



Hors D'oeuvres A la carte

~Delivery charges based on location and order
 ~Labor charges based on as needed basis, hourly with a 6 hour minimum (includes set-up, service and clean-up)
 ~Per person packages available for 100+ guests.
 ~For less than 100 guests "A la carte" pricing only
 ~18% service charge is applicable to all staffed food & beverage events
 ~7% sales tax is applicable to all charges



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Party Loaves: New Orleans-Style French Bread sliced into 2" pieces (16 slices each): **\$30.00**

Honey Baked Ham: Tomato, Greens, Swiss cheese and honey-mustard spread

Roast Beef: Tomato, Greens, Caramelized onions and horseradish cream

Smoked Turkey: Greens, Provolone cheese and sun-dried tomato pesto

Muffalattas: Italian Bologna, ham, salami, provolone cheese and olive salad.

Waldorf Chicken Salad in Mini Croissants: Our celebrated recipe includes roasted chicken breast, toasted walnuts, golden raisins, granny smith apples, sweet onions and a light dressing made with low-fat plain yogurt and a touch of mayo and thyme! **\$1.50**

Chilled Salads

Roasted Veggie & Orzo Salad: Roasted broccoli, cauliflower and peppers in a creamy Vidalia Onion vinaigrette: **\$25.00 per gallon**

Seafood Pasta Salad: Shrimp and Salad Krab with roasted peppers and a creamy Vidalia Onion vinaigrette: **\$45.00 per gallon**

Greek Pasta Salad: Cucumbers, tomatoes, black olives and Feta in tossed with an herbed vinaigrette: **\$45.00 per gallon**

Waldorf Chicken Salad: Grilled chicken breasts, walnuts, onions, golden raisins, and tart apple with a lemon-mayo/yogurt dressing: **\$15.00 per quart**

Creole Shrimp Salad: Fresh Gulf shrimp with celery, red & green bells, green onions and secret Cajun spices: **\$17.00 per quart**

Green Bean Salad: Whole Fresh Green Beans Blanched and tossed with sautéed Spanish Onions and Garlic, and fresh tomatoes. Tossed with Blue Cheese and a house-made roasted garlic vinaigrette: **\$60.00 per gallon**

Summer Red & Green Tomato Salad: with cucumber, boccocini and olives, tossed with a garlic oil & vinegar dressing: **\$60.00 per gallon**

Sweet Potato Salad with Baby Spinach, Boston Bibb, Spicy Pecans and Citrus Vinaigrette: **\$60.00 per gal.**

Spinach & Strawberry Salad with spicy-sweet pecans and Fresh Melon Vinaigrette: **\$60.00 per gal.**

Green Tomato, Artichoke, Boccocchini & Basil Salad with Garlic Oil & Vinegar Dressing: **\$60.00/gal**

Seasonal Fruit Trays & Displays

Fresh seasonal fruit and berries served with chocolate and sweet sour cream dipping sauces: **\$65.00**

Cheese Trays and Displays

Naomi's Cheese Platter: **\$50.00**

Imported and domestic whole cheeses garnished with grape clusters and fresh berries

Brie with our house-made Chunky Praline Pecan Sauce served with gourmet crackers, grape clusters and fresh berries: **\$15.00**

Brie with Raspberries in Phyllo: **\$75.00 per 100**

Blue Cheese with Cranberry in Phyllo: **\$75/100**

Vegetable Selections

Crudité: Assorted raw seasonal vegetables with dip: **\$40.00**

Grilled Seasonal Vegetables: A great alternative to the mundane usual. Served with your choice of one of our house-made Hummus': **\$65.00**

Antipasto Platter: Marinated grilled veggies, boccocini, olives, grape tomatoes and artichoke hearts garnished with fresh grated parmesan: **\$65.00**

Roasted Tomato, Ricotta & Prosciutto Bruschetta: **\$75/100**

House-Made Chips, Dips & Spreads

Herbed Torn Tortilla Pieces, Assorted Crackers, or Pita Chips: **\$10.00 per 100 pieces**

Chilled Dips: Guacamole, Traditional Hummus, Red Bean Hummus, Navy Bean & Bacon Hummus, Roasted Red Pepper Hummus, Seafood Dip, Spinach Dip, Bacon-Cream Cheese Dip: **\$20.00 per quart**
 Pecan Smoked Trout & Lemon Mascarpone Crostinis: **\$75/100**

Warm Dips:

Baked Artichoke & Spinach Dip: **\$45/half pan**

Warm Crab Mornay: **\$40.00 per quart**

Assorted Fingers Sweets: ask for our current selection!

Poultry Selections

Petite Chicken Cordon Bleu: Bite-sized pieces of chicken breast stuffed with Swiss Cheese and prosciutto, breaded & baked. Served with marinara: **\$125 per 100**

Smoked Chicken Cornucopias: Smoked chicken blended with 3 cheeses and wrapped a mini flour tortilla. Served with our house-made salsa: **\$125 per 100**

Lemon-Pepper Chicken Tenders: Strips of buttermilk-marinated chicken breasts coated in our special seasonings blend, deep fried and served with honey-mustard and barbecue dipping sauces: **\$125 per 100**

Raspberry Chicken Tenders: Strips of chicken breasts baked with a balsamic-raspberry glaze: **\$125.00**

Coconut Chicken Strips: Chicken tenders marinated in coconut milk, battered and coated with fresh grated coconut.

