



Heavy Hors D' oeuvres
Packages
Prices are for a minimum of 100 guests
For under 100 please ask for quote

updated 11/30/21

Packages include:

- ~Naomi's Artisan Cheese & Charcuterie
- ~Roasted Seasonal Vegetable Platters with Hummus
- ~Deli-Style Cocktail Sliders: Roast beef, Ham & Swiss, Turkey & Provolone
- ~Clients Choice of (choose one per 100 guests):
Green Salad, Ceasar Salad, Pasta Salad,
OR
Chilled Dips with Crackers and House-made Chips

ALSO INCLUDED:

Disposable diningware as needed for your menu and cake service

Clear plastic plates, clear plastic cutlery and white cocktail napkins.

Upgrades available for additional fee

Staffing:

Event Captains, Kitchen, Food Runners, Bussers, and Carvers

Seven (7) hours: Three hours set-up, three hours service, one hour strike.

This is sufficient for a three-hour reception. Longer receptions will incur additional labor fees.

The following are NOT included but may be added for additional fees

Attendants for add-on stations

Rentals (tents, tables, chairs, linens, china, flatware, glassware, etc.)

Bar/Beverage Services:

We cannot provide alcohol, but are happy to serve alcoholic beverages provided by the client. We are always happy to advise you in your purchasing of these items.

Bar set-ups (mixers, cups, fruit, etc.) are available for an additional fee.



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The Silver Package

Guest count	Price per person	Production fee
100-149	\$25.00	20%
150-199	\$24.50	18%
200-249	\$24.00	17%
250-299	\$23.50	17%
300+	\$23.00	17%

In addition to the items listed on the first page, choose four (4) additional menu items from this page

Chicken Wings & Drummettes
 Choice of Sauce:
 Teriyaki, Buffalo Honey Garlic or
 Bbq

Waldorf Chicken Salad:
 Roasted chicken breast, golden
 raisins, walnuts, and a sweet mayo-
 sour cream dressing

Baked Artichoke & Spinach Dip
 with house-made spinach tortilla
 chips

Fried Chicken Tenders
 with Bbq and Honey Mustard Sauces

Mini Meat Pies
 Crawfish & Artichoke or
 Shrimp & Andouille

Jumbo Cocktail Meatballs
 in Naomi's Red Sauce

Spinach & Ricotta Stuffed
 Mushrooms

Pork & Vegetable Egg Rolls
 Southwestern Egg Rolls

Pre-sliced Andouille-Stuffed Pork
 Loin
 with condiments and rolls

Spanakopita
 (spinach & feta in puff pastry)

Chicken & Sausage Jambalaya
 Shrimp & Sausage Jambalaya

Chicken Quesadillas
 with sour cream and salsa

Fried Breaded Cheese Ravioli

Grits & Grillades
 (Pork or Beef)

Assorted Mini Quiche

Chicken Satay Skewers

Pork Potstickers (Gyoza)
 with sesame ginger sauce

Three Cheese Mac & Cheese



228-832-6171 ~ naomis@naomis.com

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The Gold Package

Guest count	Price per person	Production fee
100-149	\$32.00	20%
150-199	\$31.00	18%
200-249	\$31.00	17%
250-299	\$30.00	17%
300+	\$29.00	17%

In addition to the items listed on the first page, choose five (5) additional menu items from this page or from the Silver Package

Mashed Potato Bar
 Sweet Potatoes and Garlic Mashed
 Assorted Toppings

Almond Stuffed Dates
 wrapped in bacon

Fried Green Tomato BLT Sliders

Seafood Stuffed Mushrooms

Honey-Garlic Chicken Tenders

Specialty Rolls

(choose one per 100 guests)

Red Beans & Rice, Jambalaya Roll
 Reuben or Muffaletta Roll

Honey & Lemon-Baked Salmon Platter
 Whole side of Chilean farm-raised salmon
 served chilled with lemon crème fraiche

Mini Seafood Cake (crab & white fish)
 with Buena Vista Sauce

Duck Quesadillas
 with sour cream & salsa

Chicken & Sausage Gumbo with Rice

Korean Bbq Pork on Steamed Bao Buns
 with pickled daikon & carrots
 and chopped cilantro

Mac & Cheese Trio:

Choose Three

Shrimp, Crab, Crawfish
 or Three-Cheese

Tomato Basil Soup Shots with Smoked
 Gouda Grilled Cheese Crostinis

Beef Satay Skewers

Chicken Satay Skewers

Shrimp & Grits

Shrimp Etouffee with Garlic Cheese Grits

Carvery Station

(choose one per 100 guests):

Herbed Round of Beef, cooked sous-vide
 Andouille-Stuffed Pork Loin
 Honey Baked Ham

Spicy Cajun Fried Turkey Breast
 Carved by uniformed attendant and served
 with condiments & rolls



