



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

2020 Silver Holiday Menu

Available November 1 to December 23, 2020

Garden Salad

mixed greens, cucumbers, red onion and tomatoes
House Made Ranch & Italian Vinaigrette

Whole Roasted Turkey Hen (12-14 lbs.)

brined and dry rubbed with our signature herbed seasoning
We are happy to pre-carve for you! No additional charge!

Green Beans

sautéed with sweet colored bell peppers and onions

Cornbread Dressing with giblet gravy

House-Made Cranberry-Grand Marnier Relish *Rolls & Butter*

Sweet Tray with Cookies, Brownies & Lemon Squares

To Serve 12-24 (MINIMUM).....\$19.00 per person+ production, delivery & tax*
To Serve 25-50.....\$17.00+ production, delivery & tax*
To Serve 50+.....Please call or e-mail for quote
Disposable Package.....\$1.75 per person +tax*
Medium weight black plastic plates, cutlery kits, napkins and serving utensils

Please see our A La Carte Menu for substitutions and additions
Call or e-mail us for a full service quote with staffing.



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2020 Gold Holiday Menu

Available November 1 to December 23, 2020

Choose Two Entrees (each entrée will serve 65% of your guest count)

Whole Turkey Hen (12-14 lbs.)

Herb Roasted or Cajun-Fried

Spiral Sliced Root Beer-Glazed Ham

with a Barq's Rootbeer & Honey Glaze

Beef Tenderloin

Cooked sous vide and cast iron seared

(add \$15.00 per person)

Chicken & Sausage Gumbo with Rice

Seafood & Gator Sausage Gumbo with Rice

(add \$1.00 person)

Andouille-Stuffed Pork Loin

with a Hunters Sauce

Slow Roasted Prime Rib Roast

(add \$7.00 per person)

Choose Three Sides

Garden Salad

mixed greens, cucumbers, red onion and tomatoes

Pick two house-made dressings:

Ranch, Italian Herbed Vinaigrette, Thousand Island, Creamy Vidalia Onion Vinaigrette, Strawberry Vinaigrette

Broccoli, Cranberry & Raisin Salad

Tropical Ambrosia Fruit Salad

Shaved Brussel Sprouts & Apple Salad

with Apple Cider-Maple Vinaigrette

Green Bean Casserole

Sweet Potato Casserole with Praline Topping

Cornbread Dressing with giblet gravy

Corn & Andouille Maque Choux

Mashed Potatoes with giblet gravy

Roasted Seasonal Vegetables

Pan Seared Squash & Zucchini

Cider-Glazed Carrots with Toasted Walnuts

Choose Two Desserts Per 25 guests (each dessert will serve 50% of your guest count)

Banana Pudding

Pecan Pie

Sweets Tray with Cookies, Brownies & Lemon Squares

Bread Pudding

Pumpkin Pie

Included in Package Price

House-Made Cranberry-Orange Relish

Warm Rolls & Butter

To Serve 25-50 (MINIMUM).....\$25.00 per person+ production, delivery & tax*

To Serve 50+.....Please contact us for a quote

Disposable Package.....\$1.75 per person +tax*

Medium weight black plastic plates, cutlery kits, napkins and serving utensils

Please see our A La Carte Menu for substitutions and additions.

Contact us for a full service quote with staffing.



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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 included 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)