Served with sweet & sour sauce: **\$125/ per 100**

Chicken Satay: Thin strips of chicken breast in a spicy Thai Peanut Sauce: **\$125 per 100**

Chicken Teriyaki Brochettes: Strips of chicken breast marinated with Asian spices and teriyaki glaze, then grilled to perfection on skewers: **\$125 per 100**

Seared Duck Breast with garden beans, cherries, ginger and mandarin sauce: **\$50/pan**

Beef Selections

Miniature Beef Wellingtons: Bite-sized tenderloin with a mushroom duxelle, wrapped in a French Pastry: **\$200 per 100**

Jumbo Meatballs: Ground beef & veal, hand rolled and served in your choice of Sweet & Sour, Naomi's Special Red Sauce, or Swedish-style sauce: **\$100/100**

Beef Satay: Skewered sirloin with spicy Thai peanut sauce: **\$150 per 100**

Petite Beef Empanadas: Spicy beef & cheese encased in a savory crust: **\$150 per 100**

Beef & Cheddar Wontons: A zesty combination of lean seasoned beef, sharp cheddar cheese, and Southwest spices in a wonton shell: **\$150 per 100**

Beef Grillades: Slow cooked sliced beef, peppers and onions in tomato gravy with garlic grits: **\$65.00 per gallon (serves about 25)**

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Petite Crab Cakes with remoulade: **\$150 per 100**

Smoked Bacon wrapped Ginger Shrimp: **\$125**

Jumbo Coconut Shrimp: **\$125**

Blackened Shrimp & Black-eyed Peas: **\$25.00/ lb**

Shrimp in Mild Bacon Creole Sauce with Grits: **\$75.00 per gallon**

Jumbo Scallops wrapped in bacon: **\$260/100**

Seafood Stuffed Mushroom Caps: **\$160/100**

Pan Fried Jumbo Frog Legs: **\$25 per lb.**

Chilled Seafood Selections

Boiled Jumbo Shrimp : with cocktail & remoulade sauces: **\$25 per lb.**

Marinated Jumbo Shrimp: **\$25 per lb.**

Marinated or Fried Crab Claws: **\$25 per lb.**

Smoked Salmon Platter: Served with chopped red onions, capers, dill spread & gourmet Crackers: **\$120.00 per 2# platter**

Mississippi Sushi Rolls with Shrimp & Crawfish: **\$150 per 100**

Miscellaneous Selections

Artichoke Hearts wrapped in Bacon: **\$75/100**

Spanikopita: Feta cheese, cream cheese, Greek seasonings in a phyllo triangle: **\$100 per 100**

Petite Lamb Lollipops: grilled to medium rare and served with mint fig sauce: **\$200 per 100**

Grilled Pork Tenderloin Mignons with Red Bean Dirty Rice and Blackberry-Honey Reduction: **\$100 per 100**

Creole Jambalaya:

A spicy Gulf Coast dish with tomatoes, garlic, and bell peppers. Full pans (serve 50 each)

Chicken & Sausage: **\$115.00**

Shrimp & Sausage: **\$175.00:**

Naomi's Hand-Made Specialty Egg Rolls:

\$150 per 100 (should be fried on site)

Pork & Vegetable with sweet & sour sauce

Red Neck: Red Beans, Sausage & Rice

Cajun: Jambalaya, served with remoulade

Southwestern Chicken: served with remoulade

Reuben: served with 1000 Island dipping sauce

Old Family Gumbo (rice included):

Seafood (Shrimp, crab, & Sausage): **\$65 per gal**

Chicken & Sausage: **\$55 per gal**

~Action Stations~

These stations are available only for 100 guests or more. Per person pricing is based on the expected guest count and the actual items included. These are customized stations with uniformed Chefs preparing foods to order! Guests love the interaction and it ensures the freshness of the food served.

Carvery Selections

Carved by uniformed Chefs and served with condiments and rolls:

Inside Top Round of Beef , Rosemary-Garlic Roasted Pork Loin, Peppercorn-Crusted Beef Tenderloin, Spicy Cajun Turkey Breast, Smoked Ham, Sesame-Crusted Pan-Seared Sushi-grade Tuna, Rosemary scented Rack of Lamb: **Market**

Pasta Station--

Three pastas, two sauces and assorted ingredients such as shrimp, crawfish and chicken with red & green peppers, garlic, green onions, etc. The chosen ingredients are sautéed and served on a bed of pasta with a choice of Marinara and Alfredo sauces: **\$4.50 pp**

Mashed Potato Bar

Home-style mashed Sweet Potatoes & Yukon Golds with chopped bacon, shredded cheddar & mozzarella cheeses, sour cream, green onions, brown sugar and mini marshmallows. **\$2.00 pp**

Grilling Station--(outdoors events only)

Grilled Gulf Oysters with Applewood Smoked Bacon & Leek Vinaigrette, Rack of Lamb, Pork tenderloins, Beef Tenderloins, Fresh Seasonal Vegetables—all grilled on site right before your guests!: **\$8.75 per person**

Dessert Station

Bananas Foster, Cherries Jubilee, Ice Cream Bar with Rootbeer floats, Beignets & Café Au Lait--Use your imagination!: **Market**

Call us today to customize a menu for your event! For full service catering we will be happy to quote per person pricing!

We can handle the details of staffing, rentals, site selection and referrals to our dependable vendors for your

special event needs!

Naomi's Catering

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