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The Platinum Package

Guest count	Price per person	Production fee
100-149	\$35.00	20%
150-199	\$34.00	18%
200-249	\$34.00	17%
250-299	\$33.00	17%
300+	\$32.00	17%

In addition to the items listed on the first page, choose five (5) additional menu items from this page or from the Silver or Gold Packages

Petite Beef Wellingtons
with veal demi glace

Herb-Crusted Lamb Lollipops
with Fig Sauce

Warm Crab Mornay
with toast points

Scallops wrapped in Bacon

Truffled Pom Frites or Barrel Tots
with Sweet Chili Sauce
(requires on site frying-\$100.00)

Pork Mignons
with dirty rice

Soft-Shell Crab Sliders

Seafood & Sausage Gumbo with Rice

Marinated Shrimp & Artichoke Hearts

Wild Mushroom & Duck Encroute

Smoked Tuna Dip

Marinated Crab Claws

Bacon-wrapped Jumbo Shrimp

Mini Crab Cake (Lump Crab)
with Buena Vista Sauce

Bloody Mary Oyster Shooters
(seasonal)

Crawfish & Goat Cheese Crepes with
Cajun tomato cream sauce

Crawfish & Corn Dip
served dip with crackers

Carvery Station
(choose one per 100 guests):
Sous-Vide cooked Beef Tenderloin
Horseradish Sauce & Creole Mustard
Sesame-Seared (Med Rare) Side of Tuna
Wasabi Mayo and Seaweed Salad
Carved by uniformed attendant and served
with condiments & rolls

Spicy Marinated Duck Breast
pan seared medium rare and served
sliced on a bed of baby leaf greens with a
spicy blueberry-balsamic glaze



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Add-Ons:

Specialty Chef's 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 for your guests!

Guests love the interaction and it ensures the freshness of the food served.

Carvery Stations (choose one per 100 guests)

Inside top round of Beef

Sous vide cooked Beef Tenderloin

Andouille-Stuffed Pork Loin

Spicy Cajun Fried Turkey Breast

Smoked Ham

Sesame Seared (med rare) Sushi Grade Side of Tuna

Grilled Rack of Lamb

served with appropriate condiments and rolls

Market Price + Carver fee

Pasta Stations

Three pastas, two sauces and assorted ingredients such as shrimp, crawfish and chicken with mixed peppers, garlic, green onions, etc.

The guests choose their ingredients, which are then sauteed to order and served on a bed of pasta with the guest's choice of Alfredo or Marinara sauces.

Requires venue approval for interior cooking

\$4.50 per person plus Attendant fee

Mashed Potato Bars

Home-style whipped Sweet Potatoes and Mashed Garlic Potatoes with assorted toppings

Self Serve: \$3.50 per person (min: 100 guests)

Made to Order: add Attendant fee

Grilling and Sauté Stations (choose one per 100 guests)

Grilled Gulf Oysters with applewood smoked bacon & leek vinaigrette

Rack of Lamb

Pork Tenderloins

Beef Tenderloins

Fresh Seasonal Vegetables

All grilled on site before your guests!

Requires venue approval. Grilling only for outside events.

Tenting or covered area required in inclement weather

\$8.75 per person + Attendant fee

Dessert Stations

Bananas Foster

Cherries Jubilee

Ice Cream Bar with Root Beer Floats

Beignets and Cafe au Lait (requires fryer-\$100.00)

\$6.00 per person + Attendant fee

Late-Night Station (pick one per 100 guests)

Toward the end of the evening, after all the dancing and enjoyment, your guests are sometimes ready for a little something extra to get them home!

Cheeseburger Sliders

Truffled Tots or Pomme Frites (Requires fryer-\$100.00)

Mac & Cheese

Hot Dog Stand

Gourmet Pizzas

Taco Bar

Price based on items chosen

(we usually suggest providing for about 50% of the guest count)

Bar Services

Naomi's does not carry a liquor license, and therefore cannot provide any alcoholic beverages. We can, however, supply you with all the other components of your bar:

Ice chests, ice

Mixers: Sodas, Bottled Water, Club Soda, Tonic, Juices

Fruit, stir straws, napkins, cups

Price based on need.

Bar Staff (hourly)

Rental Selections

Naomi's can provide you with rentals such as china, flatware, glassware, linens, tents, tables, chairs. You name it, we either have it or have access to the best quality rentals. Check with us before heading to the rental store—we just might be able to save you money and costly mistakes.

Vendor Referrals

Check our "Preferred Vendors" page for those top-quality vendors we work with often and can therefore recommend.

Venue Referrals

After nearly 25 years, we have worked everywhere on The Coast, so we can guide you in where to throw your party. If you're looking for something unique or special, look at our "Preferred Venues" page.