seasoned Fingerlings
- Sautéed Green Beans with Grilled Onions
 - Noah's 3 Cheese Macaroni & Cheese
 - Potato, Cheddar & Bacon Gratin
- Cajun & Honey Buttered French Bread
 - Noah's Vegetable Fried Rice
 - Coconut Cilantro Rice
 - Creamed Corn
 - Creamed Spinach
 - Seasonal Vegetable Risotto
 - Herb Roasted Mushrooms
- Sautéed Baby Carrots & Sunburst Squash
 - Jalapeño Corn Bread with Cajun Butter
 - Wasabi Mashed Potatoes
 - Black Beans & Rice
 - Mashed Sweet Potatoes
 - Sweet Carrot Potato Gratin
 - Roasted Sweet Potato Wedges
 - Wild Rice Pilaf

à la carte sides

3.99 – 6.99 per person



salad options

Caesar Salad

romaine with croutons, parmesan, Caesar dressing

Wakame Seaweed Salad

Ginger Salad

iceberg lettuce, cucumbers, ginger dressing

noah grant's house

chopped romaine, diced tomatoes, white cheddar, croutons, basil balsamic

Wedge Salad

diced tomatoes, crispy bacon, red onions, crumbled blue cheese

Misto Salad

mixed field greens, diced tomatoes, shredded carrots, bacon, basil balsamic

à la carte salads

3.99 – 5.99 per person

BUSINESS LUNCH

boxed lunches

•BBQ Chicken & Cole Slaw Wrap

lettuce, white cheddar

•Meatloaf Sandwich

chipotle BBQ, white cheddar

•Smoked Salmon BLT

dijon aioli

•Chili Pasta Salad

chili, pasta, romaine salad

• Tuna, Chicken or Egg Salad stuffed Pita

lettuce, tomato, cucumber

• Taco Salad

lettuce, tomato, beef, cilantro sour cream, pico

•Crab Salad stuffed Pita

red peppers, dijon

•Grilled Chicken Salad

romaine, tomatoes, croutons, cheddar & basil balsamic

•Smoked Salmon Pita

cucumber, garlic dill cream cheese

•Spicy Tuna Sushi Roll

fresh tuna, cilantro, jalapeño, spicy sauce

•California Sushi Roll

fresh lump crab, cucumber, avocado, masago

• Long Island Sushi Roll

soy paper, salmon, tuna, cucumber, cream cheese, tamago, jalapeño, cilantro, sweet chili

All sandwiches come with chips,

cole slaw or potato salad

9.95 per lunch

add a side salad for \$1.5 more



soup & salad boxed lunches

•Soup & Salad

choice of Soup & Salad below & jalapeño cornbread

½ Sandwich, Soup & Salad

choice of Soup & Salad below & Chicken Salad

9.95 per person

Caesar Salad

romaine with croutons, parmesan & Caesar dressing

Wedge Salad

diced tomato, crispy bacon, red onion, crumbled blue cheese

Wakame Seaweed Salad

Ginger Salad

iceberg lettuce & ginger dressing

Misto Salad

mixed field greens, diced tomatoes, shredded carrots, blue cheese & basil balsamic

noah grant's House

chopped romaine, diced tomato, white cheddar, croutons & basil balsamic

Goose Isl& Beer Chili

Shrimp & Crab Bisque

Cream of Mushroom

Tomato Basil

BUSINESS LUNCH

buffet lunch options

Asian Bar

*Spicy Tuna Sushi Roll, Salmon Sushi Roll, California
Sushi Roll, Chicken Lettuce Wraps &
Hot Crab Rangoon Dip with Crispy Wontons*

15.95 per person

Fajita Salad Bar

*Marinated Chicken & Steak with Sautéed Peppers,
Onions, Cilantro Lime Sour Cream, Pico de Gallo,
Mixed Greens, Shredded Cheese, Flour Tortillas,
Chipotle Ranch Dressing*

12.95 per person

Land & Sea Taco Salad • Taco Bar

*Angus Ground Beef & Spicy Shrimp. Mixed Greens,
Flour Tortillas, Shredded Cheese, Pico de Gallo,
Chipotle Ranch Dressing &
Cilantro Lime Sour Cream*

13.95 per person

Pasta Bar

*Includes Alfredo with Fresh Spinach &
Beef Marinara Sauces, Meatballs with Sautéed
Onions, Fettuccini & 5 Cheese Ravioli,
Caesar Salad & Garlic Bread*

