

Extras &

Forget-Me-Nots

Plates & Utensils for 8	\$3.50
Warming Trays, Sternos, & Serving Utensils	\$25/set
Cups, Cream, & Sugar for 8	\$3.50
Crystal Hot Sauce 12 oz	\$6
Tabasco Sauce 12 oz	\$8
Sriracha 17 oz	\$8
Heinz Ketchup 14 oz	\$5
Preserves pint	\$12
Homemade Salsa pint	\$10
Sour Cream pint	\$6

8 Person Minimum

3 Hour advance notice preferred
48 Hour notice required
for 50+ people

Breads & Menu prepared
in-house from scratch

Volume limitations may apply

For Delivery and Take-Out Only

Delivery Fee May Apply

Order online: wakinbakin.com/catering

*Menu & pricing subject to change
April 2019*

Ask about
lunch & dinner offerings from

MOTHER MARY'S

Serving up pub-grub inside of

THE HOLY GROUND IRISH PUB

Open Late!

@ Canal & Jeff Davis Pkwy

www.moothermarysnola.com

fb.com/moothermarysnola

@MotherMarysNOLA

#moothermarysnola

#pubgrub

*For guidance & inquiries, please call
the restaurant during service
hours or email us at:*

(Mid-City)

wakingandbaking@gmail.com

(Uptown)

wakinbakinprytania@gmail.com

**Wakin,
Catering
Menu
Bakin'**

Mid-City

**4408 Banks Street
NOLA, 70119**

Breakfast Dine-In
Take-out & Delivery
Open daily 7am-2pm
wakingandbaking@gmail.com

504-252-0343

Uptown

**3625 Prytania Street
NOLA, 70115**

Breakfast Dine-In
Take-out & Catering
Open daily 7am-2pm
wakinbakinprytania@gmail.com

504-534-5698

www.wakinbakin.com
@WakinBakin1
#wakinbakin #breakfastinnola

Meals

Biscuits & Gravy

Honey Butter Biscuits with our homemade Sausage Country Gravy served on the side

Small (serves 8) \$45

Large (serves 16) \$85

Queso Burritos

\$4.50/ea

Three scrambled eggs with melted cheddar in a flour tortilla.

Add-Ons:

Meats: \$1.75/ea

Bacon, Ham, Sausage, Chorizo, Chicken

Shrimp: \$3.25/ea

Veggies: \$.75/ea

Diced onions, caramelized onions, green peppers, fresh jalapenos, sautéed mushrooms, tomatoes, avocado, sautéed spinach, roasted garlic

Black Beans, Hashbrowns: \$1.25/ea

Substitute egg whites: \$1/ea

Large Fruit Bowl

10-15 people \$40

Big John Platter

A Honey Butter Biscuit with a homemade sausage patty, a folded egg, and melted cheddar cheese

Small (serves 8) \$37

Large (serves 16) \$70

Breakfast Bowl

Melted cheddar, confit bacon, and scrambled eggs on the foundation of your choice.

Half-Pan (serves 8-10)

Full Pan (serves 16-20)

Grits or Black Beans: \$55 / \$105

Hashbrowns: \$70 / \$130

Toasted Parfait

Greek yogurt with homemade toasted hemp seed granola and fresh berries topped with Louisiana honey

Small (serves 8) \$50

Large (serves 16) \$100

BBQ Shrimp & Grits

Fresh Gulf Shrimp smothered in a rosemary BBQ sauce served over grits

Small (serves 8) \$60

Large (serves 16) \$120

Build Your Own Breakfast

(priced per person)

Scrambled Eggs \$2.25

Egg Whites \$4

Bacon, Smoked Ham, or Sausage Patties \$2.25

Grits or Black Beans (vegan) \$2.25

Hashbrowns (vegan) \$2.25

Honey Butter Biscuit \$1.25

Sourdough Toast \$1.25

Beverages

French Truck Coffee 96oz \$28

House Medium Roast or Decaf with 12/8oz cups, cream, & sugar

Iced Coffee 96oz \$35

12/8oz cups, cream, & sugar

Fresh Orange Juice 1 gallon \$30

Fresh Squeezed, In-House
24hr notice for 2+gallons

Whole Milk 1 gallon \$8

Chocolate Milk 1 gallon \$20

Made In-House

Soda 12oz \$2.25/ea

Glass Bottle: Coke, Sprite, or Barq's

Plastic Bottle: Diet Coke

Water Bottle \$1/ea