



228-832-6171 ~ naomis@naomis.com
updated 07/10/18

A la Carte Hors D'oeuvres

Prices are for carry-out or delivery in disposable pans, platters and bowls.
For full-service, per person, or large order pricing, please call.
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.

Minimums: \$300 M-F, \$500 Sat, \$1,000 Sun.
Deposits and payments due as per our booking policy page. Please review.

Sandwiches & Sliders (25 per tray unless otherwise noted)

Party Sandwiches: 24" French loaves dressed and cut into 16 ths	35.00
Black Forest Ham: Swiss, honey mustard, greens & tomato	75.00
Black Angus Roast Beef: horseradish sauce, sauteed peppers and onions	75.00
Smoked Turkey: Provolone, lemon-basil mayo, greens & tomato	75.00
Mini Muffulattas: Salami, Mortadella, Ham, Olive Salad	75.00
Cheeseburger Sliders: Special blend all-beef patties, burger sauce, greens & tomatoes	90.00
BBQ Pulled Pork Sliders with dill pickle	90.00
Koren BBQ Pork on Steamed Bun with cilantro, pickled carrot and daikon slaw	65.00
Waldorf Chicken Salad on mini croissants. Walnuts, apples, roasted chicken breast, golden raisins and a yogurt & mayo	75.00
Soft Shell Crab Sliders: Buena Vista sauce, greens and tomatoes	120.00
Fried Green Tomato BLT's	75.00

Fruit and Cheese Platters

Fresh Seasonal Fruit Platter with dip (serves about 25)	65.00
Artisan Cheese Platter: 1 lb. each of three artisan cheeses with grapes, berries and gourmet crackers	75.00
Artisan Cheese Display: beautiful, multi-level artisan cheese display on marble and granite with grapes, berries and gourmet crackers	100.00
Brie Round with Praline Sauce: 1 lb. wheel of triple-creme brie topped with a warm praline sauce, garnished with grapes, berries and gourmet crackers	40.00
Mini Brie "Purses": Puff pastry bites filled with brie and fruit compotes (per 25 pieces)	25.00
Brie Encroute: whole round of Brie with fruit compotes, wrapped in puff pastry. Delivered with cooking instructions	25.00
Goat Cheese Log with Blasamic & Shallot-Roasted Grapes. 1 lb. Served with gourmet crackers	25.00
Fig & Goast Cheese Flatbreads (canapes, small bites, per 25)	50.00

Chilled Salads

Roasted Veggie & Orzo Salad (gal)	60.00
Roasted Shrimp & Orzo Salad (gal)	75.00
Seafood Pasta Salad: Shrimp & Salad Krab, Vidalia Onion Vinaigrette (gal)	85.00
Greek Pasta Salad: Olives, tomatoes, cucumber, mushrooms, with grilled chicken breast	65.00
with shrimp	75.00
with shrimp	80.00
Waldorf Chicken Salad: Walnuts, apple, fresh chicken breast, golden raisins (quart)	25.00
Creole Shrimp Salad (quart)	35.00

Vegetable & Antipasto Platters (serve approx. 25 each)

Roasted Seasonal Vegetables with Hummus	75.00
Seasonal Vegetable Crudie (raw) with Dip	55.00
Antipasto Platter: Marinated olives, veggies and bocconcini	65.00
Antipasto Platter with 1 lb. aged, cured meats	85.00
Antipasto Skewers (per 25 pcs)	65.00

Dips (by the quart)

Herbed Tortilla Chips, Pita Chips, Assorted Crackers (100 pcs)	10.00
Hand-made fresh Guacamole	15.00
Traditional Hummus	15.00
Bacon & Green Onion with Cream Cheese	30.00
Green Chile-Pimiento Cheese	25.00
Smoked Tuna Dip	56.00
Baked Artichoke & Spinach Dip (half pan)	60.00
Crab Mornay (served warm)	market
Crawfish & Corn Dip (served hot) (half pan)	85.00

Old Family Recipes

Chicken & Sausage Gumbo with rice (gal)	55.00
Seafood (Shrimp & Crab) & 'Gator Tail Sausage Gumbo w/rice	75.00
Chicken & Green Onion Smoked Sausage Jambalaya	50.00
Shrimp & Green Onon Smoked Sausage Jambalaya	60.00

NOTE:

Not all fried items travel well. Some should be ordered only when they can be cooked on site, fresh to order.