12.95 per person

Soup, Salad, Sandwich & Dessert Bar

- Choice of one Soup
- Choice of one Salad
- Chicken & Tuna Salad
- Fresh Condiments & Assorted Fresh Bread
- Chef's Selection Dessert

12.95 per person



noah's lunch buffets

• **Spicy & Savory Chipotle Meatloaf**
Jalapeño Corn Bread, Cole Slaw & Caesar Salad

• **Chicken Schnitzel**

Buttered Herb Fettuccini & Romaine Salad

• **5 Cheese Ravioli with Cajun Cream Sauce**

*Garlic Bread, Caesar Salad &
Meatballs with Sautéed Onions*

• **Meatloaf & Steak Sliders**

Potato & Bacon Gratin, House Salad

• **Cajun Tilapia with Pineapple Salsa**

*Coconut Sweet Chili Sauce, Coconut Cilantro Rice &
Romaine Salad*

Fettuccini Alfredo with

Fresh Spinach & Tomatoes

*Garlic Bread, Caesar Salad &
Meatballs with Sautéed Onions*

• **Smoked Salmon Whiskey Pasta**

Garlic Bread & Caesar Salad

• **Asian Honey Jalapeño Chicken**

Coconut Cilantro Rice & Ginger Salad

• **Artichoke & Mascarpone Ravioli**

*Meatballs with Sautéed Onions,
Garlic Bread & Caesar Salad*

11.95 per person

BUSINESS LUNCH

buffet lunch options

- **Spicy Sausage Pizza Bake & Artichoke & Mascarpone Ravioli**
Caesar Salad, Garlic Bread
- **Crawfish, Sausage & Chicken Etouffe & Chipotle BBQ Meatloaf**
Jalapeño Cornbread, House Salad
 - **Thai Beef Salad & Chicken Peanut Satay Sliders**
Coconut Cilantro Rice
- **Chicken Lettuce Wraps & Isle Style Tilapia**
Cilantro Coconut Rice, House Salad
 - **Tilapia with Peach BBQ & Chipotle BBQ Meatloaf**
Sweet Corn Casserole, House Salad
- **Ginger Pineapple Beef Stir Fry & Sushi**
Ginger Salad
 - **Steak & Meatloaf Sliders & Sushi**
Vegetable Fried Rice
 - **Chipotle BBQ Pulled Pork Sliders & Peach BBQ Chicken**
House Salad, Cajun Honey Garlic Bread
 - **Ginger Teriyaki Flank Steak & Coconut Chicken**
Fried Rice, Ginger Salad
 - **Baked Salmon & Lemon Pepper Chicken Fettuccini**
Caesar Salad

13.95 per person



- **Sushi & Bulgogi Beef Fried Rice**
Ginger Salad
- **Shrimp Alfredo & Pesto Chicken**
Caesar Salad
 - **Teriyaki Salmon**
Coconut Cilantro Rice, Romaine Salad
 - **Hoisen Baked Salmon**
Fried Rice, Ginger Salad
 - **Crab Cakes & Fettuccini**
Lemon Cream Fettuccini & House Salad
 - **Filet Mignon Tips & Herbed Fettuccini**
Mushroom Red Wine Demi Glace, House salad
 - **Shrimp Scampi & Parmesan Chicken**
Caesar Salad
 - **London Broil & Baked Vegetable Penne**
Woodford Reserve Peppercorn Sauce, House Salad
 - **Roasted Sirloin Medallions & Asian Pasta**
Spicy Pineapple Glaze over rice, Ginger Salad
 - **Coconut Shrimp & Caribbean Chicken Pasta**
Beans & Rice, House Salad
 - **Cilantro Lime Chicken & Mexican Lasagna**
Black Bean Salsa Salad

13.95 per person

noah's Fresh Market

For genuine sea food lovers



Today's Fresh Catch

Sold by the Pound

Atlantic Salmon	11.95 lb.
Scottish Organic Salmon.....	15.95 lb.
Farmed Tilapia	8.95 lb.
Hawaiian Mahi Mahi	10.95 lb.
West Coast Wild Sturgeon.....	15.95 lb.
New Zeal& Wild King Salmon	19.95 lb.
Yellow Fin Tuna #1... ..	24.95 lb.
Yellow Fin Tuna #2.....	15.95 lb.
Jumbo Sea Scallops	17.95 lb.
Farmed Barramundi	16.95 lb.
Farmed Cobia.....	15.95 lb.
Farmed Kona Kampachi.....	23.95 lb.

