



Catering Menu

NOLA

French Quarter
900 Dumaine St
(504) 233-3877

Midcity
4408 Banks St.
(504) 252-0343

We're not giving
away
ALL of our secrets!

Not all ingredients
are listed, please
inform your server
if you have dietary
restrictions, we're
happy to
accommodate!

Build Your Own

Scrambled Eggs	\$3
per serving	
Bacon Strips	\$5
per serving	
Homemade Sausage Patties	\$6
per serving	
Creamy Grits	\$4
per serving	
Cajun Smash Hash	\$4
per serving	
Honey Butter Biscuits	\$2.50/ ea
Pancakes	\$6
per serving	
Large Fruit Bowl	\$45
an assortment of fresh-cut fruit. Serves 10	

Beverages

96oz Hey! Cafe Coffee	\$36
House-Blend Medium Roast or Decaf with 12 8oz cups, cream & sugar	
96oz CoolBrew Iced Coffee	\$55
Ready-to-serve CoolBrew by New Orleans Coffee Co.	
1gal Fresh Squeezed Orange Juice	\$50
Fresh-squeeze in-house daily 24 hr notice for 2+ gallons	
Bottled Soft Drinks	\$3/ea
Coke, Diet Coke, Sprite, Barqs	
Bottled Water	\$2

Breakfast Burritos

A filling crowdpleaser! Fresh, delicious, and easy to eat. Burritos come individually wrapped. Minimum order of 8 burritos to an order.

Egg & Cheese	\$7
◇	
Bacon Confit, Egg & Cheese	\$9.75
◇	
Sausage Crumbles, Egg & Cheese	\$9.75
◇	
Black Beans, Smashed Hash, Egg & Cheese	\$9.75
◇	
Sausage Crumbles, Smashed Hash, Black Beans, Egg & Cheese	\$12.50

Dietary Accommodations

Vegan - Dairy Free
Gluten Free - Other Sensitivity

\$11

Seafood Étouffée over Grits

Half Pan (Serves 10 - 12) \$85
Full Pan (Serves 22 - 25) \$170

Forget-Me-Nots

Sriracha Hot Sauce Bottle	\$9
Crystal Hot Sauce Bottle	\$8
Tabasco Hot Sauce Bottle	\$9
Ketchup Bottle	\$7
Extra Butter & Preserves	\$3
Plates, Napkins & Utensils/ ea	.75
Cups, Sweeteners & Cream/ ea	.75
Meals Plated Individually	\$1

Place your catering order via our website or
thru the ToastTab App!
Questions? Send us an email to
Info@WakinBakin.com &
we'll be happy to help!!

Catering Delivery Available!
Starting at \$25

100% of the delivery fee is paid to your driver. Gratuities are shared amongst the culinary staff who prepared your meal

www.wakinbakin.com



About Us



Established 2010

Midcity
4408 Banks St.
(504) 252-0343



French Quarter
900 Dumaine St.
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NOLA



www.wakinbakin.com

Wakin' Bakin' started with passion for New Orleans, food, & the restaurant industry. We pooled tips & resources to cover start-up costs and managed to thrive as a delivery-only "pop-up" restaurant in various shared kitchens before finding our MidCity home on Banks St in 2011. In 2021, our French Quarter location is charmed to be so warmly welcomed by the neighborhood.

Wakin' Bakin' is very proud of our humble family owned & operated roots, and is honored to contribute to the small-business backbone of our community.

Our mission to provide fresh, uniquely classic meals in our sunny, casual environment would not be possible without the combination of a great team, tried & true technique, and a crazy streak. We are honored to partner with local & statewide industry leaders to support our community as thoroughly as possible through locally sourced product, expertise, and our new pre-apprenticeship program.



FYI

Catering available as
early as 6am!

We deliver Catering Orders to the GNO

starting at \$25 - fee paid directly to your courier. Additional gratuities are paid to the krewe that prepared your meal.

**Orders placed with
less than 24hr notice are
subject to a
Rush Fee**

10% of the order total, \$25 minimum

A 3% Culinary Gratuity

is added to all checks and is tipped directly to the kitchen krewe

Are you ordering for a 501(c)3?

Orders for educational facilities, non-profit organizations & the such are likely tax-free! Just email your certificate following your order

Vocab Lesson

...let us explain ourselves...

Bacon Confit

Bacon simmered low & slow in it's own fat, further infusing the meat with rich Applewood smoke. Perfect for every application!

Sourdough

Our Sourdough starter was born in 2010 of starch, water, and local honey. With some nurturing, she's grown to produce 1,000's of loaves to-date of this unique fermented bread. We feed her twice a day & tell her we love her. Yes, it makes a difference.

Honey Butter Biscuits

Our original drop-biscuit recipe using our long-time local honey provider, Story Farms in Holden, La

Cajun Smashed Hash

Creole-spice boiled red potatoes smashed & fried to order and dusted with our Wakin' Bakin' Hash Spice *Vegan!

Chili- Lemon Grass Tofu

From local artisan, Tofu Momma, whether you like tofu or need to learn, we suggest you try this unique product! Find them at Crescent City farmer's market

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