



228-832-6171 ~ naomis@naomis.com ~ www.naomis.com

## *A La Carte Holiday Menu*

*Available November - December 2020*

*updated 11/27/20*

Each item serves approximately 12-14 guests

### **Entrees (Meats are pre-cooked raw weights)**

Whole Turkey Hen-Roasted or Fried (12-14 lbs.).....	\$ 50.00
Carving Fee.....	\$ 5.00
Spiral Sliced, Root Beer-Glazed Ham (5-7 lbs.).....	\$ 45.00
Andouille-Stuffed Pork Loin with Hunters Sauce (5 lbs.) .....	\$ 65.00
Rosemary Roasted Rack of Lamb (5 lbs.).....	\$150.00
Sliced Tenderloin of Beef Platter, (served room temp) (5 lbs. avg) w. our house-made Horseradish Sauce.....	\$175.00
Half Prime Rib Roast (7 lbs avg., boneless) with Horseradish Sauce (per pound).....	\$175.00
"Vegducken": Butternut Squash, Eggplant & Zucchini (vegan, dairy free).....	\$65.00

### **Soups**

Chicken & Sausage Gumbo with Rice (1 gal. each).....	\$65.00
Seafood & Gator Sausage Gumbo with Rice (1 gal. each) .....	\$100.00
Coconut-Curried Butternut Squash Bisque (1 gal.).....	\$65.00
Corn & Crab Bisque (1 gal.).....	\$75.00

### **Salads**

Garden Salad (mixed greens, tomatoes, cucumbers, red onions) with two dressings (3lbs).....	\$40.00
Tropical Ambrosia Fruit Salad (1 gal.) .....	\$55.00
Broccoli Salad with dried cranberries and toasted walnuts (1 gal) .....	\$65.00
Shaved Brussel Sprouts & Apple Salad with Apple Cider & Maple Vinaigrette (1 gal.).....	\$50.00

### **Sides**

Garlic Smashed Potatoes (half pan).....	\$25.00
Cornbread Dressing (half pan).....	\$40.00
Cornbread Dressing with Oysters (half pan).....	\$85.00
Cornbread Dressing with Crawfish & Cream Corn (half pan).....	\$75.00
Turkey Giblet Gravy (quart).....	\$16.00
Corn, Tasso & Andouille Maque Choux (half pan) .....	\$55.00
Sweet Potato Casserole with Praline Topping (half pan) .....	\$55.00
Roasted Seasonal Fresh Vegetables (half pan) .....	\$55.00
Green Bean Casserole with mushroom sauce and fried onions (half pan).....	\$40.00
Cider-Glazed Carrots with toasted walnuts (half pan).....	\$25.00
Cranberry-Orange Relish with Grand Marnier (quart).....	\$17.00
Artisan Rolls with butter (per doz) Olive & Herbs, Roasted Garlic, Basil with Asiago, and Sun Dried Tomato.....	\$10.00

### **Desserts**

Traditional Bread Pudding with Bourbon Sauce (half pan).....	\$30.00
White Chocolate Bread Pudding with White Chocolate Sauce (half pan).....	\$55.00
Banana Pudding (1 gal).....	\$40.00
Cookies, Brownies & Lemons Squares Platter (Per doz.).....	\$17.00

Sweet or Unsweet Tea (gal) .....

\$ 6.00

Disposable Diningware Package, per person.....

\$ 1.75

(Medium weight black plates, cutlery kits, napkins, serving utensils)

**Please ask us to price any substitution or exchange in the packages.**



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Happy Holidays!

Thank you for allowing us to be a party of your holiday celebration!

*We have the following Service Styles available:*

**A: Full Service – Be a guest at your own event!**

Your Event Staff will arrive at a predetermined time for any prescheduled set-up, will clean up and take care any of your needs before departing. Full Service event staff includes servers/bussers, bartenders and buffet attendants.

We will provide all serving pieces such as chafing dishes, serving utensils, platters, bowls, etc.

We can make arrangements for any rental items such as tents, tables, chairs, linens, diningware, décor, etc.

We will work with you in the planning stages to make sure you have all your bases covered!

**B: Limited Service – We will still handle most of the work!**

Your Limited Service event staff will arrive at a predetermined time to set-up only the food and beverages in preparation of service. Your Limited Service staff will include only attendants to manage the buffet and beverages we provide. Bartenders and servers/table bussers are will not be provided.

Food tables and linens should be in place before the staff arrives. The staff will maintain the buffet and beverages, keeping them stocked and tidy. At the end of the event, the staff will break down the buffet and beverages, clean up their area and depart. Please note that for an additional hourly rate, the staff will handle anything you need. The limited event staff will not usually be sufficient for table or linen set-up or any other duties besides food & beverage maintenance unless you make prior arrangements.

We will provide all serving pieces such as chafing dishes, serving utensils, platters, bowls, etc.

**C: Drop Off Service – Curb to table – somewhat like a pizza delivery, but we will get it inside to your table!**

We will deliver all food and beverages in disposable pans, platters and bowls to your buffet.

No serving equipment or utensils are automatically provided. You can add disposable serving utensils and/or disposable food warmers for an additional fee.

Our delivery drivers will arrive within a one-hour window and will be scheduled for 20 minutes per delivery from the time he/she arrives to your venue or home to the time he/she leaves your venue or home. If you need assistance in setting up your food, transferring to your platters, pans or bowls, etc. for an extra fee we can schedule time for that.

For “Drop Off Service”, a delivery fee equal to \$1.25 per mile round trip with a \$25.00 minimum will apply.

The delivery fee is not a gratuity and the drivers do not receive any of this fee.

**\*NOTES:**

We have a \$300.00 food & beverage minimum per order (except where noted otherwise). \$1000.00 minimum on Sunday.

All prices are subject to change based on unexpected changes in our cost to purchase or provide products for your order.

A 4% discount has been included for cash or checks.

All charges (including Labor Fees, and Production Fees) are subject to 7% sales tax.

All food and beverage will be subject to a 12-20% Production Fee, depending on the extent of our services to you.

The Production Fee is not a gratuity. The Production Fee covers our administrative and overhead costs such as insurance, planning time, scheduling and other costs incurred in production.

Labor Charges will be for a minimum of 4 continuous hours for daytime events ending prior to 5:00 p.m., and 6 continuous hours for any event ending after 5:00 p.m.

Labor Charges begin when the staff arrives and end when the staff leaves your property.

Labor charges are \$25-\$35 per hour based on the position filled with a 4 hour minimum. Six hour minimum on Sundays.

Gratuities are never added, but are left to the discretion of the client.

All gratuities and gifts for the staff must go through the Captain on site. Please respect this policy to make sure that all our staff are treated fairly and equally and to make sure there is no misunderstanding between a client and the staff as to what is actually being gifted. Any of our non-supervisory staff that is caught receiving gifts or gratuities directly from guests or a client will be suspended and/or terminated – no exceptions.

(updated 12/10/20)