



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

2021 Silver Holiday Menu

Rev. 12/16/21

Available November 1 to December 23, 2019

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).....\$25.00 per person+ production, delivery & tax*
To Serve 25-75.....\$22.50+ 12% production, delivery & 7% tax*
To Serve 75+.....Please call or e-mail for quote
Basic Disposable Package.....\$1.25 per person +tax*
Medium weight black plastic plates, cutlery kits, napkins and serving utensils (upgrades available)

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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2021 Bronze Holiday Menu

Rev. 12/16/21

Available November 1 to December 23, 2019

Choose Two Entrees (each entrée will serve 75% 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 25-75 (MINIMUM).....\$35.00 per person+ 12% production, delivery & 7% tax*

To Serve 75+.....Please contact us for a quote

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

Medium weight black plastic plates, cutlery kits, napkins and
serving utensils (upgrades available)

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

Contact us for a full service quote with staffing.



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A La Carte Holiday Menu

Rev. 12/16/21

Each item serves approximately 12-14 guests

Entrees

Whole Turkey Hen-Roasted or Fried (14-16 lbs.).....	\$60.00
Carving Fee.....	\$ 5.00
Spiral Sliced, Root Beer-Glazed Ham (bone-in, 12-14 lbs.).....	\$60.00
Andouille-Stuffed Pork Loin with Hunters Sauce (5 lbs.)	\$45.00
Rosemary Roasted Rack of Lamb (5 lbs.).....	\$150.00
Beef Tenderloin, cooked sous vide & cast iron seared. (5 lbs.) Horseradish Sauce.....	\$175.00
Whole Prime Rib (17lbs avg., boneless) with Horseradish Sauce (per pound).....	\$30.00
Half Prime Rib Roast (8 ½ lbs avg., boneless) with Horseradish Sauce (per pound).....	\$35.00
Chicken & Sausage Gumbo with Rice (1 gal. each).....	\$65.00
Seafood & Gator Sausage Gumbo with Rice (1 gal. each)	\$75.00
Vegan Butternut Squash, Eggplant & Zucchini "Vegducken" (dairy free, gluten-free by request).....	\$65.00

Soups

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).....	\$35.00
Tropical Ambrosia Fruit Salad (1 gal.)	\$55.00
Broccoli Salad with dried cranberries and almonds (1 gal)	\$50.00
Shaved Brussel Sprouts & Apple Salad with Apple Cider & Maple Vinaigrette (1 gal.).....	\$50.00

Sides

Garlic Smashed Potatoes (half pan).....	\$35.00
Cornbread Dressing (half pan).....	\$45.00
Cornbread Dressing with Oysters (half pan).....	\$100.00
Turkey Giblet Gravy (quart).....	\$ 9.50
Crawfish & Cornbread Casserole (half pan).....	\$90.00
Corn, Tasso & Andouille Maque Choux (half pan).....	\$50.00
Sweet Potato Casserole with Praline Topping (half pan).....	\$50.00
Green Beans with Peppers & Onions (half pan).....	\$30.00
Green Bean Casserole with mushroom sauce and fried onions (half pan).....	\$45.00
Apple Cider & Honey-Glazed Carrots with toasted walnuts (half pan).....	\$30.00
Cranberry-Orange Relish with Grand Marnier (quart).....	\$13.50
Mixed Rolls with butter (per doz)	\$12.00

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
Pecan Pie (12").....	\$18.00
Cookies, Brownies & Lemons Squares Platter (Per doz.).....	\$17.00

Sweet or Unsweet Tea (gal) \$ 6.00

Basic Disposable Diningware Package, per person..... \$ 1.75

(Medium weight black plates, cutlery kits, napkins, 16 oz. cups, 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.

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 Event Staff will arrive at a predetermined time to set-up only the food and beverages in preparation of service.

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 for an additional fee, however we do not leave our chafing dishes or other equipment that require a return trip for pick-up. There are several reputable party rental businesses that can provide you with what you need.

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).

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.

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.