Soups & Sauces

Sold by the Pint

Shrimp & Crab Bisque	9.95 pt.
Goose Island & Beer Chili.....	6.95 pt.
noah's Balsamic Dressing	9.95 pt.
noah's Cocktail Sauce.....	2.95 pt.
noah's Tequila Cocktail Sauce.....	2.95 pt.
House made Tartar Sauce.....	1.95 pt.

From Our Raw Bar

Sold by the Each or by the Pound

Fresh Oysters Unshucked.....	1.75 ea.
Jumbo Shrimp - 8/12 Count	
Raw, Peeled & Deveined.....	21.95 lb.
Beer-Boiled Shrimp Cocktail.....	23.95 lb.

Steak & Shellfish

Sold by the Each or by the Pound

8 oz. Filet	17.95 ea.
12 oz. New York Strip.....	16.95 ea.
Live Maine Lobsters.....	14.95 lb.
Alaskan King Crab Legs	18.95 lb.
5 oz. Cold Water Lobster Tail	13.95 ea.

Party Platters

Beautifully presented & ready to serve & enjoy.

Includes Tequila Lime Cocktail Sauce & Lemons

Peel 'n Eat Shrimp

Regular	1.5lb. 46 - 50 pcs./ 13.95
Large.....	1.5lb. 31 - 37 pcs./ 16.95

Cocktail Shrimp Trays

Jumbo	1.5 lb. 12 - 18 pcs./ 29.95
Jumbo.....	3 lb. 24 - 36 pcs./ 49.95

Seared Pepper Tuna Platter (1lb.) 34.95 lb.

served with Sweet Wasabi Cream & Chili Garlic Sauce

Oysters on the Half Shell market

noah grant's

65 S. 1st Street Zionsville, IN 46077

Phone: 317-732-2233

Fax: 317-732-2234

www.noahgrants.com

Shari@noahgrants.com



Catering Menus

noah grant's provides complete food & beverage service for your special event. The previous menus are suggested for your convenience & can be customized to meet your specific needs.

For large events, menu selections should be finalized seven days prior to your event.

All applicable prices will be subject to a 9% Indiana food & beverage tax & an 8% service fee.

Deposits

We require a 25% deposit to all business & private functions exceeding 50 people. Deposits are considered a down payment on the event & will be credited to your final bill. Deposits are refundable if we are notified at least ten business days prior to the event.

During the months of December & June, Deposits are non-refundable.

Billing

Payment is due upon completion of the event unless other arrangements have been made prior to the event. An itemized invoice will be presented at the completion of the event. All charges will be

based upon the guaranteed or actual attendance, which ever is greater. Acceptable forms of payment include cash, Visa, MasterCard, Discover, Diners & American

Express. Business checks may be accepted if arrangements are made prior to the event.

Tax Exempt Clients

Clients &/or organizations that are tax exempt are required by law to provide noah grant's with a tax exempt certificate the day the event is booked.

noah grant's

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Fax: 317-732-2234

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Service & Delivery Charges

- Drop off \$25.00
- Pick up \$25.00
- Hors d'oeuvres china \$2.50/person
(hors d'oeuvre plate & flatware)
- Full Service china \$5.00/person
(salad & dinner plates & flatware)
- Dessert china \$3.00/person (dessert plates & flatware)
- Glassware bar service \$3.00/person
(all glassware for bar service)
- Glassware \$2.00/person
(all glassware for beverage service)
- Linen napkins \$.35/person
- Table cloth rental \$9.00 each
- Table skirt rental \$27.00 each
- Service Charge 8% of food & beverage before tax
- Full Service Plated Meal \$2.00/person
- Cake Cutting \$1.50/person for china plate ware
- Grill Rental Fee \$150.00

Bar Service

Premium Select Bar @ \$25.00 per person (3 hour bar package)

Includes both Premium & Top Shelf liquors,
wines, beers & mixers

Premium Bar @ \$21.00 per person (3 hour bar package)

Includes Premium liquors, wines, beer & mixers

Beer & Wine Bar @ \$15.00 per person (3 hour bar package)

Includes wines, beer & sodas

Soda Bar @ \$3.95 per person

Let us assist you in making your event a success! We will send our Staff to your home with your order. Our Staff will be happy to assist with anything to make your event a Great Success!

If you choose our Staff you will not be charged the delivery fee.

Staff availability is limited.

~ Server ~

\$25.00 per hour

Assists with delivery, set-up of food, catering to your guests & clean up.

~ Bartender ~

\$30.00 per hour

Assist with set-up of bar, serving beverages to your guests, breakdown of bar & clean up.

~ Delivery ~

All Deliveries are subject to a \$25.00 fee.

**noah
grant's**
grill house & raw bar