

CHOOSE YOUR SERVICE



- ★ Call Nadine's at (616) 848-7075 to place your order or place your order in-store
- Let us know when it is convenient for you to come pick it up within Nadine's business hours
- ★ Head on over to Nadine's at the time of your choosing and pick up your fresh and ready-to-go meal

Delivery + Set-Up Catering

Need your catering order delivered? We can do that too!

- ★ What we need from you:
 - Tell us your location, time of event, and provide your own table
- ★ What we take care of:
 - We will arrive just prior to the start of eat time, set up your buffet, and then depart
 - ° Disposable hot-wells available upon request for an additional cost
 - o 10% delivery and setup fee minimum \$25 20% gratuity not included



Please call Nadine's for all of your catering needs, big or small.

Menus are customizable to meet any dietary needs or restrictions.

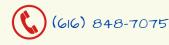
Please make note of any and all food allergies for Nadine's staff to be aware of when preparing your food.

Our chefs are culinary trained with years of experience that will cater to meet or exceed your expectations.





IIII Washington Ave, Holland, MI 49423





NADIN	E'S
Packs + Co BBQ PACK All meats are seasoned with house made season ble wood/charcoal pit smoker to pe	IS ends then slow smoked on a
CHICKEN QUARTER Make it jerk add \$2	\$11.99
WHOLE CHICKEN Make it jerk add \$8	\$38
PULLED CHICKEN SAMMIES Feeds 2-4 people	\$13.55 per/lb
CHICAGO HOT LINK SAUSAGE	\$4.95 per link
BABY BACK RIBS FULL	\$28
BABY BACK RIBS 1/2	\$13.50
RIB TIPS FULL PAN Feeds 20 people	\$110
RIB TIPS 1/2 PAN Feeds 12 people	\$55.99
RIB TIPS N HOT LINKS Feeds 8-12 people	\$68.99
PULLED PORK SAMMIES Feeds 2-4 people	\$11.25 per/lb

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- Packs + Col	nbos
CHICKEN WING PA We pressure fry our wings in a custom built bolster creating a f Our wings comes with 8oz sides of all sauces (bbq,mild,hot) ac \$3 per sauce	lavorful, crispy, juice wing. dditional (80z) sauces add
Make it jerk or smoked add \$8 50 WINGS Make it jerk or smoked add \$14 100 WINGS	\$39.95 \$75.99
Make it jerk or smoked add \$26 COMBO PACE	\$148.99

(Feeds 6-8)	
COMB01 Pulled Pork n Rib Tips	\$59.99
COMBO 2 Pulled Pork n Baby Back Ribs	\$64.99
COMBO 3 Pulled Pork n Chicken Quarters	\$68.99
COMBO 4 Pulled Pork n Pulled Chicken	\$69.99
COMB05 Chicken Quarters n Rib Tips	\$72.99
COMBO 6 Rib Tips n Baby Back Ribs	\$75.99
All Packs Include: 2 Sides, 8 cornbread muffins or buns, plates,	

utensils, and napkins Additional Sides: +\$3 per person

NADI	NE'S
Caterina Charcuterie Table	Menu DESSERTS CHICAGO BUTTER COOKIES \$1.49 per SWEET POTATO PIE \$2.50 per
Feeds 20 people \$110 LARGE \$245 Feeds 50 people \$245	BROWNIES \$2.29 per CAKE SLICE \$3.75 per
Minimum 12 pe	eople per side
CORNBREAD MUFFINS	\$1.50 per
NADINE'S SLAW	\$1.99 per
GRANNY'S FRIED SWEET CORN	\$1.99 per
MAMA'S POTATO SALAD	\$2.45 per
HOUSE SALAD	\$3.29 per
ROASTED HERB POTATOES	\$3.45 per
MASH POTATOES	\$3.45 per
MAC & CHEESE	\$3.45 per
MIXED GREENS	\$3.45 per

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$\left(\right.$	Sauons	200
	25 person minimum for all menus. Priced per person, unless otherwise noted	
	TACOS (3 PER)	\$7
	Seasoned ground beef, char-grilled chicken, spanish rice, refried adobo beans, guacamole, cilantro, lettuce, onions shredded cheese, salsa verde, pico de gallo, lime wedges, torillas (flour and/or corn), tortilla chips	\$18
	WALKING TACO	
	Doritos and/or fritos, seasoned grouned beef, shredded cheese, lettuce, tomatio, onion, jalapeños, sour cream	\$9
	CHICAGO HOT DOG (2 PER)	
	Poppy seed bun, mustard, sweet relish, onion, sports peppers, pickle, celery salt	\$18
	ITALIAN BEEF	
	Slow-cooked premium beef, mild or hot giardiniera peppers, french roll	\$11
	CHICAGO'S GYRO	
	Thinly sliced lamb, lettuce, tomato, onion, tzatziki, pita	\$11
	PASTA	
	PAJTA Spaqhetti, farfalle, or penne noodles. Nadine's marinara, alfredo, or spicy parma	\$22
	rosa sauce, bolognese meat sauce, italian sausage, or char-grilled chicken	÷==
	BAKED POTATO (2 PER)	
	Shredded cheese, nacho cheese, steamed veggie medley, Nadine's chili, sour cream, bacon bits, chives, butter	\$11
	*Notice- Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.	