Ask the Chef or your Catering Specialist for recommendations



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"Under The Sea"

Boiled Jumbo Gulf Shrimp, P&D tail on. Served with cocktail and Buena Vista sauces (by the lb)	market
Marinated Shrimp (36/40) with artichoke hearts (by the lb)	market
Shrimp & Grits: Spicy Shrimp Etoufee and Garlic Smoked Gouda cheese grits (by the gal.)	market
Crab Claws-marinated or fried	market
Mini Crab Cakes (Gulf Lump Crab) with Buena Vista Sauce	market
Mini Seafood Cakes (Gulf Lump Crab and white finfish served with Buena Vista Sauce	market
Sesame-Seared Ahi Tuna "Tini's: Served in mini martini glasses on seaweed salad with wasabil aioli drizzle	market
Seafood Stuffed Mushroom Caps: Crab, Shrimp, seasonal Gulf finfish (25)	market
Bloody Mary Oyster Shooters (25) (seasonal)	market
Lump Crab Buena Vista Crostini (25)	
Crawfish Meat Pies (minis) with Buena Vista Sauce (25)	market
Honey-Lemon Baked Salmon Platter: whole side of Chilean farm-raised salmon served chilled with lemon crème fraiche. 2.5 lbs avg, serves approx. 25	market
Crawfish & Goat Cheese Crepes with spicy Etoufee Sauce	125.00

"Birds of a Feather"

Fried Chicken Tenders: honey mustard & bbq sauce (25 pcs)	50.00
Honey Garlic Chicken Tenders: fried, tossed with a honey-garlic glaze	60.00
Coconut Chicken Tenders: (fried) Sweet & sour sacue (25 pcs)	70.00
Chicken Wings: (fried) by the lb. Buffalo with blue cheese dip, BBQ, Teriyaki or Honey Garlic	market
Chicken Satay Skewers: chicken thigh meat in a spicy Thai peanut sauce (25 pcs)	56.00
Mini Duck Quesadillas: with sour cream and salsa (25 pcs) Three Cheeses, sauteed peppers, onions, and cilantro in a flour tortilla.	60.00
Mini Chicken Quesadillas: with sour cream & salsa (25)	45.00
Duck & Goat Cheese Crepes with port cherries and pistachios	125.00

"Back at the Barnyard" (Beef, Lamb & Pork)

Mini Beef Wellingtons with veal demi glace (25)	85.00
Sliced Beef Tenderloin Platter: Sous vide to MR, sliced room temp with horseradish sauce and slider rolls. Avg 5-7lbs raw	25.00/lb
Jumbo Meatballs (1 oz.) with choice of sauces (25) Sweet & Sour, Mama's Red Sauce w/peppers & onions, or BBQ	30.00
Grilled Petite Lamb Lollipops with fig mint sauce (1 lb- 8 chops)	47.00
Andouille-Stuffed Pork Loin Platter: herb roasted. Sliced room temp with slider rolls and honey mustard. 5lb. avg raw	15.00/lb
Grits and Grillades (Pork or Beef) (gal, serves about 25)	65.00

Our Specialty Rolls-handmade

Traditional with Pork & Vegetable: sweet & sour sauce (25)	60.00
"Monday" Roll: Red Beans with Sausage & Rice (25)	60.00
"Cajun" Roll: Chicken Jambalaya. Buena Vista Sauce (25)	60.00
Southwestern Chicken (25)	60.00
Ruben Rolls: 1000 Island Dipping Sauce (25)	60.00
Muffulatta Roll (25)	60.00
Mini Cashew Chicken Spring Roll with Asian Peanut Sauce (25)	55.00
Mini Pad Thai Spring Roll with Shrimp, Chicken, and pan-fried Tofu, crushed peanuts. Ginger Sesame Sauce (25)	55.00

Specialty Selections

Artichoke Hearts wrapped in bacon (25 pcs)	32.00
Roasted Asparagus wrapped in prosciutto with Balsamic reduction (25 pcs)	45.00
Truffled Tots (fried) Served in paper cones with sweet chili sauce	13/lb
Truffled Pomme Frites: (fried) Served in paper cones with sweet chili sauce, topped with shaved parmesan	13/lb
Almond Stuffed Dates wrapped in bacon (25 pcs) based on availability of dates	37.00
Potstickers (pork dumplings, Gyoza) per 25 with sesame ginger sauce	35.00
Spinach & Ricotta Stuffed Mushrooms (per 25)	35.00

Staffing: \$35.00 per hour Mon-Sat, \$52.50 per hour Sun/Holidays
Minimums: 4 hours M-F, 6 hours Sat., Sun, & Holidays
Drop-off service (curb to table): \$1.00 per mile round trip,
(20 minutes allowed)
Set-up: \$1.00 per mile round trip plus \$35
(up to 1 hour). Driver will transfer food to client's servingware
and assist in any other set-up.
Strike Fee: Same as Set-up