



228-832-6171 ~ naomis@naomis.com

07/09/18

# Breakfast Menu Packages

Food & Beverage minimum (rare exceptions): \$500.00 food and beverage  
Drop off service: Items delivered "curb to table" in disposable pans, platters and bowl with no serving equipment unless otherwise requested.  
12% Production Fee, Delivery and Tax  
Full Service: Serving pieces included, \$35.00/hr per attendant (4-hour minimum), 17% Production Fee, Delivery and Tax.  
Prices are subject to change based on market costs.  
A 4% discount has been included for payments in cash or checks.  
Delivery charges, sales tax and production fee are not included.

## Continental Breakfast

Fresh Seasonal Fruit Platter  
Assorted Breakfast Breads and Pastries  
Regular & Decaf Coffee & Hot Tea Service with Condiments  
Orange Juice  
Disposable Diningware  
\$5.95 per person

## Silver Breakfast Menu

Sausage, Egg & Cheese Croissants Or Biscuits  
Fresh Seasonal Fruit Platter  
Regular & Decaf Coffee & Hot Tea Service with Condiments  
Orange Juice  
Disposable Diningware  
\$6.95 per person

## Gold Breakfast Menu

Scrambled Eggs  
Sausage  
Fresh Seasonal Fruit Platter  
Assorted Breakfast Breads and Pastries  
Regular & Decaf Coffee & Hot Tea Service with Condiments  
Orange Juice  
Disposable Diningware  
\$11.00 per person

## Platinum Breakfast Menu

\$25.00 per person plus labor, 17% Production Charge, 7% sales tax

### Toasted to Order Bagel Bar (attendant required)

Pick Two Bagels: "Everything", Plain, Blueberry or Cinnamon Raisin  
Smoked Salmon with capers, red onions, chopped egg, sliced tomato,  
Dilled Cream Cheese, Plain Cream Cheese, Green Onion & Bacon Cream  
Cheese  
Butter, Jellies & Jams  
Fresh Season Fruit Platter, Assorted Gluten-Free Greek Yogurts,  
Fresh Baked Scones  
Orange Juice, Cranberry Juice  
Regular & Decaf Coffee & Hot Tea Service with condiments  
Disposable Diningware

### Breakfast Entree of Choice (Choose One)

Quiche of Choice, Ham Breakfast Pie, Potato & Sausage Casserole,,  
Crawfish & Goat Cheese Crepes, Scrambled Eggs-Plain or Southwestern  
(peppers, onions, salsa, sour cream)

Custom Selection

### Breakfast Sides (Choose One)

Creamy Cheese Grits, Roasted Red Pepper Grits, Potatoes Brabant with  
Andouille, Truffled Hash Brown Potatoes, Green Onion Sausage,  
Wright's Applewood Smoked Bacon, Custom Selection  
Butter, Jellies & Jams



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## Breakfast a la Carte Menu

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Entrees		Breakfast Casseroles, Stratas & Quiches	
Fresh Seasonal Fruit Platter	65.00	Potato, Cheese & Sausage Breakfast Casserole	50.00
Assorted individual Greek Yogurts with fruit (gluten free).	1.75	Half pan, serves approx. 10-12	
Fresh Bagels or Croissants with butter, jellies, jams & cream cheese (per doz)	20.00	Ham & Swiss Breakfast Casserole	45.00
Breakfast Pastries: Jumbo Muffins, Danish, Scones (per doz)	40.00	Half pan, serves approx. 10-12	
Banana Nut Bread (per loaf). Serves about 12	10.00	Spinach, Bacon & Cheddar Quiche	60.00
Flavored Cream Cheese Spreads (pints)	20.00	Half pan, serves approx. 10-12	
Fruit flavored, Veggie, Bacon & Green Onions, Dill & Onion		Spinach & Swiss Quiche (no meat)	55.00
Crepes (doz)		Half pan, serves approx. 10-12	
Cream Cheese filling with fresh fruit compote topping	35.00	Seafood Quiche with Shrimp, Crab, and Swiss cheese	seasonal
Goat Cheese filling with Creole Crawfish Sauce	market	Half pan, serves approx. 10-12	
Goat Cheese filling with Creole Shrimp Sauce		Broccoli & Cheddar Quiche	55.00
Goat Cheese filling with White Lump Crab Sauce		Half pan, serves approx. 10-12	
Smoked Salmon Platter (1.25 lbs, serves about 12-15)	80.00	Scrambled Eggs-Real eggs + real butter. Can't beat that with a stick! 50 eggs serve approx. 10-12	38.00
Capers, Onions, Chopped Eggs, Tomatoes, Dilled Cream Cheese		Southwestern Scrambled Eggs- with peppers, onions and house-made tomato & cilantro salsa. 50 eggs serve approx. 10-12	42.00
Potatoes Brabant: Sauteed with peppers, onions, garlic, parsley and andouille sausage (half pan, serves approx. 12-15)	45.00		
Wright's Thick-Cut Smoked Bacon (lb., serves approx. 4) choice of Applewood, Hickory or Pecan Smoked (based on availability)	15.00	<b>Made-To-Order Stations</b> Each of these stations will requires an attendant @ \$140.00 each per station per 50 guests.	
Country Pleasin' smoked Green Onion Sausage-Iron Skillet Seared (lbs, serves approx 4 each)	15.00	Eggs Bienvenue: Split Buttermilk Biscuit with apple-wood smokedbacon, sous-vide poached egg, hollandaise sauce and lump crab. Per serving	8.00
"Encroute"-brushed with maple syrup and baked in puff pastry	23.00	Eggs Benedict: Toasted English Muffin, Canadian Bacon, sous vide poached egg, and hollandaise sauce. Per serving	5.00
Biscuits with Sausage & Gravy	30.00	Order-Your-Own Omelet Station: Whole Eggs and "Egg Beaters".	8.00
1 doz Mama's recipe fresh baked buttermilk biscuits and 1 quart white pepper sausage gravy. Serves about 12.		Standard ingredients: Ham, Shrimp, Crab, Peppers, Onions, cheeses.	
Naomi's Famous Creamy Cheese Grits. Not for dieters! Cream, real butter, three cheeses. (Gal-serves 12-15)	25.00	Tell us what you want on your station. An attendant will prepare each omelet from scratch! Per person	
Sausage Egg & Cheese Biscuits	15.00		
Sausage, Egg & Cheese Croissants (per doz)			
Jumbo Waffles with syrup, butter and fresh seasonal fruit and berries. 2 doz. serves about 12-15	55.00		
Bananas Foster French Toast. Half pan serves approx. 12-15	70.00		