NADINE'S	
25 person minimum for all menus. Priced per person, unless otherwise OPTION 1 Includes: one salads, two sides, one entrée	e noted \$24
OPTION 2 Includes: one salad, two sides, two entrées OPTION 3 Includes: two calado, two cideo, three entrées	\$28 \$32
Includes: two salads, two sides, three entrées ADDITIONAL ENTRÉES	\$5 per \$2.50 per
ADDITIONAL SIDES Includes house spent rolls and butter All prices are subject to sales tax and 20% service charge *Notice- Consuming raw or undercooked meats, poultry, seafood, e eggs may increase your risk of food borne illness, especially if you medical condition.	θ.

BRAISED BEEF TIPS

Tender braised tips, heirloom carrots, fresh parsley, house made brown sauce

t Entrées

NADINE'S

RED WINE ROASTED BEEF POT ROAST

Slow cooked roast with baby carrots, onions and potatoes

SEARED BEEF TENDERLOINS (ADD \$2)

Pan seared tenderloin in herb butter, pearl onions and natural au jus



\$23.50 - Includes choice of two proteins

GRILLED STEAK BURGERS

BEER BRATS

SMOKED CHICKEN THIGHS

PORK RIB TIPS

BEER BRAISED PULLED CHICKEN SMOKED PORK SHOULDER

GRILLED BEEF HOT DOGS

BBQ GRILLED CHICKEN BREASTS

BBQ CHICKEN LEGS

HOT LINKS

Served with baked beans or slaw and all appropriate accompaniments additional entrées \$5 per person

CHICKEN

et Entrées

NADINE'S

CHICKEN MARSALA

Sautéed chicken breast with sautéed mushrooms, tomatoes, scallion and marsala crème

CHAR-GRILLED CHICKEN

Legs, breast, thighs, Nadine's homemade barbecue sauce

LEMON-HERB CHICKEN PICCATA

Sautéed chicken breast with mushrooms, capers, tomatoes and citrus butter

CHIPOTLE CHICKEN

Cilantro-lime grilled chicken with honey-chipotle glaze

BOURBON BBQ CHICKEN

BBQ rubbed grilled chicken with bourbon BBQ sauce and grilled corn salsa

CHAR-GRILLED CHICKEN BREAST

Pineapple mango salsa

SMOKED CHICKEN THIGHS

Nadine's BBQ sauce

ROASTED PORK LOIN

Herb crusted and slow roasted pork loin with spicy mustard cream

NADINE'S

t Entrées

PORK LOIN

Smoked pork tenderloin with tarragon sweetcorn relish

BBQ PORK

Slow braised pork shoulder with Nadine's BBQ sauce

SMOTHERED PORK CHOPS

Lightly battered fried chops smothered in it's natural a jus gravy with caramelized sweet onions

SMOKED PULLED PORK

Nadine's homemade barbecue sauce

FISH

GRILLED SALMON Grilled with a mango pineapple salsa

SEARED ATLANTIC SALMON

Perfectly seared salmon with lemon-honeygarlic butter, blistered heirlooms tomatoes with caramelized onions FRIED CATFISH FILLETS (2 PER) FRIED OCEAN PERCH (3 PER) BEER BATTERED COD (2 PER)

FISH F

Our fish fry is made with fresh fish that is seasoned with a blend of herbs and spices, then lightly tossed in our housemade batter. The fish is then deep-fried in all-natural vegetable oil until it is golden brown and crispy. The result is a delicious fish fry that is sure to please everyone at your table. Serve it with your favorite sides, such as french fries, coleslaw, and tartar sauce

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HERB-ROASTED FINGERLING POTATOES HERB-WHIPPED POTATOES HONEY GLAZED BABY CARROTS STEAMED CAULIFLOWER AND BROCCOLI WITH CARROTS **ROASTED GARLIC MASHED POTATOES CORN ON THE COBB** RISOTTO BUTTERMILK AND CHIVE MASHED POTATOES **GRILLED SUMMER VEGETABLE ROASTED CALIFORNIA BLEND** THREE-CHEESE SCALLOPED POTATOES SAUTÉED GREEN BEANS **ROSEMARY ROASTED REDSKIN POTATOES ROASTED CALIFORNIA BLEND RICE PILAF ROASTED ROOT VEGETABLES BASMATI RICE ROASTED BRUSSEL SPROUTS GRILLED ASPARAGUS** MUSHROOM RISOTTO **WILD RICE BLEND**